



# CAFÉ BAR

*Drinks & Food*



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*Our staff will be happy to inform you about all allergenic ingredients  
in our dishes and drinks*



*Kaisermelange*  
€ 9,50



*Upon request, any milky coffee can be made with lactose-free milk, oat milk or soy milk plus € 0.20*



## CLASSICAL AND MODERN COFFEE SPECIALITIES

Meinl's Café Bar with its adjoining outdoor seating area has become one of the most popular meeting spots in the city - as this is where the old Viennese art of making coffee is celebrated. On the coffee menu you will find approximately 35 different coffee recipes – from the classic Melange and Einspänner to the Kapuziner and Fiaker to the Biedermaier coffee – which our baristas will be happy to prepare for you.

Our coffee sommeliers will gladly offer advice and assistance in the selection of your desired coffee and will give you an insight into the fascinating world of this popular delicacy.

An inviting selection of croissants and tartes from the in-house patisserie promises the right accompaniment for every coffee speciality. If you are looking for a delicious refreshment during the summer you will enjoy our tempting iced coffee creations and refreshing summer drinks.

Due to the advice of our expert staff and the excellent service, a visit to Meinl's Café Bar is guaranteed to be an unforgettable coffee experience in classical and stylish atmosphere.



*Aperol spritz*  
€ 7,90



## FRESH, FRUITY & SPARKLING

€

Gin The Illusionist & Tonic	9,90
Campari orange	8,90
Campari soda	7,90
Aperol spritz	7,90
Aperol Veneziano	9,90
Hugo	7,90
White wine spritzer	4,90
'Kaiser Spritzer' <i>Emperor's spritzer</i>	4,90
<i>White wine spritzer with elderflower syrup</i>	

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FOOD	€
Sandwich with brie	<i>per piece</i> 3,90
Sandwich with ham	<i>per piece</i> 4,20
Sandwich with smoked salmon	<i>per piece</i> 4,90
Tramezzini with ham and cheese	<i>per piece</i> 2,90
Tramezzini with tuna	<i>per piece</i> 2,90
Tramezzini with mozzarella and tomatoes	<i>per piece</i> 2,90

CAKES AND DESSERTS	€
Apple strudel	5,90
Topfen strudel	5,90
Apricot cake	4,90
Apple pie	5,90
‘Topfen’ tarte	5,50
Blackberry chocolate cake, <i>plant-based</i>	5,50
Millenium cake	5,90
Panna cotta	4,90
‘Esterhazy-Schnitte’ <i>A traditional Hungarian hazelnut-vanilla layer cake</i>	5,90
‘Mozartschnitte’	5,90
Brownie	3,90
‘Gugelhupf’-cake	4,20
‘Mini-Punschwürfel’ <i>Sponge cake with rum</i>	3,90



## FROM THE SUSHIBAR

€

*11am – 5pm*

Avocado maki	6,90
California maki	15,90
Maki fish	8,50
Maki small	14,90
Chef selection (for 2)	48,00
Chef selection (for 4)	94,00
Sake California	15,90
Sashimi large	36,00
Sashimi small	25,00
Sashimi salmon	11,90
Sashimi tuna	13,90
Sushi large	25,00
Sushi medium	20,50
Sushi small	15,90
Sushi maki medium	20,00
Sushi mango California	17,50
Sushi sashimi medium	26,00
Tekka California sushi	15,50
Miso soup	6,00

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## INTERNATIONAL COFFEE

€

### Cappuccino

*Small black coffee with foamed milk,  
dusted with cocoa powder (G)*

5,90

### Irish coffee

*Large black coffee, served in an Irish  
coffee-glass, with 4cl Irish Whisky,  
sugared, with half-whipped cream (G)*

8,90

### Latte Macchiato

*Small black coffee, lengthened / lungo,  
mixed with milk and milk foam (G)*

6,50

### Corretto

*Small black coffee with 1 cl grappa*

6,50

### Ristretto

*Small black coffee*

3,70

### Macchiato

*Small black coffee, with milk foam (G)*

3,70

### Iced Coffee

*Large black coffee with or without  
clarified sugar (Läuterzucker) on ice*

5,90

### Caffè Crema Freddo

*Caffè Freddo with whipped cream, with cocoa powder*

4,90

### Caffè Latte Freddo

*Caffè Freddo with milk, ice cubes, with cocoa powder*

6,50

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*Latte Macchiato*  
€ 6,50

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*With our special coffee “Single Origin Ethiopia”  
we prepare all coffee specialties on request for an  
extra charge of € 0,50*



## COFFEE SPECIALITIES

€

### Filter coffee, Single Origin Ethiopia

*Freshly ground 100% Arabica specialty coffee served in a cup with a hoop filter – ready to drink in 4 min*

5,90

### Special espresso, Single Origin Ethiopia

*Freshly ground 100 % Arabica specialty coffee*

4,20

### Small espresso

3,70

### Large espresso

5,90

### ‘Kleiner Brauner’

*Small black coffee served with a little milk jug with a cream-milk mixture (60/40%) (G)*

3,70

### ‘Großer Brauner’

*Large black coffee served with a little milk jug with a cream-milk mixture (60/40%) (G)  
(most popular coffee in Vienna)*

5,90

### ‘Melange’

*Small black coffee, lengthened (lungo), topped with warm milk and a milk foam crown (G)*

5,90

### ‘Kapuziner’

*large black coffee with whipped cream (G)*

5,90

### ‘Verlängerter’

*Small black coffee in a big mug, lengthened with hot water*

4,70

### ‘Kaffee verkehrt’ Coffee reversed

*Light milk coffee (coffee – milk ratio 30/70) (G)*

5,90

### ‘Franziskaner’

*Light Melange with cream (G)*

5,70

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## COFFEE SPECIALITIES

€

**‘Kaisermelange’** *(not an original recipe)*

*Melange with eggnog, honey as well as 2cl Cognac (C, G)* 9,50

**‘Wiener Einspänner’**

*Small black coffee, slightly lengthened, served in the typical ‘Einspännerglas’, topped with cream and dusted with powdered sugar (G)* 6,50

**‘Gewürzkaffee’** *Spice coffee*

*Large black coffee with rum and cloves, only lightly sugared. Stirred with a stick of cinnamon.* 7,50

**‘Fiaker’**

*Small black coffee with a splash of rum, served in a glass, with or without whipped cream (G)* 7,20

**‘Kaffee Advokat’** *Advocat coffee*

*Large black coffee with eggnog and whipped cream (C, G)* 7,90

**Biedermeier Coffee**

*Large black coffee with a combination of eggnog and apricot liquor, topped with whipped cream (C, G)* 7,90

**‘Maria Theresia’**

*Large black coffee with a shot of orange liquor, served with or without whipped cream (G)* 7,90

**‘Der Obermayer’**

*Large black coffee - sweetened upon request, served with a thin layer of cold cream (G)* 6,90

**‘Überstürzter Neumann’**

*Large black coffee poured over whipped cream (G)* 6,50

**Coffee Konsul**

*Large black coffee with a few drops of cream (G)* 6,20

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*Melange*  
€ 5,90



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## DRINKING CHOCOLATE

€

### Meinl's hot chocolate

*Original traditional drinking pleasure with cocoa (G)*

6,10

### Meinls hot chocolate with rum

*Traditional specialty refined with rum and whipped cream (G)*

7,20

### Slitti white chocolate

*Delicate and creamy taste experience of white chocolate in a cup (G)*

6,50

### Dolfin drinking chocolate

*The cocoa content of 77% gives a delicious intense bittersweet note (G)*

6,50

### Valrhona cocoa

*A rich, intense and pure taste characterizes this drinking chocolate (G)*

6,50

### Choc-O-Lait Stick Caramel

*Creamy hot chocolate ganache on a stick with salted caramel (G)*

6,90

### Choc-O-Lait Stick Rum

*Tasty hot chocolate ganache on a spoon refined with rum. (G)*

6,90

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*Meinl's hot chocolate*  
€ 6,10





*Monastery Garden  
Camomile Tea  
€ 5,90*



TEA	€
<b>Black tea Darjeeling Amboot tea</b> <i>Second Flush, strong, floral notes</i>	5,70
<b>Black tea Assam Jamguri tea</b> <i>Balanced, full-body, soft, round, tart</i>	5,70
<b>China green tea jasmine</b> <i>Light, soft, floral, elegant, subtle</i>	5,70
<b>China pure Chun Mee green tea</b> <i>Delicate green tea, mild, soft</i>	5,70
<b>Fruit symphony</b> <i>exquisite fruit composition with exotic note</i>	5,70
<b>Ginger lemongrass tea</b> <i>Rich in vitamins, mild and balanced</i>	5,70
<b>Herbal Tea Refreshing Mint</b> <i>The balanced mint blend is inspired by the national drink of Morocco, the Moroccan mint</i>	5,90
<b>Monastery Garden Camomile Tea</b> <i>Selected flower heads give this tea a fresh, mildly aromatic flavour</i>	5,90
<b>Organic mountain herbs tea</b> <i>Lemon balm, sweet fennel and aniseed form the Harmonious blend</i>	5,90

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NON-ALCOHOLIC DRINKS	€
Apple juice <i>naturally cloudy, Jonagold 0,25 l</i>	4,90
Apple juice <i>with soda 0,25 l</i>	4,70
Pear nectar <i>Reisinger 0,2 l</i>	5,40
Wachauer apricot nectar <i>Reisinger 0,2 l</i>	5,70
Orange juice <i>freshly squeezed 0,25 l</i>	6,00
Fentimans <i>Rose lemonade 0,275 l</i>	5,20
Fentimans <i>Ginger Ale 0,2 l</i>	5,20
Le Tribute <i>Tonic water 0,2 l</i>	5,20
Coca Cola, Coca Cola Zero* <i>0,33 l</i>	4,90
<i>*contains a Phenylalanine source</i>	
Red Bull <i>0,25 l</i>	4,90
'Römerquelle' mineral water <i>still or sparkling 0,75 l</i>	7,90
'Römerquelle' mineral water <i>still or sparkling 0,33 l</i>	4,40
Soda water <i>0,25 l</i>	2,20
Soda water with lemon <i>0,25 l</i>	2,70
Soda raspberry <i>0,25 l</i>	2,90
Soda elderflower <i>0,25 l</i>	2,90

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## SPARKLING WINE

€

House of Julius Meinl Prosecco D.O.C 0,1 l  
*Bottega S.p.A., Treviso, Italy* 7,50

House of Julius Meinl Prosecco Rosé 0,1 l  
*Bottega S.p.A., Treviso, Italy* 7,90

Champagner Drappier Carte d'Or 0,375 l  
*Urville Champagne, France* 35,90

Champagner Drappier Rose Saignee 0,375 l  
*Urville Champagne, France* 37,90

## WHITE WINES 1/8 l

€

House of Julius Meinl Wiener Gemischter Satz 2023  
*Mayer am Pfarrplatz, Vienna, Austria* 5,90

House of Julius Meinl Grüner Veltliner 2022  
*Weingut Schwarzböck, Hagenbrunn, Weinviertel, Austria* 5,50

Domaine Seguin Manuel Bourgogne Chardonnay 2022  
*Beaune, Bourgogne, France* 5,90

House of Julius Meinl Rosé 2023  
*Winery Strehn, Deutschkreutz, Mittelburgenland, Austria* 5,70

## RED WINES 1/8 l

€

House of Julius Meinl Zweigelt 2018  
*Weinlaubenhof Kracher, Illmitz, Neusiedlersee* 5,70

House of Julius Meinl Blaufränkisch 2017  
*Weinlaubenhof Kracher, Illmitz, Neusiedlersee* 5,90

Primitivo Salento IGT 2022  
*Weingut Torcicoda, Apulien, Spain* 6,50

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## BEER

€

House of Julius Meinl house beer  
*Pils draught beer 0,3 l*

4,60

## DIGESTIF

€

Averna *4 cl*

6,20

House of Julius Meinl Apricot *2 cl*

5,20

House of Julius Meinl Williams pear *2 cl*

5,20

House of Julius Meinl Grappa Amarone *2 cl*  
*Bottega S.p.A., Treviso, Italy*

6,50

Tenuta Castel Giocondo Grappa *2 cl*

6,50

Tullamore Dew, Irish Whiskey *4 cl*

6,20

Bombay Sapphire Gin *4 cl*

6,40

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