



CAFÉ BAR



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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 € 0,50*



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
€ 9,90



FRESH, FRUITY & SPARKLING

€

Negroni	14,00
Kir Royal	15,00
Gin The Illusionist & Tonic	9,90
Campari Orange	10,90
Campari Spritz	9,90
Campari Soda	7,90
Aperol Spritz	9,90
Aperol Veneziano	10,90
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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CAKES AND DESSERTS

€

Apple or 'Topfen Strudel' (A, G or A, C, G)	6,90
Apricot cake (A, C, G)	5,90
Tarte Tatin (A, C, G, H)	6,10
'Topfen' tarte (A, C, G, H)	6,90
Blackberry chocolate cake, <i>plant-based</i> (A, F)	6,50
Chestnut cake, <i>glutenfree</i> (C, G, H)	5,70
'Esterhazy-Schnitte', <i>glutenfree</i> (C, F, G, H) <i>A traditional Hungarian hazelnut-vanilla layer cake</i>	6,70
'Mozartschnitte', <i>glutenfrei</i> (C, F, G, H)	6,70
Brownie (A, C, G, H)	4,50
'Gugelhupf'-cake (A, C, G, H)	4,20
'Mini-Punschwürfel' (A, C, E, F, G, H) <i>Sponge cake with rum</i>	4,10
'Sachertorte' (A, C, F, G) <i>A traditional Austrian chocolate cake</i>	6,20
'Linzertorte' (A, C, G, H) <i>The oldest-known cake in the world, an Austrian shortcake pastry with redcurrant jam</i>	5,50
Seasonal Tartelette (A, C, G, H)	5,50
Cinnamon mousse with plum compote in a glass (C, G)	5,90
Tiramisu in a glass (A, C, G)	5,90
'Buchteln' with Plum filling and Vanilla sauce (A, C, G)	6,20
+ Whipped Cream (G)	1,00
+ homemade Vanilla sauce (C, G)	1,50



FROM THE SUSHIBAR

€

11 am - 6 pm

Avocado maki	7,60
California maki	17,50
Maki fish	9,30
Maki small	16,40
Chef selection (for 2)	51,90
Chef selection (for 4)	99,00
Sake California	17,50
Sashimi large	36,00
Sashimi small	27,50
Sashimi salmon	12,90
Sashimi tuna	15,30
Sushi large	27,50
Sushi medium	22,50
Sushi small	17,50
Sushi maki medium	22,00
Sushi mango California	17,50
Sushi sashimi medium	28,60
Tekka California sushi	16,90
Miso soup	6,60

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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*

6,50

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Latte Macchiato
€ 6,50

*Upon request, any milky coffee can be made with
lactose-free milk, oat milk or soy milk plus € 0,50*



*With our special coffee “Single Origin Blue Mountain”
we prepare all coffee specialties on request for an extra
charge of € 2,00*



COFFEE SPECIALITIES

€

Filter coffee, Single Origin Blue Mountain

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

6,90

Special espresso, Single Origin Blue Mountain

Freshly ground 100 % Arabica specialty coffee

5,70

Small espresso

3,70

Large espresso

6,50

‘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)*

6,50

‘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)

6,50

‘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)

5,90

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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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lactose-free milk, oat milk or soy milk plus € 0,50*



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

TEA

€

Black tea Darjeeling Amboot tea

Second Flush, strong, floral notes

5,90

Black tea Assam Jamguri tea

Balanced, full-body, soft, round, tart

5,90

China green tea jasmine

Light, soft, floral, elegant, subtle

5,90

China pure Chun Mee green tea

Delicate green tea, mild, soft

5,90

Fruit symphony

exquisite fruit composition with exotic note

5,90

Ginger lemongrass tea

Rich in vitamins, mild and balanced

5,90

Herbal Tea Refreshing Mint

The balanced mint blend is inspired by the national drink of Morocco, the Moroccan mint

5,90

Monastery Garden Camomile Tea

Selected flower heads give this tea a fresh, mildly aromatic flavour

5,90

Organic mountain herbs tea

Lemon balm, sweet fennel and aniseed form the Harmonious blend

5,90



Matcha Latte

Matcha green tea prepared with a Chasen and hot foamed milk 6,00

Chai Latte

Chai Tea with hot foamed milk 6,00

NON-ALCOHOLIC DRINKS €

Apple juice *naturally cloudy, Jonagold 0,25 l* 4,90

Apple juice *with soda 0,25 l* 4,70

Orange juice *freshly squeezed 0,25 l* 6,50

‘Stift Klosterneuburg’ redcurrant nectar ‘Stifterl’ 0,2 l 4,90

‘Stift Klosterneuburg’ apricot nectar ‘Stifterl’ 0,2 l 4,90

Fentimans *Rose lemonade 0,275 l* 5,20

Fentimans *Ginger Ale 0,2 l* 5,20

Le Tribute *Tonic water 0,2 l* 5,20

Coca Cola, Coca Cola Zero* 0,33 l 4,90

**contains a Phenylalanine source*

Red Bull 0,25 l 5,90

‘Römerquelle’ mineral water *still or sparkling 0,75 l* 7,90

‘Römerquelle’ mineral water *still or sparkling 0,33 l* 4,60

Soda water 0,25 l 2,20

Soda water with lemon 0,25 l 2,70

Soda raspberry 0,25 l 2,90

Soda elderflower 0,25 l 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

Bouvet Crémant de Loire Brut Blanc 0,1 l

Bouvet Ladubay, Loire, France

8,00

Bründlmayer, Sekt Brut Reserve 0,1 l

Weingut Bründlmayer, Langenlois, Austria

10,00

André Clouet, Champagne Grand Cru,

Grande Reserve Brut 0,1 l

Montagne de Reims, Bouzy, Champagne, France

16,90

WHITE WINE $\frac{1}{8}$ l

€

Bründlmayer Grüner Veltliner L & T 2024

Weingut Bründlmayer, Kamptal, Austria

5,80

Wieniger Gemischten Satz 2024

Weingut Wieniger, Wien, Austria

6,50

Schloss Gobelsburg Riesling Urgestein 2024

Weingut Schloss Gobelsburg, Langenlois, Austria

7,30

Tement Sand + Schiefer Gelber Muskateller 2024

Weingut Tement, Südsteiermark DAC, Austria

9,00

Christophe Patrice Petit Chablis 2024

Domaine Gendraud Patrice, Beine, France

6,90

Hubert Brochard Sancerre Blanc 2023

Domaine Hubert Brochard, Loire, Frankreich

12,50

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RED WINE ^{1/8 l}	€
House of Julius Meinl Cuvée 2022 <i>Herrnbaumgarten, Lower Austria</i>	5,90
Umathum Zweigelt 2021 <i>Weingut Umathum, Burgenland, Austria</i>	7,50
Moric Blaufränkisch Reserve 2022 <i>Weingut Moric, Burgenland, Austria</i>	10,00
Gesellmann Opus Eximium № 35 2022 <i>Weingut Gesellmann, Burgenland, Austria</i>	10,50
Michel Lynch Bordeaux rouge 2023 <i>Michel Lynch, Bordeaux, France</i>	7,50
Lopez de Haro Tempranillo DOCa <i>Hacienda Lopez de Haro, Bodega Classica, Rioja, Spain</i>	6,50
NON ALCOHOLIC OPTIONS	€
Copenhagen Sparkling Tea, BLA, Jasmin, White Tea, Darjeeling 0,375 l <i>Copenhagen Sparkling Tea Company, Denmark</i>	24,00
Mayer Alkoholfrei Prickelnd, Grüner Veltliner <i>Mayer am Pfarrplatz, Vienna, Austria</i>	30,00

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WHITE WINE 0,75 l

€

Schloss Gobelsburg Grüner Veltliner Löss 2024

Weingut Schloss Gobelsburg, Langenlois, Austria

28,00

Schloss Gobelsburg Riesling Urgestein 2024

Weingut Schloss Gobelsburg, Langenlois, Austria

32,00

Erwin Sabathi Gelber Muskateller 2024

Weingut Erwin Sabathi, Südsteiermark DAC, Austria

45,00

Knoll Grüner Veltliner Loibner Federspiel 2024

Weingut Knoll, Wachau DAC, Austria

47,00

Ott Grüner Veltliner Fass 4 2024

Weingut Bernhard Ott, Wagram, Austria

49,00

Korrell Riesling von den Ersten Lagen Q.b.A. 2019

Weingut Korrell, Bad Kreuznach, Germany

60,00

Domaine Gautheron Vieilles Vignes Chablis 2023

Domaine Gautheron, Burgund, France

67,00

RED WINE 0,75 l

€

Pitnauer Bienenfresser Göttlesbrunner

Zweigelt Reserve 2021

Weingut Pitnauer, Carnuntum DAC, Austria

42,00

Brancaia Chianti Classico DOCG 2022

Brancaia, Toscana, Italy

41,00

Baricci Rosso di Montalcino DOC 2022

Baricci, Montalcino, Italy

67,00

La Dame de Montrose 2019

Chateau Montrose, Bordeaux, Saint Estephe,

AOC, France

95,00

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SPARKLING WINES & CHAMPAGNE 0,75 l	€
Bründlmayer Sekt Reserve Brut Rose <i>Weingut Bründlmayer, Lower Austria</i>	61,00
Ca'del Bosca Franciacorta Extra Brut Cuvee Prestige <i>Ca'del Bosca, Lombardei, Franciacorta DOCG, Italy</i>	96,00
Francis Boulard & Fille ,Le Murgiers' Bio Brut Nature <i>Francis Boulard & Fille, Faverolles-et-Coëmy, Champagne, France</i>	99,00
Laurent Perrier La Cuvee Brut <i>Domaine Laurent Perrier, Champagne, France</i>	125,00
Bollinger Special Cuvee Brut <i>Champagne Bollinger, Ay, Champagne, France</i>	135,00
Gosset Grand Blanc de Blanc Brut Coffret <i>Gosset, Epernay, France</i>	152,00

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BEER

€

House of Julius Meinl house beer

Pils draught beer 0,2 l

3,80

Pils draught beer 0,3 l

4,80

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

The Illusionist Dry Gin 4 cl

6,40

Allergy Information:

A Gluten

B Shellfish

C Egg

D Fish

E Peanut

F Soja

G Milk or Lactose

H Nuts

L Celery

M Mustard

N Sesame

O Sulfite

P Lupine

R Molluscs

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