



WINTER

KONDITIONEIREI EIS CAFÉ BAR PIZZA RESTAURANT

.....

THE MENU

.....

ENGLISH VERSION

Dieser Winter lässt keinen kalt!

APPETIZERS & SALADS

Antipasti plate ^{A/G/L} 13.60
with 2 pieces of pizza bread

Mozzarella ^G 8.80
with tomatoes, basil pesto and fresh basil

Beef Tartare ^{A/C/G/L/M} 13.60
Classic with butter and toast

Styrian roast chicken salad ^{A/C/G/M} 12.60
Fried chicken pieces on green and potato salad with pumpkinseed oil

Shrimps ^B 15.20
Fried on green salad


Sheep cheese salad ^G 10.60
Seasonal salad with olives and sheep cheese

Inflagranti ^G 11.60
Seasonal salad, arugula, Parmesan, raw ham, dressing


Winzersalad ^{G/H} 11.60
Seasonal salad, walnuts, grapes and 3 different kinds of cheese: Camembert, Emmental, blue cheese, dressing

Turkey strips 12.20
Seasonal salad, fried turkey strips, dressing


Tuna ^D 10.60
Seasonal salad, tuna, onion, dressing

 **Natur** 8.60
Salat nach Saison, Zwiebel, Dressing

PLEASE CHOOSE:

Yogurt dressing ^G | American dressing ^{F/G/M} |  Vinegar and oil

 **Green salad | Mixed salad | Potato salad** ^M 4.50

 **Insalata Mista** 5.50
Small italian mixed salad



SOUPS

Frittata soup ^{A/C/G/L} 5.00
with homemade consommé

Grießnockerl soup ^{A/C/G/L} 5.00
with a bread roll

Goulash soup ^{A/G/L} 6.50
with a handmade bread roll

Garlic cream soup ^{A/G/L} 5.50
with cream topping and croutons

Vienna soup pot ^{A/C/G/L} 7.50
with homemade consommé, beef, vegetables and noodles

TOASTS

Ham & cheese toast ^{A/F/G} 5.00
Ham and cheese

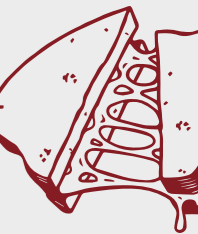
Herrentoast ^{A/C/F/G} 7.50
Ham and cheese toast, 2 fried eggs

Bauerntoast ^{A/C/F/G} 7.00
Brown bread, bacon, cheese, onions, 1 fried egg

Supertoast ^{A/C/F/G/M} 7.00
Ham and cheese toast filled with boiled egg, onions, mayonnaise, mustard

Toast-Hawaii ^{A/C/F/G/M} 8.50
Ham and cheese toast with a pineapple slice, salad bouquet, cocktail sauce

Chicken-Toast ^{A/C/F/G/M} 11.50
Toast bread with grilled chicken fillet, tomatoes, onion rings, salad bouquet, cocktail sauce



WINTER CLASSICS

Lasagna ^{A/G} 13.60
with green salad


Bernese sausage ^{G/L/M} 10.20
with french fries and mustard


Roasted wholegrain dumplings ^{A/C/F/G} 10.60
with egg and green salad

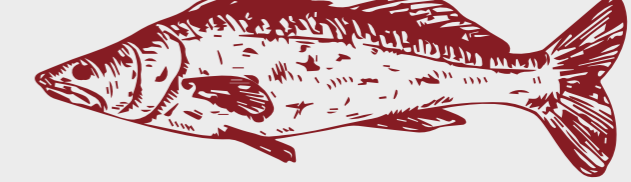
Egg dumplings ^{A/C} 10.60
with green salad

Baked mushrooms ^{A/C/L/M} 12.60
with Sauce Tartare

Baked Emmental ^{A/C/L/M} 12.20
with Sauce Tartare and cranberries

 **Wok vegetables** ^{F/L} with basmati rice 10.20
with **tofu** ^F 13.20 with **chicken** 13.70 with **shrimps** ^B 15.70

  **Green curry** ^{F/L} with basmati rice 10.60
with **tofu** ^F 13.60 with **chicken** 14.10 with **shrimps** ^B 16.10



WINTER CLASSICS

Zander fillet ^{A/G} 18.60
grilled or baked
with parsley-potatoes and green salad

Piccata Milanese ^{A/C/G} 16.20
Parmesan and egg-coated chicken-schnitzel
on tomato spaghetti

Burger ^{A/C/G/L} 13.60
Brioche bun, black agnus beef, cheese, tomatoes, salad, onions
with french fries and garlic dip

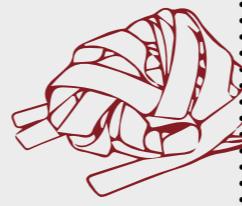
Italo-Burger ^{A/C/G/L/H} 13.60
Brioche bun, black agnus beef, mozzarella, Basil pesto,
tomatoes, arugula, with french fries and garlic dip

Chicken-Burger ^{A/C/G/L} 13.60
Brioche bun, grilled chicken fillet, tomatoes, salad, onions
with french fries and garlic dip

Beef steak ^{C/G/L/M} 34.20
Juicy beef fillet from a Black Agnus premium beef
with vegetables, french fries, fried egg and herb butter

Pepper steak ^{A/G/L/M} 34.20
Juicy beef fillet from a Black Agnus premium beef
with vegetables, french fries and with homemade pepper sauce





PASTA

Please vary your desired noodles with sauce. You can choose from:

Spaghetti^A - Tagliatelle^A - Penne^A - Gnocchi^{A/G}

 Aglio e Olio garlic, olive oil, basil	9.60
 Genovese^L basil pesto	10.20
 Pomodoro tomatoes, garlic	9.60
Bolognese^L meat sauce	11.20
Tonno^D tomatoes, tuna	11.60
Frutti di Mare^{B/R} tomatoes, seafood	12.60
Salmon^{D/G/L} cream, salmon	12.60
Panna Prosciutto^{G/L} cream, ham	11.60
Carbonara^{C/G/L} cream, bacon, egg	12.20
Arabella^{G/L} cream, broccoli, corn	11.20
Quattro Formaggi^{G/L} cream, 4 types of cheese	12.20
 Arrabbiata^L tomatoes, salami, chili	11.20

Our suggestion: **fresh Parmesan^G** + € 1.50

Every **Wednesday - Noodle day**

Every pasta dish is **€ 2.00 cheaper!**

SCHNITZEL

Pork schnitzel^{A/C/G} breaded pork schnitzel with french fries or roasted potatoes or rice or salad	13.60
Turkey schnitzel^{A/C/G} breaded turkey schnitzel with french fries or roasted potatoes or rice or salad	14.20
Chicken schnitzel^{A/C/G} breaded chicken schnitzel with french fries or roasted potatoes or rice or salad	14.20
Cordon Bleu^{A/C/G} pork with french fries or roasted potatoes or rice or salad	15.20
Bauern Cordon^{A/C/G} pork, filled with bacon and Emmental with french fries or roasted potatoes or rice or salad	15.60
Turkey Cordon^{A/C/G} turkey with french fries or roasted potatoes or rice or salad	15.60
Winter-Schnitzel^{A/C/G/H} chicken coated in almond breadcrumbs, filled with spinach and Mozzarella with french fries or roasted potatoes or salad	15.60



Every **Thursday - Schnitzel day**

Every normal or stuffed schnitzel with





a side dish is **€ 2.00 cheaper!**



PIZZE VERDURE *VEGETARIAN*

 Marinara ^A San Marzano tomatoes, garlic	8.60
Margherita ^{A/G} San Marzano tomatoes, cheese	9.60
Funghi ^{A/G} mushrooms	10.60
Primavera ^{A/G} mushrooms, olives, artichokes, corn, pepperoni	12.60
Spinach Pizza ^{A/G/L} spinach, sheep cheese	12.20
Amalfi ^{A/G} Mozzarella, sun-dried tomatoes, basil, olive oil	13.20
Arugula Pizza ^{A/G} sliced tomatoes, Mozzarella, arugula, Parmesan	13.20
Camembert Pizza ^{A/G} Camembert, cranberries	13.20
Quattro Formaggi ^{A/G} 4 different kinds of cheese	13.20
Pesto Pizza ^{A/G} Mozzarella, getr. Tomaten, Frischkäse, Basilikum Pesto	13.60
Bianche-Arugula ^{A/G} (without tomatosauce!) Mozzarella, cherry tomatoes, arugula, olive oil	12.20
 Vegetariana ^A (without cheese!) mushrooms, corn, pepperoni, onion, artichokes, olives	12.20



PIZZE CARNE *WITH MEAT*

Cardinale ^{A/G} ham	11.60
Salame ^{A/G} salami	11.60
 Salsiccia ^{A/G} spicy salami	12.20
Fiorentina ^{A/G} ham, corn	12.20
Provinciale ^{A/G} ham, bacon, corn, pepperoni	12.60
Casagrande ^{A/C/G} ham, bacon, egg, Mozzarella, corn	13.20
 Fantastico ^{A/G} ham, salami, bacon, mushrooms, corn, onions	13.20
Mexicana ^{A/G} chili, bacon, corn, onions	12.60
Quattro Stagioni ^{A/G} ham, salami, mushrooms, artichokes	12.60
Paradiso ^{A/C/G/L} salami, broccoli, egg	12.60
Vogelhändler ^{A/G/H/L} spinach, chicken, nuts	14.60
Bolognese ^{A/G/L} meat sauce, onions	12.20
Grandiosa ^{A/G} ham, salami	12.20
Cortina ^{A/G} turkey roast, arugula, olive oil, Parmesan	13.60
 Rusticana ^{A/G} bacon, onions	12.20
Diavolo ^{A/G} ham, Salsiccia, spicy pepperoni	12.60
Hawaii ^{A/G} ham, pineapple pieces	12.20
Prosciutto ^{A/G} raw ham, arugula, Parmesan	14.60
Il Borbone ^{A/G} (without tomatosauce!) Mozzarella, mushrooms, Prosciutto	13.20
 Strada del Sole ^{A/G} (without tomatosauce!) Mozzarella, ham, corn	12.20

PIZZE PESCE *MIT FISH*


Siciliana ^{A/G} anchovies, capers, olives	12.20
Tonno ^{A/D/G} tuna, onions	12.60
Feinschmecker ^{A/B/D/G/R} tuna, seafood, anchovies	13.60
Salmon Pizza ^{A/D/G} marinated salmon, arugula, tomato slices	15.20
Frutti di Mare ^{A/B/G/R} seafood, onion	13.20
Gamberetti ^{A/B/G} grilled shrimp, Mozzarella, basil	16.20
Sofia Loren ^{A/D/G} (without tomatosauce!) Mozzarella, Gorgonzola, anchovies, olives, artichokes, sun-dried tomatoes	14.20

PIZZE CARNE E PESCE *WITH MEAT AND FISH*

 Capricciosa ^{A/D/G} ham, corn, mushrooms, artichokes, anchovies
 Inferno ^{A/D/G} Tabasco, Salsiccia, anchovies, spicy pepperoni
Bella Italia ^{A/D/G} Schinken, Artischocken, Meeresfrüchte

You can optionally order your pizza with classic dough or with **whole grain dough** + € 1.50!

 Our suggestion: **vegan cheese** + € 1.50 surcharge

Amore (2 people) any pizza can be ordered as an Amore surcharge +	9.50
Party Pizza (5 people) any pizza can be ordered as a party pizza surcharge +	29.50
 Pizza bread ^A with garlic (1 serving = 4 pieces)	4.50
Stuffed Pizza rolls ^{A/G} cheese, ham (2 pieces)	10.20

ADDITIONAL SIDES

Onion, corn	0.80
In general	1.50
Vegan cheese, Prosciutto	3.00
Chicken, seafood ^{B/R} , salmon ^D	4.00
Shrimp ^B	6.00

Every Friday - Pizza day
Every pizza is € 2.00 cheaper!

All pizzas are served with cheese, oregano and garlic.
Any pizza can be ordered as a calzone upon request!
Every small pizza is € 2.00 cheaper.



DESSERTS

1 piece | 2 pieces

Jam-Palatschinken (Crêpes) ^{A/C/G} 4.20 | 6.20
with homemade apricot, strawberry or raspberry jam

Nutella-Palatschinken (Crêpes) ^{F/G/H} 4.20 | 6.20

Chocolate-nut-Palatschinken (Crêpes) ^{F/G/H} 4.80 | 6.80

Ice cream-Palatschinken (Crêpes) ^{A/C/E/F/G/H/N} 5.40 | 8.80

Fruits-Palatschinken (Crêpes) 5.00 | 7.80
with seasonal fruits

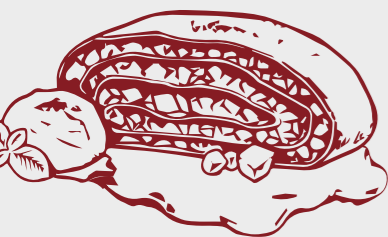
Warm chocolate-nut cake ^{A/C/F/G/H} 6.20
with homemade chocolate sauce and whipped cream

Warm chocolate-nut cake with vanilla ice cream ^{A/C/F/G/H} 7.60
with homemade chocolate sauce, whipped cream and vanilla ice cream

Warm Topfenstrudel ^{A/C/G} 6.20
made from quark, on vanilla sauce

Warm apple strudel ^{A/C/G} 6.20
on vanilla sauce

Chestnut ice on whipped cream ^{F/G} 7.20
with homemade chocolate sauce



OUR WEEKLY SPECIALS

Monday: Pizza **Fantastico** instead of € 13.20 only **€ 11.20**

Tuesday: Pizza **Provinciale** instead of € 12.60 only **€10.60**

Wednesday: Pizza **Salame** instead of € 11.60 only **€ 9.60**

Noodle day

Every pasta dish is **€ 2.00 cheaper!**

Thursday: Pizza **Quattro Stagioni** instead of € 12.60 only **€ 10.60**

Schnitzel day

Every schnitzel is **€ 2.00 cheaper!**

Friday: **Pizza day**

Every pizza is **€ 2.00 cheaper!**

Saturday: Pizza **Casagrande** instead of € 13.20 only **€ 11.20**

Sunday: Pizza **Arugula** instead of € 13.20 only **€ 11.20**

Weekly specials also apply on holidays!





NON-ALCOHOLIC-DRINKS

- Virgin Caipi** 6.80
Lime, brown sugar, ginger ale
- Dejavue** 6.80
Pineapple, orange, coconut, mango, grenadine
- Caribbean** 6.80
Mango, orange, ginger ale, lemon
- Coconut Kiss** ^G 6.80
Coconut, pineapple, whipped cream, grenadine
- Pussy Cat** 6.80
Orange, lemon, pineapple, mango, grenadine
- Florida** 6.80
Orange, pineapple, mango, lemon, Cola
- Yellow Almond** ^{G/H} 6.80
Orange, pineapple, passionfruit, whipped cream, almond syrup

CAIPIRINHAS & MOJITOS

- Caipirinha** 8.80
Cachaca, lime, brown sugar
- Alpen-Caipirinha** 8.80
Cachaca, lime, brown sugar, Heukracherl
- Strawberry-Caipi** 9.20
Cachaca, lime, brown sugar, strawberry puree
- Caipiraia** 8.80
Tequila, lime, brown sugar
- Caipi-Berry** 9.20
Lime, orange, brown sugar, Vodka, cranberry
- Caipiroschka** 8.80
Vodka, lime, brown sugar
- Mojito** 9.20
Lime, brown sugar, white rum, mint, soda
- Alpine-Mojito** 9.20
Lime, brown sugar, white rum, mint, Heukracherl

CLASSIC COCKTAILS

- Martini Cocktail** ^O 8.80
Gin, Martini Dry, olive
- Manhattan** ^{A/O} 8.80
Canadian Club, Martini Rosso, Angostura
- Wodka Martini** ^O 8.80
Vodka, Matrini Dry, olive
- White Russian** ^G 8.80
Vodka, Kahlua, whipped cream
- Gin Fizz Cocktail** 8.80
Gin, sugar, lemon, soda
- Tom Collins** 8.80
Gin, sugar, lemon, soda, Angostura

SOUR COCKTAILS

- Whiskey Sour** ^A 8.80
Four Roses, lemon, sugar
- Amaretto Sour** ^H 8.80
Amaretto, lemon, sugar
- Wodka Sour** 8.80
Vodka, lemon, sugar
- Ginger Sour** ^A 9.20
Four Roses, ginger, lemon, sugar, orange

FROZEN COCKTAILS

- Frozen Daiquiri** 9.20
White rum, lemon, sugar
- Strawberry Daiquiri** 9.80
White rum, strawberries, lemon, sugar
- Vanilla-Strawberry Daiquiri** ^G 10.20
White rum, strawberries, vanilla ice cream, lemon
- Banana Daiquiri** 9.80
White rum, banana, lemon, sugar
- Strawberry Margarita** 9.80
Tequila, strawberries, lemon, sugar

RUM COCKTAILS

- Hurrican** 9.00
White rum, pineapple, orange, passionfruit, lemon
- Planter's Punch** 9.50
Meyer's, grenadine, orange, lemon, Angostura
- Long Island Iced Tea** 11.00
White rum, vodka, triple sec, Tequila, gin, lemon, Cola
- Mai Tai** ^H 9.00
White rum, triple sec, Mandel, Orange, Ananas, Zitronen
- Zombie** 12.50
Coruba, Meyer's, Havana, orange, lemon, pineapple, grenadine
- Lemontree** 9.00
White rum, lime, orange, brown sugar, passionfruit
- Barbados Sunrise** 9.50
Havana 7 Anejo, passionfruit, orange, lemon, grenadine
- Cuba Libre** 8.00
White rum, lime, Cola

FANCY COCKTAILS

- Cosmopolitan** 8.50
Vodka, Cointreau, lemon, cranberry
- Malibu Sunset** 9.00
Malibu, orange, lemon, pineapple, grenadine
- Sex on the Beach** 9.00
Vodka, Peachtree, lemon, orange, grenadine
- Coco Cobbler** ^H 10.00
Caipitain Morgan, coconut, Amaretto, tequila, lemon, orange, cloudy apple juice
- Webcam** 9.00
Absolut Mango, Malibu, lemon, Cointreau, pineapple
- B'52 (Shot)** ^{A/G} 5.50
Kahlua, Bailey's, 80% rum

CREAM COCKTAILS

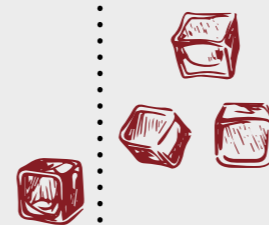
- Pina Colada** ^G 9.00
White rum, pineapple, coconut, whipped cream
- Vanilla Colada** ^G 9.50
Absolut Vanilia, pineapple, whipped cream, vanilla syrup
- BBC** ^{A/G} 9.50
Bailey's, banana, coconut, whipped cream, pineapple
- Pink Elephant** ^{A/G} 9.00
Bailey's, strawberry, pineapple, passionfruit, whipped cream
- Swimming Pool** ^G 9.00
Vodka, Blue Curacao, coconut, whipped cream, pineapple
- Tropical Kiss** ^G 9.50
Crème de Banane, Crème de Cacao, coconut, whipped cream, orange
- Italian Colada** ^{G/H} 9.00
White rum, Amaretto, coconut, pineapple, whipped cream
- Choco Colada** ^G 9.00
White rum, Crème de Cacao, chocolate, whipped cream, coconut
- Blue Hawaiian** ^G 9.00
White rum, Blue Curacao, whipped cream, pineapple, coconut

TEQUILA COCKTAILS

- Tequila Sunrise** 9.00
Tequila, lemon, orange, grenadine
- Tequila Passionfruit** 9.50
Tequila, Red Orange, passionfruit, orange

SPARKLING WINE COCKTAILS

- Kir Royal** ^O 7.00
Creme de Cassis, sparkling wine
- Titanic** ^O 5.50
Elderberry, lemon, sparkling wine



Cocktails are always available in the evening!



LONGDRINKS

Martini ^o 6cl	4.60
Dry, Bianco, Rosso	
Campari-Soda 4cl	5.00
Campari-Orange 4cl	5.80
Malibu-Orange 4cl	4.60
Cola-Bourbon ^A 2cl	4.60
Cola-Bacardi 2cl	4.60
Cola-Rum 2cl	4.00
Vodka-Orange 2cl	4.60

BITTERS

Homemade nut liqueur ^H	3.40
Ramazotti ^H	3.20
Fernet Branca ^H	3.20
Jägermeister ^H	3.20

BRANDY & COGNAC

Scharlachberg	3.20
Metaxa *****	3.60
Remy Martin	4.00

WHISK(E)Y

Johnny Walker ^A	3.20
Chivas Regal ^A	4.00
Tullamore Dew ^A	3.60
Four Roses ^A	3.20
Jim Beam ^A	3.60
Jack Daniels ^A	3.60
Canadian Club ^A	3.20

BRÄNDE & LIKÖRE

Hausgemachte Liköre	3.40
Nuss ^A , Marille	
Klare Schnäpse	3.60
Williams, Marille, Himbeere	
Grappa Nonino	4.00
Inländer Rum (Mautner)	2.60
Bacardi	3.20
Captain Morgan	3.20
Coruba Rum 74	4.00
Ron Zacapa 23	5.60
Beefeater Gin	3.20
Absolut Vodka	3.20
Kahlua	3.20
Saurer Apfel	3.20
Bols Liköre	3.20
Olmecca Tequila	3.60
Cointreau	3.60
Grand Marnier	4.20
Berliner Luft	3.20
Amaretto ^H	3.20
Bailey' s ^{A/G}	3.60

SCHAUMWEIN

WINZZANTE ^o 1/8l	3.80
0,75l	20.00
Frizzante bottled exclusively for us	
Glass of Prosecco ^o 0.1l	4.20
Prosecco orange ^o 0.1l	4.20
Prosecco elderflower ^o 0.1l	4.20
Prosecco ^o 0.75l	24.00
Szigeti GV brut Piccolo ^o 0.2l	14.00
Szigeti GV brut ^o 0.75l	34.00

APERITIVO

Hugo ^o	5.00
Fresh mint, elderflower syrup, Prosecco, soda	
Aperol-Sprizz ^o	5.50
Aperol, soda, Prosecco	
Limoncello-Sprizz ^o	5.50
Limoncello, Prosecco, soda, mint	
Lillet-Sprizz ^o	6.00
Lillet blanc, cucumber slice, soda, elderflower syrup, Prosecco, mint	
Pimms Cup No1 ^o	6.00
Pimms No1, ginger ale, cucumber slice, mint	
Inge-Sprizz ^o	5.00
Ginger-lime syrup, soda, Prosecco, mint	
Helga-Sprizz ^o	5.00
Raspberry syrup, soda, Prosecco, mint	

DRAFT BEER

Schwechater Hopfenperle ^A	
Schwechater Zwickl ^A	
Gösser Naturradler ^A	

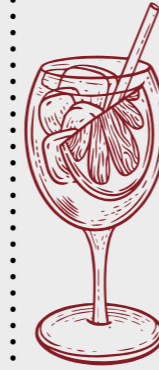
Pfiff 0.2l	3.00
Seiderl 0.3l	4.00
Krügerl 0.5l	5.00

BOTTLED BEER

Weihenstephaner Weizen ^A 0.5l	5.40
Corona ^A 0.33l	4.40
Gösser Märzen ^A 0.5l	5.00
Gösser Naturgold ^A 0.5l	5.00
Non-alcoholic	

WEIN

1/8 Schankwein ^o	2.40
White or red, Nadler, Arbesthal	
1/8 peach wine ^o	3.00
1/4 Spritzer ^o	3.20
White or red	
1/4 Kaiserspritzer ^o	4.00
White spritzer with elderflower syrup	
1/4 peach spritzer ^o	4.00
1/4 Winterspritzer ^o	4.00
White spritzer with violet syrup	
1/8 Welschriesling ^o	3.40
Karner, Donnerskirchen	
1/8 Grüner Veltliner ^o	3.40
Karner, Donnerskirchen	
1/8 Luftikus ^o	4.40
Toni Hartl Reisenberg	
1/8 Gelber Muskateller ^o	4.20
Nadler, Arbesthal	
1/8 Zweigelt ^o	4.80
Toni Hartl Reisenberg	
1/8 Merlot ^o	4.20
Cavit, Trentino	
1/8 Rosito ^o	4.20
Rosé-Wein, Toni Hartl Reisenberg	
0,75l Welschriesling ^o	18.00
Karner, Donnerskirchen	
0,75l Grüner Veltliner ^o	18.00
Karner, Donnerskirchen	
0,75l Luftikus ^o	22.50
Toni Hartl Reisenberg	
0,75l Gelber Muskateller ^o	21.50
Nadler, Arbesthal	
0,75l Zweigelt ^o	25.00
Toni Hartl Reisenberg	
0,75l Merlot ^o	21.50
Cavit, Trentino	
0,75l Rosito ^o	21.50
Rosé-Wein, Toni Hartl Reisenberg	



NON-ALCOHOLIC DRINKS

WINTER'S BIO-KRACHERLN 0.33l	HOMEMADE LIMONADES 0.4l
Lemons 4.00	still or sparkling
Oranges 4.00	or with hot water
Hay 4.00	Lemon-Melissa 4.60
Rhubarb-Raspberry 4.00	Elderflower-Mint 4.60
Apricots 4.00	Ginger-Lime-Orange 4.60

NATURAL JUICES/-NECTARS

BIO orange juice 0.25l 4.90	HOMEMADE ICED TEA 0.3l
freshly squeezed	with lemon 4.60
Apple juice clear/cloudy 0.25l 3.40	with peach 4.60
Samm, Weigelsdorf	with raspberry 4.60
Grape juice rosè 0.25l 3.90	with elderflower-mint 4.60
Nadler, Arbenthal	with ginger 4.60
Peach nectar 0.2l 3.90	
Kollmann, Höflein	
Apricot nectar 0.2l 3.90	
Kollmann, Höflein	
Currant nectar 0.2l 3.90	
Samm, Weigelsdorf	
Strawberry nectar 0.2l 3.90	
Schorn, Ebergassing	

WATER & CO

Bottle Römerquelle 0.33l 3.10	LEMONADES & CO
still or sparkling	Coca Cola 0.33l 3.70
Soda 0.25l 2.00	Coca Cola light 0.33l 3.70
Soda Lemon (BIO) 0.25l* 2.70	Coca Cola zero 0.33l 3.70
Soda Lemon (BIO) 0.5l* 3.90	Red Bull 0.25l 4.70
Lemon water (BIO) 0.25l 2.20	Bitter Lemon 0.2l 3.70
Soda Raspberry/Elderflower 0.25l 2.70	Tonic Water 0.2l 3.70
Soda Raspberry/Elderflower 0.5l 3.90	Ginger Ale 0.2l 3.70
Raspberry-/Elderflower water 0.25l 2.20	EIS-FRAPPE
Raspberry-/Elderflower water 0.5l 3.40	see ice cream menu

* Jugendgetränk



COFFEE

Small espresso 2.90	Viennese Cappuccino ^G 4.30
Large espresso 4.10	with a lot of whipped cream
Small Brauner ^G 3.10	Italian Cappuccino ^G 3.90
Large Brauner ^G 4.30	with a lot of milk foam
Small espresso macchiato ^G 3.10	Flat White ^G 4.50
Large espresso macchiato ^G 4.30	Large Espresso with a lot of whipped cream
Verlängerter Brown ^G 3.50	Einspanner ^G 4.90
Verlängerter Black 3.30	large espresso with whipped cream
Melange ^G 3.90	Caffe Latte ^G 4.50
with whipped cream or milk foam	
House coffee ^G 4.10	
with a lot of milk and whipped cream	



We also serve all of our coffee decaffeinated

TEA

In the jumbo cup 3.90	Spiced Latte ^G 4.50
Darjeeling, fruits, wild berry, Roibush, Earl Grey, green, peppermint, camomile, rose hip, Magenfreund, Roibush vanilla	Indian tea with milk foam
Additional milk ^G 0.70	Matcha Latte ^G 4.90
Additional lemon 0.70	japanese tea with milk foam
Rum 2.60	Mulled wine ^O 4.60
	weiß oder rot
	Orange punch 5.00
	November to March

COFFEE SPECIALTIES

Affogato ^G 6.80
Large espresso, 2 scoops of vanilla ice cream
Fiaker ^G 6.00
Verlängerter, rum, whipped cream
Irish Coffee ^{A/G} 7.00
Verlängerter, whisky, whipped cream
Caffe Coretto 6.00
Small espresso with grappa
Caffe Bailey's ^{A/G} 7.00
Verlängerter, Bailey's, whipped cream
Flavour-Shot ^H 0.80
Amaretto, coconut, hazelnut, caramel, almond or vanilla

We also serve all of our coffee decaffeinated

HOT DRINKS

Hot chocolate ^G 4.10
Hot chocolate ^G 4.50
with whipped cream
Chocolate Lumumba ^G 6.00
with Inländer rum
Chocolate advocat ^{C/G} 6.60
with eggnog
Hot Milk ^G 2.80
Chai Latte ^G 4.50
Indian tea with milk foam
Spiced Latte ^G 4.50
Indian tea with milk foam
Matcha Latte ^G 4.90
japanese tea with milk foam
Mulled wine ^O 4.60
weiß oder rot
Orange punch 5.00
November to March





BREAKFAST DAILY UNTIL 12 NOON

Small breakfast ^{A/G} 7.00

2 kinds of rolls, homemade jam, butter, hot drink

Winter breakfast ^{A/C/G} 12.20

2 kinds of rolls, ham, cheese, homemade jam, butter,
1 soft-boiled egg, 1/8l freshly squeezed orange juice, hot drink

Salmon breakfast ^{A/C/D/G/M} 15.20

1 glass of Prosecco or 1/8l freshly squeezed orange juice,
„Schenkels“ smoked salmon, Camembert, mustard sauce, butter,
2 slices of toast, 1 soft-boiled egg, hot drink

Muntermacher ^{A/C/G} 13.20

Yogurt with muesli, 2 kinds of rolls, scrambled eggs with 3 eggs, hot drink

Oriental breakfast ^{A/G} 11.60

Feta, olives, hummus, tomato slices, cucumber slices,
2 kinds of rolls, hot drink

BREAKFAST Á LA CARTE

Soft-boiled egg ^C 1.90 Bread roll (Semmel) ^A 1.70

Fried egg ^C 1.90 Kornspitz ^A 1.70

Scrambled eggs ^C 4.80 Slice of bread ^A 1.00

3 eggs Portion ham 4.00

Ham & Eggs ^C 6.40 Portion cheese ^G 6.00

3 eggs Portion salmon 4.00

Bacon Eggs ^C 6.80 Butter ^G 1.30

3 eggs, onion, paprika and bacon Honey 1.30

Yogurt with fruits ^G 5.00 Jam 1.30

Muesli ^G 5.00

with yogurt or milk

Allergen Information

Information about products and dishes that may cause allergies or intolerances.

This is required by law (EU Food Information Regulation 1169/2011).

Despite careful production of our products, traces of other substances may be present in addition to the labeled ingredients.

A Cereals containing gluten

B Crustaceans (shrimps, prawns, etc.)

C Eggs

D Fish

E Peanuts

F Soybeans

G Milk and lactose

H Nuts (hazelnut, walnut, almond, etc.)

L Celery


M Mustard

N Sesame

O Sulphites and Sulphur dioxide

P Lupin

R Molluscs (snail, mussel, squid, etc.)

Vegan products are labeled with 





WINTER