

Dear Guests!

THANK YOU AND WELCOME TO THE GRAND CAFÉ & RESTAURANT ZAUNER ESPLANADE.
WE LIKE TO TREAT OUR GUESTS TO REGIONAL SPECIALTIES IN A CLASSIC ATMOSPHERE.
OUR KITCHEN TEAM OFFERS YOU CLASSIC AUSTRIAN AS WELL AS INTERNATIONAL INSPIRED CUISINE
WHICH PAIRS EXCEPTIONALLY WELL WITH OUR RANGE OF AUSTRIAN WINES.

SO PLEASE TAKE A LOOK AND ENJOY YOUR TIME HERE AT THE RIVER TRAUN.

SINCERELY,

THE ZAUNER FAMILY AND STAFF

WHY NOT PAY A VISIT TO THE ORIGINAL

Zauner Coffee House,

OPEN DAILY FROM 8:30 AM TILL 6:00 PM.

THE FORMER PURVEYOR OF CAKES AND PASTRIES TO THE AUSTRIAN IMPERIAL FAMILY
FOUNDED IN 1832, IT HAS ENTICED CONNOISSEURS OF COFFEE AND CAKES THROUGH
ITS DOORS EVER SINCE.

OUR HAND-MADE SPECIALITIES ARE CAREFULLY PREPARED EVERY DAY WITH THE UTMOST ATTENTION TO DETAIL AND OUR PASTRY CHEF'S WORK HARD TO MAINTAIN THE HIGHEST QUALITY. THEIR
WISH IS TO
FULFIL YOUR SWEETEST DREAMS!

We are looking forward to see you soon!

Our opening hours

OUR GRAND CAFE RESTAURANT ZAUNER IS OPEN
OPEN DAILY
FROM 9:30 AM TILL 8:00 PM

BREAKFAST FROM 9:30 TILL 11:30AM
MAIN MENU AND HOT DESSERTS FROM 11:30AM TILL 7:30PM



Aperitifs - Before Dinner Drinks

SPARKLING WINES

CRÉMANT BRUT	0,10 L	€ 8,00
CHAMPAGNE BRUT MAJEUR, AYALA	0,10 L	€ 16,00
SECCO ROSÉ, WEINGUT LEO HILLINGER	0,10 L	€ 5,90
PROSECCO CASA GHELLER	0,10 L	€ 5,90
PROSECCO CASA GHELLER MIT HOLUNDERSIRUP	0,10 L	€ 6,20

SPRITZIGES

CAMPARI SPRITZ - WITH PROSECCO AND SODA	4 CL	€ 8,80
CAMPARI WITH SODA	4 CL	€ 6,10
CAMPARI WITH FRESH SQUEEZED ORANGE JUICE	4 CL	€ 9,30
"VENEZIA" – OUR APEROL SPRITZ WITH PROSECCO		€ 8,30
APEROL SPRITZ - WITH WHITE WINE		€ 7,50
ITALIAN SPRITZ, (APEROL) NON-ALCOHOLIC		€ 7,50
HUGO		€ 7,80
LILLET BERRY - LILLET ROSÉ WITH SCHWEPPES WILDBERRY	4 CL	€ 7,90
LILLET SPRITZ - LILLET BLANC WITH ELDERFLOWER CIDER	4 CL	€ 7,90
¼ L GLASS RED WINE OR WHITE WINE SPRITZER		€ 4,80

APERITIFS

MARTINI (DRY, BIANCO, ROSSO) (0)	5 CL	€ 5,20
MARTINI FLOREALE WITH TONIC, NON-ALCOHOLIC	8 CL	€ 8,90
MISS ROSY SCHILCHER-WERMUT, WESTSTEIERMARK	5 CL	€ 6,50
GOBERNADOR OLOROSO SHERRY EMILIO HIDALGO, SPANIEN	6 CL	€ 5,70

LONGDRINKS

BOTANIST GIN & KINLEY TONIC	4 CL	€ 12,90
BEEFEATER GIN & FEVER TREE TONIC	4 CL	€ 11,60
CEDER'S GIN & KINLEY TONIC, NON-ALCOHOLIC	4 CL	€ 11,60
WYBOROWA VODKA & FEVER TREE LEMON	4 CL	€ 12,00
NEGRONI GIN, MARTINI ROSSO UND CAMPARI		€ 11,50

Ciders

STRONGBOW CIDER (GOLDEN APPLE)	0,33 L	€ 4,90
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Wine by the glass

WHITE

GELBER MUSKATELLER, LUDWIG EHN, LANGENLOIS, KAMPTAL	1/8 L	€ 6,40
GRÜNER VELTLINER „SEPP“, RIED STEINBRUCH, WEINHOF KAISER, TRAISENTAL	1/8 L	€ 5,80
RIESLING „FEDERSPIEL“ TERRASSEN, DOMÄNE WACHAU, WACHAU DAC	1/8 L	€ 6,00

ROSÉ

ROSÉ, WEINGUT EHN, LANGENLOIS, KAMPTAL	1/8 L	€ 5,50
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RED

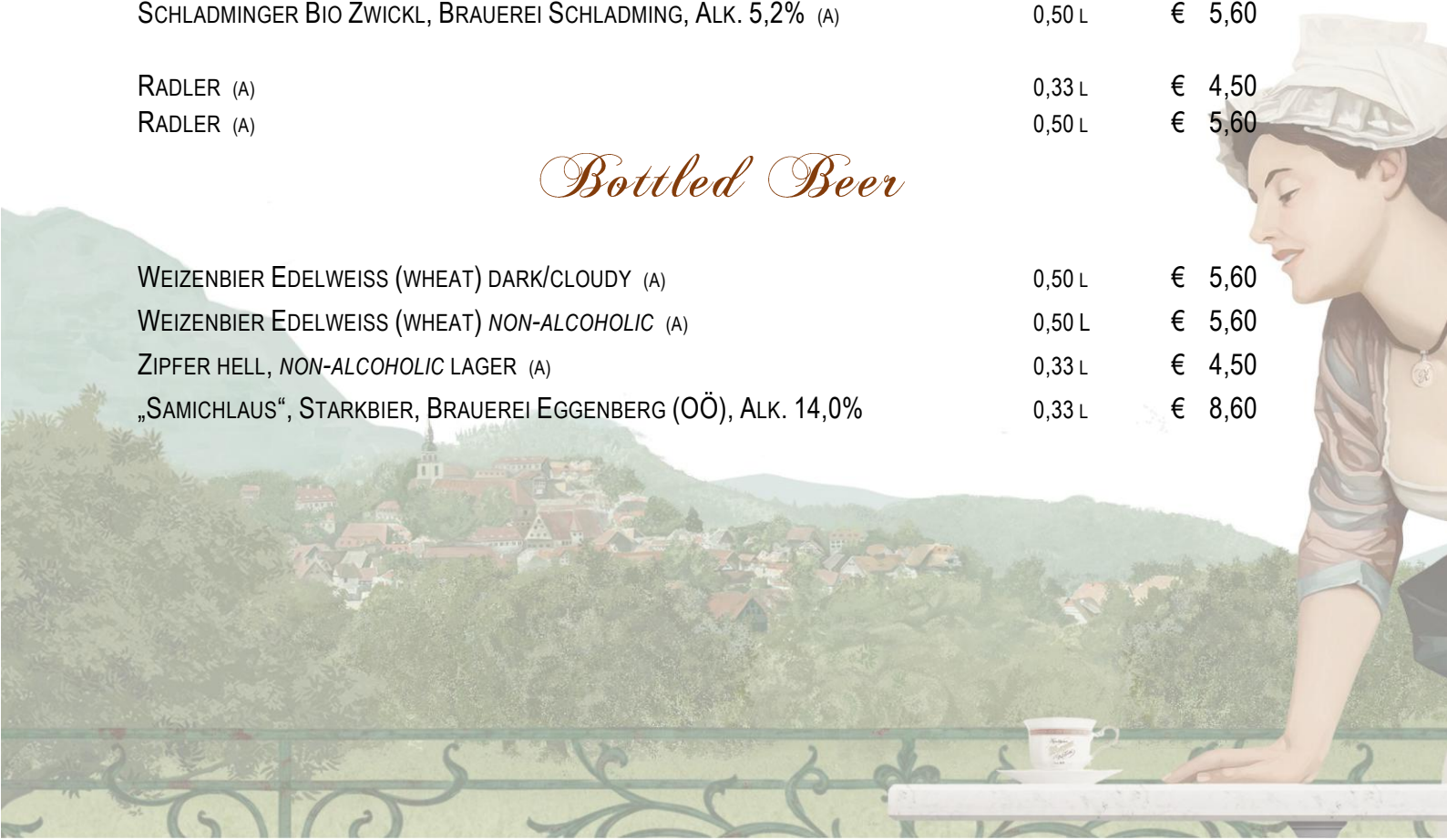
BLAUER ZWIGELT, WEINGUT GRASSL, GÖTTLESBRUNN, CARNUNTUM DAC	1/8 L	€ 5,80
BLAUFRÄNKISCH, RIED HOCHBAUM, GRENZLANDHOF REUMANN, DEUTSCHKREUTZ	1/8 L	€ 6,10
PINOT NOIR, CHRISTIAN FISCHER, SOOß, THERMENREGION	1/8 L	€ 6,30

Beer on Tap

ZIPFER, PFIFF, ALK. 5,0% (A)	0,20 L	€ 3,60
ZIPFER, ALK. 5,0% (A)	0,33 L	€ 4,50
ZIPFER, ALK. 5,0% (A)	0,50 L	€ 5,60
SCHLADMINGER BIO ZWICKL, BRAUEREI SCHLADMING, PFIFF, ALK. 5,2 % (A)	0,20 L	€ 3,60
SCHLADMINGER BIO ZWICKL, BRAUEREI SCHLADMING, ALK. 5,2 % (A)	0,33 L	€ 4,50
SCHLADMINGER BIO ZWICKL, BRAUEREI SCHLADMING, ALK. 5,2% (A)	0,50 L	€ 5,60
RADLER (A)	0,33 L	€ 4,50
RADLER (A)	0,50 L	€ 5,60

Bottled Beer

WEIZENBIER EDELWEISS (WHEAT) DARK/CLOUDY (A)	0,50 L	€ 5,60
WEIZENBIER EDELWEISS (WHEAT) NON-ALCOHOLIC (A)	0,50 L	€ 5,60
ZIPFER HELL, NON-ALCOHOLIC LAGER (A)	0,33 L	€ 4,50
„SAMICHLAUS“, STARKBIER, BRAUEREI EGGENBERG (OÖ), ALK. 14,0%	0,33 L	€ 8,60



The head of the kitchen recommends

BRETONIAN OYSTERS

NATURE

6 PIECES

€ 24,00

12 PIECES

€ 48,00

(B)

THREE PIECES OF OYSTERS AU GRATIN FROM BRETONIA

€ 25,00

HERB CRUST, TOMATO SALSA AND BERRY-ROQUEFORT

SERVED WITH POTATO BLINIS AND CAVIAR

(A, B, C, G, M)

ACCOMPANIED BY:

CRÉMANT BRUT

0,10 L

€ 8,00

CHAMPAGNE BRUT MAJEUR, AYALA

0,10 L

€ 16,00

BRAISED RABBIT SHANK IN CIDER-VEGETABLES SAUCE

€ 26,80

WITH PARMESAN RISOTTO, MINI CABBAGE AND GLAZED BERRIES

(G, H, L, O)

STRAWBERRY DUMPLINGS

€ 14,90

WITH STRAWBERRY RAGOUT

(A, C, G)



Daily recommendations by the chef

Starters

CLEAR POTATO AND LEEK SOUP "VEGAN"
WITH SAFFRON AND SPRING ONION
(L)



€ 8,20

CREAM OF WILD GARLIC SOUP
IN SEMOLINA DUMPLINGS
(A, C, G, H)

€ 8,20

1/8 Wiener Gemischter Satz DAC, Weingut Wieninger € 6,00

TERRINE OF ABERSEE SHEEP'S CREAM CHEESE
IN ZUCCHINI COATING, WITH FOREST HONEY AND VINEGAR PLUMS
(A, C, H, L, N, O)

€ 17,50

Main dishes

CHICKPEA BALLS "VEGAN"
CORIANDER, CREAMED KOHLRABI, SOYA YOGHURT DIP AND SAUTÉED ROMAINE HEARTS
(A, C, G, H)



€ 25,50 WITH

1/8 „Süßstoff“ (Halbtrocken), Weingut Fritsch, Oberstockstall, Wagram € 6,20

PEPPERS STUFFED WITH COUSCOUS, TOFU AND SULTANAS "VEGAN"
WITH TOMATO SALSA AND PEAR AND ROCKET PESTO
(A, F, G, H)



€ 24,00

1/8 Rosé, Weingut Ehn, Langenlois, Kamptal € 5,90

FILLET OF LAKE CHAR
ON CRÊPE WITH LENTILS, CHORIZO FILLING AND HORSE RADISH FOAM
(A, C, D, G)

€ 34,90

1/8 Heideboden Cuvée, Weingut Stiegelmar, Gols, Neusiedlersee € 6,20

FLAMBEED QUAIL BREAST
WITH GRAPE RAGOUT AND MUSHROOM RISOTTO
(G, H, L, O)

€ 30,50

*The Zauner Esplanaden team wishes you
Bon appétit!*



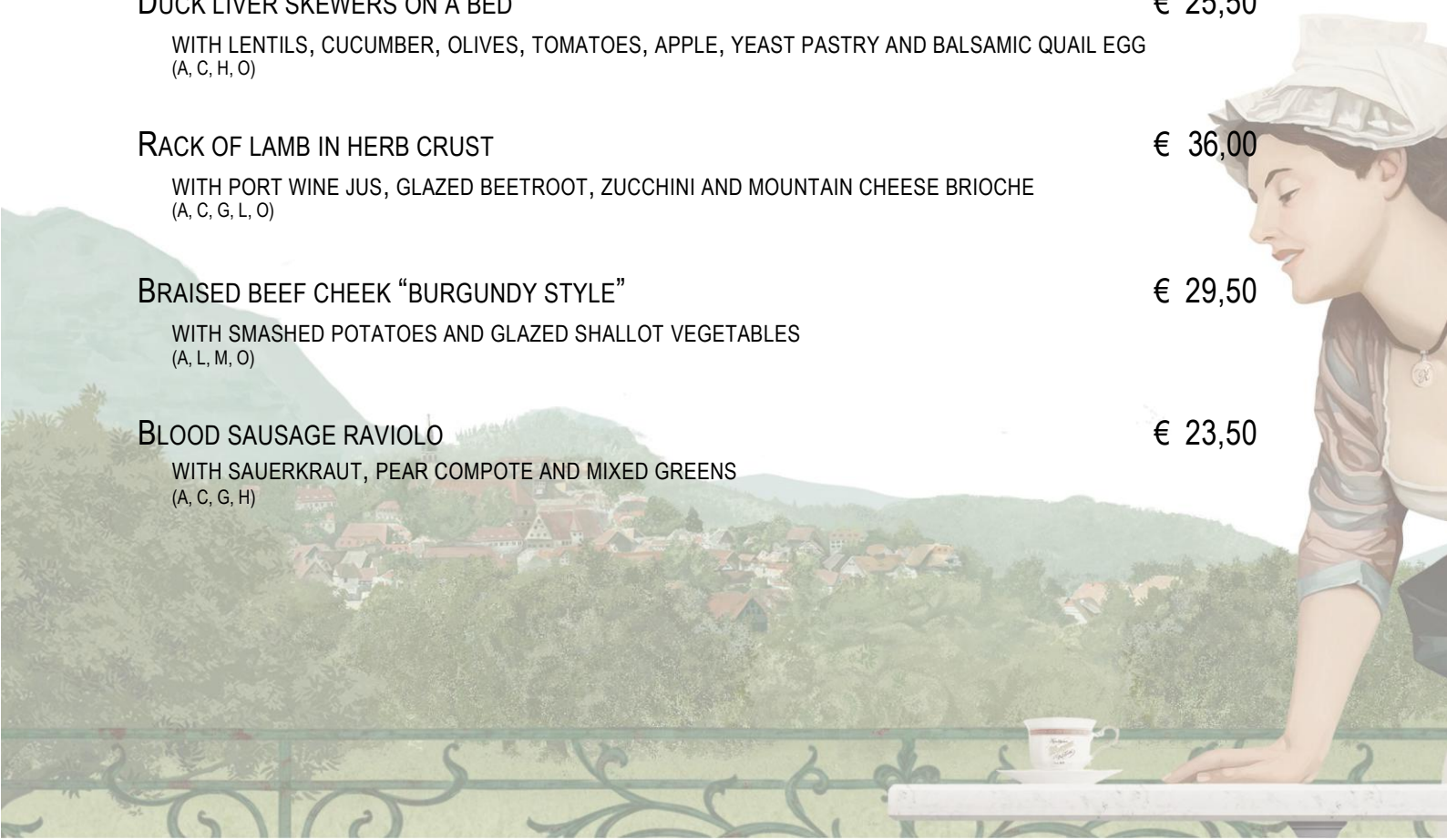
Culinary spring

Appetizers

TARTLET OF HOMEMADE GRAVED SALMON	€ 19,50
WITH ARUGULA - CREAM CHEESE FILLING, MUSTARD AND DILL SAUCE, CUCUMBER RELISH AND CHEESE CRACKER (A, D, G, H, M, O)	
CLEAR SAVOURY SOUP FROM SALZKAMMERGUT FISH	
WITH CHAR, CATFISH, CARP, SWEET CRAYFISH, FENNEL, ROOT VEGETABLES AND PUFF PASTRY STICK	
AS A STARTER	€ 14,50
AS A MAIN COURSE	€ 27,00
(A, B, D, L, O)	
CLEAR BEEF CONSOMMÉ WITH SPLEEN ON TOAST	€ 8,20
AND JULIENNE VEGETABLES (A, O)	

Main Courses

CATFISH IN CIDER SAUCE	€ 29,50
WITH ROOT VEGETABLES, HORSERADISH AND SMOKED FISH DUMPLINGS (A, C, D, G, L, O)	
DUCK LIVER SKEWERS ON A BED	€ 25,50
WITH LENTILS, CUCUMBER, OLIVES, TOMATOES, APPLE, YEAST PASTRY AND BALSAMIC QUAIL EGG (A, C, H, O)	
RACK OF LAMB IN HERB CRUST	€ 36,00
WITH PORT WINE JUS, GLAZED BEETROOT, ZUCCHINI AND MOUNTAIN CHEESE BRIOCHE (A, C, G, L, O)	
BRAISED BEEF CHEEK "BURGUNDY STYLE"	€ 29,50
WITH SMASHED POTATOES AND GLAZED SHALLOT VEGETABLES (A, L, M, O)	
BLOOD SAUSAGE RAVIOLO	€ 23,50
WITH SAUERKRAUT, PEAR COMPOTE AND MIXED GREENS (A, C, G, H)	



Our Classics

Soups and Salads

CLEAR BEEF BROTH WITH SLICED PANCAKES OR SEMOLINA DUMPLING (A, C, L)	€ 5,90
LARGE MIXED SALAD (L,O)	€ 9,50
SMALL MIXED SALAD (L,O)	€ 8,00
LARGE GREEN SALAD (L,O)	€ 8,50
SMALL GREEN SALAD (L,O)	€ 7,00

Snacks

ZAUNER SAUSAGES WITH MUSTARD, HORSERADISH AND BREAD ROLL (A, L)	€ 10,40
ZAUNER SAUSAGES WITH GOULASH SAUCE AND 2 BREAD ROLLS (A, L)	€ 13,20
SMALL GOULASH WITH BREAD ROLL (A, L)	€ 14,50
HAM AND CHEESE TOAST WITH HOME MADE TOAST BREAD (A, G, M)	€ 9,60

Main Courses

CLASSIC VIENNESE FRIED CHICKEN MARINATED IN BUTTERMILK ON POTATO SALAD (A, C, D, G, L, M)	€ 21,50
WIENER SCHNITZEL CLASSIC VEAL SCHNITZEL WITH PARSLEY POTATOES AND LINGONBERRIES (A, C, G)	€ 27,20
PORK SCHNITZEL WITH PARSLEY POTATOES AND LINGONBERRIES (A, C, G)	€ 22,00
“TAFELSPITZ” CLASSIC ORGANIC BOILED BEEF WITH VEGETABLE JULIENNE, NEW POTATOES, SPINACH AND CHIVE SAUCE (A, C, G, L)	€ 26,50
RAGOUT WITH ORGAN MEAT WITH BREAD DUMPLING (A, C, G, L, O)	€ 20,80



Desserts

KAISERSCHMARRN – AUSTRIAN PANCAKE WITH RAISINS

AND STEWED PLUMS

€ 17,00

WITH A SHOT OF BEERENAUSSLESE (4 CL) DESSERT WINE

€ 20,90

(A, C, G)

SALZBURGER NOCKERL (FOR 2-3 PEOPLE) APPROX.

€ 22,00

WITH MARINATED RASPBERRIES, 20 – 30 MIN WAITING TIME

(A, C, G)

WARM APPLE STRUDEL OR CURD CHEESE STRUDEL – LIMITED AVAILABILITY

€ 8,60

WITH VANILLA SAUCE

(A, C, G)

OUR SERVICE STAFF WILL BE HAPPY TO INFORM YOU ABOUT OUR CONSTANTLY CHANGING DESSERT OF THE DAY.

Dessert wine & Liquor wine

BEERENAUSSLESE CUVÉE, WEINLAUBENHOF ALOIS KRACHER, ILLMITZ

1/16 L

€ 8,20

FORTICUS, SCHLOSSWEINGUT GRAF HARDEGG, WEINVIERTEL

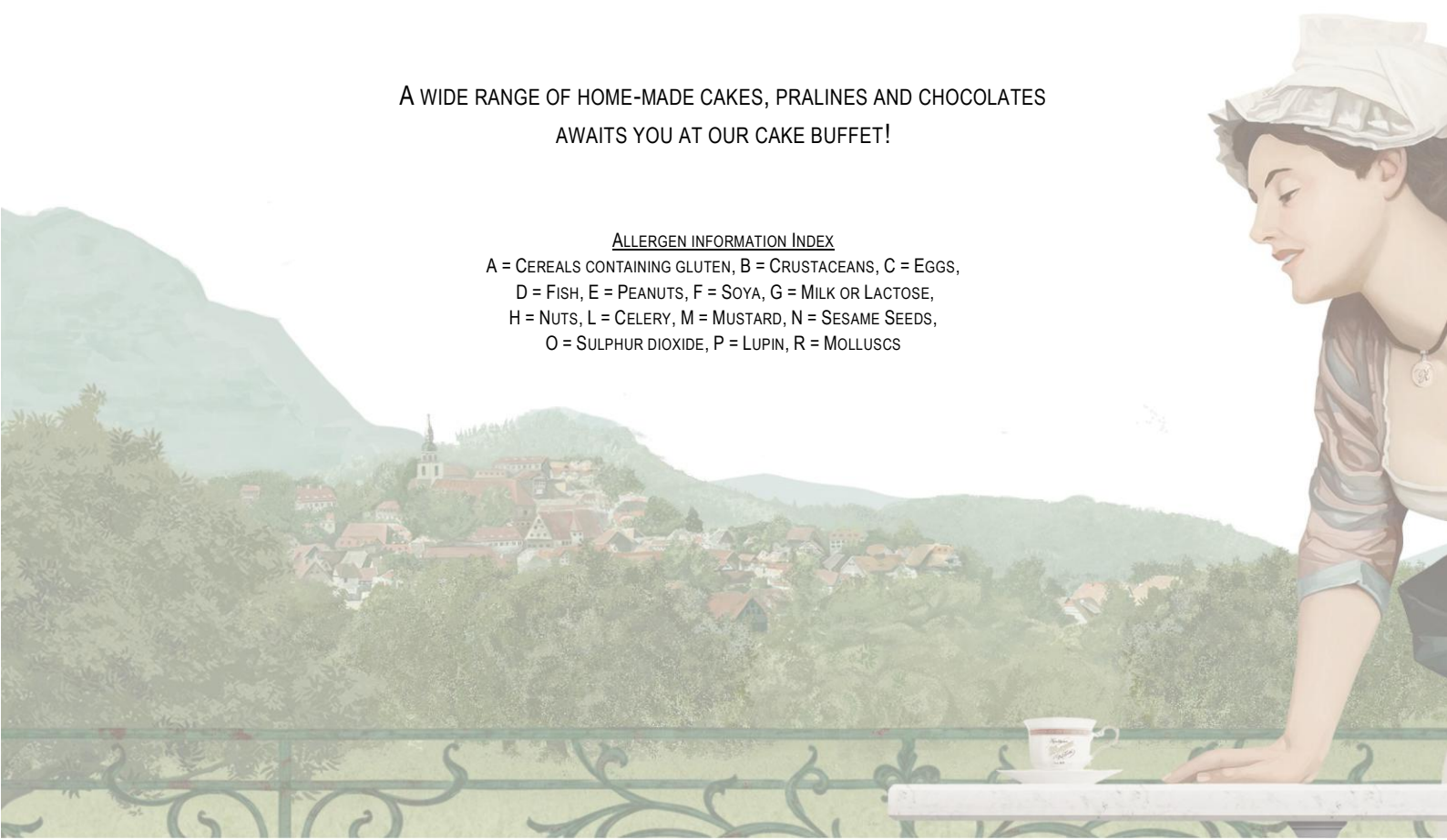
1/16 L

€ 8,70

A WIDE RANGE OF HOME-MADE CAKES, PRALINES AND CHOCOLATES
AWAITS YOU AT OUR CAKE BUFFET!

ALLERGEN INFORMATION INDEX

A = CEREALS CONTAINING GLUTEN, B = CRUSTACEANS, C = EGGS,
D = FISH, E = PEANUTS, F = SOYA, G = MILK OR LACTOSE,
H = NUTS, L = CELERY, M = MUSTARD, N = SESAME SEEDS,
O = SULPHUR DIOXIDE, P = LUPIN, R = MOLLUSCS



White Wines

AUSTRIA

2024 GRÜNER VELTLINER „SEPP“ ZAUNER, WEINHOF KAISER, WETZMANNSTHAL, TRAISENTAL	€ 34,00
2024 GRÜNER VELTLINER „GALGENBERG“, WEINGUT BÖCK, WILDENDÜRNBAACH, WEINVIERTEL DAC	€ 35,00
2022 GRÜNER VELTLINER „ACHLEITEN“ SMARAGD, DOMÄNE WACHAU, WACHAU DAC	€ 71,00
2024 RIESLING „FEDERSPIEL“ TERRASSEN, DOMÄNE WACHAU, DÜRNSTEIN, WACHAU	€ 35,00
2022 RIESLING „VON DEN TERRASSEN“, SEPP MOSER, ROHRENDORF, KREMSTAL DAC	€ 40,00
2023 WIENER GEMISCHTER SATZ, WEINGUT WIENINGER, STAMMERSDORF, WIEN DAC	€ 35,00
2023 WEIßBURGUNDER, WINKLER-HERMADEN, KAPFENSTEIN, VULKANLAND STEIERMARK DAC	€ 39,00
2024 GRAUBURGUNDER, KRISPEL, STRADEN, VULKANLAND STEIERMARK DAC	€ 46,00
2023 GRAUBURGUNDER, NEUMEISTER, STRADEN, VULKANLAND STEIERMARK DAC	€ 47,00
2022 NEUBURGER „HOMMAGE“, WEINGUT MANTLERHOF, GEDERSDORF, KREMSTAL	€ 44,00
2023 SAUVIGNON-BLANC, WEINGUT LAMBAUER, KITZECK, SÜDSTEIERMARK DAC	€ 36,00
2024 SAUVIGNON-BLANC, ERWIN SABATHI, LEUTSCHACH, SÜDSTEIERMARK DAC	€ 39,00
2024 CHARDONNAY, GERHARD MARKOWITSCH, GÖTTLESBRUNN, CARNUNTUM	€ 35,00
2020 CHARDONNAY „SELECT“, WEINGUT WIENINGER, STAMMERSDORF, WIEN	€ 55,00
2024 GELBER MUSKATELLER, LUDWIG EHN, LANGENLOIS, KAMPTAL	€ 38,00
2021 CUVÉE „MATERIA PRIMA“, WEINBERGHOF FRITSCH, OBERSTOCKSTALL, WAGRAM	€ 58,00

GERMANY

2023 RIESLING „ALTE REBE“, WEINGUT VAN VOLXEM, WILTINGEN, MOSEL	€ 54,00
2023 RIESLING „ESCHERNDORFER LUMP“, HORST SAUER, ESCHERNDORF, FRANKEN	€ 47,00
2023 RIESLING „ALTE REBEN“, CARL LOEWEN, LEIWEN, MOSEL	€ 42,00

FRANCE

2023 CHABLIS SAINT MARTIN, DOMAINE LAROCHE, CHABLIS, BURGUND	€ 59,00
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ITALY

2023 LUGANA DOC, BULGARINI, POZZOLENGO, VENETIEN	€ 39,00
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NON-ALCOHOLIC

2023 „KRISPEL ZERO“, KRISPEL, STRADEN, VULKANLAND STEIERMARK	€ 35,00
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Rosé Wines

AUSTRIA

2024 ROSÉ, WEINGUT EHN, LANGENLOIS, KAMPTAL	€ 34,00
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FRANCE

2023 MIRAVAL, CHÂTEAU DE MIRAVAL, CORRENS, CÔTES DE PROVENCE AOP	€ 58,00
2024 LA VIE EN ROSE, CHÂTEAU ROUBINE, LORGUES, CÔTES DE PROVENCE	€ 46,00



Sparkling Wines & Champagner

CHAMPAGNE BRUT MAJEUR, AYALA	0,75 L	€ 98,00
CHAMPAGNE ROSÉ MAJEUR, AYALA	0,75 L	€ 109,00
CHAMPAGNE BRUT, VEUVE CLICQUOT	0,75 L	€ 109,00
CHAMPAGNE BRUT IMPERIAL, MOËT & CHANDON,	0,20 L	€ 31,00
CHAMPAGNE BRUT IMPERIAL, MOËT & CHANDON,	0,75 L	€ 98,00
CRÉMANT BRUT	0,75 L	€ 55,00
CRÉMANT ROSÉ	0,75 L	€ 57,00
SCHLUMBERGER SEKTKELLEREI, WIEN	0,75 L	€ 44,00
SCHLUMBERGER WHITE ICE SECCO, SEKTKELLEREI, WIEN	0,75 L	€ 50,00
PROSECCO DOC TREVISO, BRUT, CASA GHELLER, ITALIEN	0,75 L	€ 41,00
SECCO ROSÉ, LEO HILLINGER, JOIS, NEUSIEDLER SEE	0,75 L	€ 41,00

Red Wines

AUSTRIA

2020 PINOT NOIR „CLASSIC“, CHRISTIAN FISCHER, SOOß, THERMENREGION	€ 37,00
2019 ZWEIFELT, WEINGUT HEINRICH, GOLS, NEUSIEDLERSEE	€ 35,00
2022 ZWEIFELT, WEINGUT BÖCK, WILDENDÜRNBAACH, WEINVIERTEL	€ 34,00
2018 BLAUER ZWEIFELT „OLIVIN“, WINKLER-HERMADEN, KAPFENSTEIN, VULKANLAND STEIERMARK	€ 52,00
2022 BLAUFRÄNKISCH „HOCHBAUM“, WEINGUT REUMANN, DEUTSCHKREUTZ, MITTELBURGENLAND	€ 37,00
2022 BLAUFRÄNKISCH „FABIAN“, WEINGUT GAGER, DEUTSCHKREUTZ, MITTELBURGENLAND	€ 42,00
2018 MERLOT „STE GRAND RESERVE“, WEINGUT STEINDORFER, APETLON, NEUSIEDLERSEE	€ 61,00
2019 MERLOT, WEINGUT REUMANN, DEUTSCHKREUTZ, MITTELBURGENLAND	€ 44,00
2020 „DAS PHANTOM“, K+K KIRNBAUER, DEUTSCHKREUTZ, MITTELBURGENLAND	€ 56,00
2018 „SAPHIR“ URKRAFT, WEINGUT REUMANN, DEUTSCHKREUTZ, MITTELBURGENLAND	€ 43,00
2023 CUVÉE, GERHARD MARKOWITSCH, GÖTTLESBRUNN, CARNUNTUM DAC	€ 35,00
2017 CUVÉE „WIENER TRILOGIE“, FRITZ WIENINGER, STAMMERSDORF, WIEN	€ 42,00
2021 CUVÉE „OPUS EXIMIUM“, WEINGUT GESELLMANN, DEUTSCHKREUTZ, MITTELBURGENLAND	€ 65,00
2021 SANKT LAURENT, UMATHUM, FRAUENKIRCHEN, NEUSIEDLERSEE	€ 38,00

FRANCE

2022 RÉSERVE, FAMILLE PERRIN, COURTHÉZON, CÔTES DU RHÔNE	€ 36,00
2020 CHÂTEAU „LA TOUR DE BY“, BÉGADAN, MÉDOC	€ 50,00

ITALY

2022 CHIANTI CLASSICO DOCG, TENUTA PERANO, FRESCOBALDI, TOSKANA	€ 49,00
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Coffee and Hot Chocolate

Kleiner Schwarzer Small black coffee	€ 3,40
Kleiner Brauner Small black coffee with milk (G)	€ 3,40
Großer Schwarzer Large black coffee	€ 5,40
Großer Brauner Large black coffee with milk (G)	€ 5,40
Italienischer Espresso small Small italian espresso	€ 3,50
Italienischer Espresso large Large italian espresso	€ 5,50
ESPRESSO MACCHIATO SMALL (G)	€ 3,80
ESPRESSO MACCHIATO LARGE (G)	€ 5,80
Cafe Latte (G)	€ 5,30
Verlängerter Weaker version of large black coffee with milk (G)	€ 4,50
Wiener Melange Large coffee with steamed milk and milk foam (G)	€ 4,90
Cappuccino (F,G)	€ 4,90
Einspanner Strong black coffee with whipped cream (G)	€ 5,80
Häferlkaffee Mug of milk coffee (G)	€ 5,30
Biedermeier Kaffee Coffee with apricot liqueur and egg liqueur (C,F,G)	€ 7,50
Irish Coffee (G)	€ 11,50
Kännchen Kaffee Pot of coffee (G)	€ 8,50
Hot chocolate (G)	€ 5,00
Hot chocolate with whipped cream (F,G)	€ 6,00
Pot of hot chocolate	€ 7,80
Cup of hot water	€ 1,30
Pot of hot water	€ 1,70

WE ARE ALSO HAPPY TO SERVE OUR COFFEE AND COCOA SPECIALTIES
DECAFFEINATED AND WITH OAT-, SOY, ALMOND OR LACTOSE-FREE MILK!



Tea

cup/pot

DARJEELING HIGHLAND

€ 4,80/€ 5,90

A hand-picked leaf tea from the famous highland tea gardens around the town of Darjeeling. It is a golden yellow infusion with delicate floral aroma.

ASSAM JJ

€ 4,80/€ 5,90

A high quality large-leafed black tea from the famous Assam tea gardens in North-east India. It is a dark red brown infusion with a strong, malty flavour.

ENGLISCH BREAKFAST

€ 4,80/€ 5,90

A highly quality blended leaf tea in the English tradition. It is a golden red infusion with a highly aromatic and slightly bitter flavour.

EARL GREY

€ 4,80/€ 5,90

A true classic among black teas. A high quality hand-picked leaf tea, flavored with bergamot oil for a taste of citrus. It is a red brown infusion with a light and fruity flavour.

GREEN TEA

€ 4,80/€ 5,90

A hand-picked green leaf tea (Chun-Mee) from China. It is a rich yellow infusion with a pleasant slightly bitter and aromatic flavour.

ROOIBOS VANILLA

€ 4,80/€ 5,90

A high quality Rooibos tea from the pick of the harvest. It is grown on the sunny slopes of the Cedar Mountains in South Africa and has a pleasant mellow flavour.

FRUIT SELECTION

€ 4,80/€ 5,90

A high quality mixed fruit tea with the refreshing taste of strawberries, raspberries and blackberries.

CAMOMILE TEA

€ 4,80/€ 5,90

A select camomile tea made from whole flower-heads. Camomile is well known for its beneficial effects and fragrant taste.

PEPPERMINT TEA

€ 4,80/€ 5,90

A select large-leaved natural peppermint herbal tea. The high content of essential oils ensures a refreshing soothing flavour.

HERBAL TEA

€ 4,80/€ 5,90

A strongly flavoured herbal tea mix of honeybush, peppermint, lemon verbena, cinnamon, liquorice, lemongrass and marigold petals. This natural decaffeinated herbal mix is a refreshing drink at any time of the year.

Additional Items

MILK (G)	€ 1,00
CREAM, SMALL (G)	€ 1,00
CREAM, LARGE (G)	€ 2,00
FRESHLY SQUEEZED LEMON JUICE	€ 1,30
AUSTRIAN RUM	2 CL € 2,30



Soft Drinks

ORGANIC APPLE JUICE, CLOUDY	0,25 L	€ 4,60
ORGANIC APPLE/ELDERBERRY JUICE, CLOUDY	0,25 L	€ 4,60
ORGANIC APRICOT JUICE	0,25 L	€ 4,60
ORGANIC APPLE/ORANGE/CARROT JUICE, CLOUDY	0,25 L	€ 4,60
ORGANIC BLACKCURRANT JUICE	0,25 L	€ 4,60
ORGANICE JUICE WITH WATER	0,33 L	€ 4,90
ORGANIC JUICE WITH SODA WATER	0,33 L	€ 5,60
ORGANIC JUICE WITH WATER	0,50 L	€ 5,10
ORGANIC JUICE WITH SODA WATER	0,50 L	€ 6,60
APPLE JUICE	0,25 L	€ 4,30
APPLE JUICE WITH SODA WATER	0,50 L	€ 6,00
RÖMERQUELLE MINERAL WATER CARBONATED OR STILL	0,33 L	€ 4,10
RÖMERQUELLE MINERAL WATER CARBONATED OR STILL	0,75 L	€ 7,90
RÖMERQUELLE MINERAL WATER WITH LEMON	0,33 L	€ 5,40
KINLEY TONIC WATER, BITTER LEMON, GINGER ALE	0,25 L	€ 4,80
SCHWEPPES WILD BERRY	0,20 L	€ 4,80
FANTA OR SPRITE	0,25 L	€ 4,30
COCA-COLA, COCA-COLA ZERO, ALMDUDLER	0,33 L	€ 4,50
ICE TEA, LEMON OR PEACH	0,33 L	€ 4,50
GLASS OF WATER WITH RASPBERRY SQUASH	0,25 L	€ 2,00
GLASS OF WATER WITH LEMON JUICE	0,25 L	€ 2,00
SODA WATER	0,25 L	€ 2,00
SODA WATER WITH LEMON JUICE	0,25 L	€ 3,30
RASPBERRY SQUASH WITH SODA WATER	0,25 L	€ 3,30
HOMEMADE GINGER-LEMON TEA; HOT OR COLD	0,25 L	€ 5,20
FRESHLY SQUEEZED ORANGE JUICE	0,25 L	€ 7,40
FRESHLY SQUEEZED ORANGE JUICE	0,125 L	€ 4,30
GLAS OF TAP WATER	0,25 L	€ 0,50
GLAS OF TAP WATER	0,50 L	€ 1,00

Milk Shakes

STRAWBERRY MILK SHAKE (G) SEASONAL	€ 4,70
BANANA MILK SHAKE (G)	€ 4,70
RASPBERRY MILK SHAKE (G)	€ 4,70



Fine brandies and spirits

Schnaps from the Salzkammergut-region

MATTHIAS GASTEIGER, BAD ISCHL:

ZAUNERSTOLLEN SCHNAPS -CLEAR	2 CL	€ 5,80
ZAUNERSTOLLEN SCHNAPS – AGED IN WOODEN BARRELS	2 CL	€ 5,80
ZAUNERSTOLLEN LIQUEUR	2 CL	€ 5,80
HAUSZWETSCHKE-PLUM	2 CL	€ 5,40
SPECKBIRNE-PEAR	2 CL	€ 5,60

PRIMUSHÄUSL, SIGI RIEGER, ABERSEE:

WILLIAMSBIRNE-PEAR	2 CL	€ 5,80
APRICOT	2 CL	€ 5,80
OLD APPLE	2 CL	€ 5,80
JUCHITZA GIPFEL GIN	4 CL	€ 9,40
WÜDARA WHISKY	4 CL	€ 9,40
DA RUM	4 CL	€ 10,40

FRUIT SCHNAPS, FREIHOF	2 CL	€ 4,60
GRAPPA BARRIQUE	2 CL	€ 4,80

Liqueur

EGG LIQUEUR - HOMEMADE (G)	2 CL	€ 5,10
COINTREAU, BAILEYS, AMARETTO DiSARONNO (H)	2 CL	€ 4,70
GRAND MARNIER	2 CL	€ 4,90

Cognac

MARTELL VSOP	4 CL	€ 10,00
REMY MARTIN VSOP	4 CL	€ 10,30

Whisk(e)y

Four Roses Bourbon	4 cl	€ 9,90
Jameson Irish Whiskey	4 cl	€ 9,90

Brandy

ASBACH URALT	4 CL	€ 7,00
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Mix Spirits

BEEFEATER GIN	4 CL	€ 7,20
HAVANA CLUB 3 AÑOS	4 CL	€ 7,20
WODKA WYBOROWA	4 CL	€ 7,20
TEQUILA OLMECA GOLD	2 CL	€ 4,60

Bitters

RAMAZZOTTI	2 CL	€ 4,50
AVERNA, FERNET BRANCA	2 CL	€ 4,50

