



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.



*Bouvet Cremant de
Loire Brut Blanc 0,1 l
€ 8,00*



SIGNATURE SPRITZERS & COCKTAILS

€

Negroni	14,00
Kir Royal	15,00
Gin The Illusionist & Tonic	9,90
Campari Orange	10,90
Campari Spritz	9,90
Sarti Spritz	10,90
Campari Soda	7,90
Aperol Spritz	9,90
Aperol Veneziano	10,90
Hugo	9,90
White wine spritzer	4,90
'Kaiser Spritzer' <i>Emperor's spritzer</i> <i>White wine spritzer with elderflower syrup</i>	4,90
Mimosa Prosecco with freshly squeezed Orange juice	7,90
Rose Spritzer with Le Versant Rose and soda	5,20
Rose Spritz with Le Versant Rose, Peppermint, Lime and soda	7,90

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FROM THE SUSHIBAR

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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 Sashimi small	36,00 27,50
Sashimi salmon	12,90
Sashimi tuna	15,30
Sushi large Sushi medium Sushi small	27,50 22,50 17,50
Sushi maki medium	22,00
Sushi sashimi medium	28,60
Tekka California Sushi	16,90
Unagi Sushi	17,00
Maguro Tataki	18,00
Ama-Ebi Sashimi	11,00
Miso soup	6,60
Inari Options:	each 4,90
Tuna Tataki, Salmon Tartar, Shrimp Kung Pau, Teriyaki Chicken, Fresh Avocado (vegan), or Black Pepper Eggplant (vegan)	



CAKES AND DESSERTS

€

Apple or 'Topfen Strudel' (A, G or A, C, G)	6,90
Apricot cake (A, C, G)	5,90
'Topfen' tarte (A, C, G, H)	6,90
Blackberry chocolate cake (A, F) <i>plant-based</i>	6,50
'Maronischnitte', <i>glutenfree</i> (C, G, H) <i>a traditional Austrian chestnut cake with chocolate shavings and glaze</i>	5,70
'Esterhazy-Schnitte', <i>glutenfree</i> (C, F, G, H) <i>A traditional Hungarian hazelnut-vanilla layer cake</i>	6,70
'Mozartschnitte', <i>glutenfree</i> (C, F, G, H) <i>A traditional Austrian chocolate cake featuring layers of nougat and pistachio-marzipan cream</i>	6,70
Macarons Assortment, <i>glutenfree</i> (C,F,G,H)	<i>per piece</i> 2,90
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>	6,90
'Linzertorte' (A, C, G, H) <i>The oldest-known cake in the world, an Austrian shortcake pastry with redcurrant jam</i>	5,50
Pecan nut Tartelette (A, C, G, H)	5,50
Cinnamon mousse with a spiced plum compote (G, O)	5,90
Tiramisu in a glass (A, C, G)	5,90



Meinl apricot Palatschinken (A, C, G) <i>Austrian style crepe with apricot jam</i>	12,20
Kaiserschmarrn with plum compote (A, C, G) <i>Austrian torn pancake with raisins</i>	16,00
‘Wiener Eiskaffee’ with Vanilla Ice Cream <i>a traditional Viennese Iced coffee - chilled coffee served with vanilla ice cream and topped with whipped cream</i>	8,50
+ Whipped Cream (G)	1,50
+ Warm homemade Vanilla sauce (C, G)	3,00

INTERNATIONAL COFFEE & TEA €

Cappuccino <i>Small black coffee with foamed milk, dusted with cocoa powder (G)</i>	5,90
Irish coffee <i>Large black coffee, served in an Irish coffee-glass, with 4cl Irish Whisky, sugared, with half-whipped cream (G)</i>	12,90
Latte Macchiato <i>Small black coffee, lengthened / lungo, mixed with milk and milk foam (G)</i>	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 <i>Large black coffee with or without clarified sugar (Läuterzucker) on ice</i>	6,50
Affogato <i>a scoop of creamy vanilla ice cream „drowned“ in a shot of hot espresso</i>	7,50



Latte Macchiato
€ 6,50

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



Matcha Latte

Matcha green tea prepared with a Chasen and hot foamed milk 7,50

Chai Latte

Chai Tea with hot foamed milk 7,50

COFFEE SPECIALITIES

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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 | Large espresso 3,70 | 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

‘Mozart Kaffee’

Large black coffee with Mozart liqueur and whipped cream (G)

9,90

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 ‘Einspännnerglass’, 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’ Advokat 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

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Melange
€ 5,90



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‘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

DRINKING CHOCOLATE

€

Meinl’s hot chocolate

Original traditional drinking pleasure with cocoa (G) 6,10

Meinl’s hot chocolate with rum

Traditional specialty refined with rum and whipped cream (G) 7,20

TEA

€

Meinl’s Earl Grey Blue Flower

A light, mild Earl Grey with freshness of bergamot and blue cornflower 6,50

Meinl’s Assam Harmutty loose leaf blend

A spicy loose-leaf tea with golden tips. 6,50

Meinl’s Darjeeling House Blend

Meinl Houseblend for Black tea lovers 6,50

Meinl’s China Jasmin Congou

A Jasmine classic. Delight on the palate. 6,50

Meinl’s Japan Sencha Fukujyu

Fukujyu is a sencha. Delicately bitter, fresh with slight grassy note. 6,50

Meinl’s Moroccan Mint Tea

Strong gunpowder green tea 6,50

Meinl’s Fruit Blend Kir Royal

A sweet and tart alternative to the classic red fruit blend 6,50

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Meinl's Fruit Blend Blood Orange	
<i>A well balanced blend with a mild orange flavor.</i>	6,50
Meinl's Chamomile	6,50
Meinl's Relaxing	
<i>Mild herbal blend with natural sweetness</i>	6,50
Meinl's Original Roobios	
<i>Pure tea from southafrican roobios. Caffeine free</i>	6,50

NON-ALCOHOLIC DRINKS €

Apple juice <i>naturally cloudy, Jonagold</i> 0,25 l	4,90
Apple juice <i>with soda</i> 0,25 l	4,70
Orange juice <i>freshly squeezed</i> 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 <i>Rose lemonade</i> 0,275 l	5,20
Fentimans <i>Ginger Ale</i> 0,2 l	5,20
Le Tribute <i>Tonic water</i> 0,2 l	5,20
Coca Cola, Coca Cola Zero* 0,33 l (*contains a Phenylalanine source)	4,90
Red Bull 0,25 l	5,90
'Römerquelle' mineral water <i>still or sparkling</i> 0,75 l	7,90
'Römerquelle' mineral water <i>still or sparkling</i> 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
Homemade Hibiskus-lemonade 0,5 l	5,80
Homemade flavoured Ice tea 0,4 l	4,90



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

Laurent-Perrier Cuvée Rose Brut 0,1 l

Montagne de Reims, Champagne, France

18,00

ROSÉ WINE $\frac{1}{8}$ l

€

Bründlmayer Rose from Zweigelt 2025

Weingut Bründlmayer, Kamptal, Austria

7,50

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

€

Bründlmayer Grüner Veltliner L & T 2025

Weingut Bründlmayer, Kamptal, Austria

5,80

Wieninger Gemischter Satz 2025

Weingut Wieninger Wien, Österreich

6,50

Schloss Gobelsburg Riesling Urgestein 2025

Weingut Schloss Gobelsburg, Langenlois, Austria

7,30

Tement Sand + Schiefer Gelber Muskateller 2025

Weingut Tement, Südsteiermark DAC, Austria

9,00

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Domäne Wachau Grüner Veltliner Federspiel
Terrassen 2025

Domäne Wachau, Wachau, Austria 8,50

Foncalieu Saint Marc Reserve Sauvignon Blanc 2025

Les Vignobles Foncalieu, Pays d'Oc, France 6,00

RED WINE $\frac{1}{8}$ l €

House of Julius Meinl Cuvée 2022

Herrnbaumgarten, Lower Austria 5,90

Umathum Zweigelt 2022

Weingut Umathum, Burgenland, Austria 7,50

Moric Blaufränkisch Reserve 2023

Weingut Moric, Burgenland, Austria 10,00

Gesellmann Opus Eximium № 35 2022

Weingut Gesellmann, Burgenland, Austria 10,50

Michel Lynch Bordeaux rouge 2022

Michel Lynch, Bordeaux, France 7,50

Markowitsch Pinot Noir 2025

Weingut Markowitsch, Niederösterreich, Austria 6,50

WHITE WINE 0,75 l €

Schloss Gobelsburg Grüner Veltliner Löss 2025

Weingut Schloss Gobelsburg, Langenlois, Austria 28,00

Schloss Gobelsburg Riesling Urgestein 2025

Weingut Schloss Gobelsburg, Langenlois, Austria 32,00

Erwin Sabathi Gelber Muskateller 2025

Weingut Erwin Sabathi, Südsteiermark DAC, Austria 45,00

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Knoll Grüner Veltliner Loibner Federspiel 2025 <i>Weingut Knoll, Wachau DAC, Austria</i>	47,00
Ott Grüner Veltliner Fass 4 2025 <i>Weingut Bernhard Ott, Wagram, Austria</i>	49,00
Domaine Gautheron Vieilles Vignes Chablis 2023 <i>Domaine Gautheron, Burgund, France</i>	67,00
RED WINE 0,75 l	€
Umathum Zweigelt 2022 <i>Weingut Umathum, Burgenland, Austria</i>	45,00
Pitnauer Bienenfresser Göttlesbrunner Zweigelt Reserve 2023 <i>Weingut Pitnauer, Carnuntum DAC, Austria</i>	42,00
Brancaia Chianti Classico DOCG 2022 <i>Brancaia, Toscana, Italy</i>	41,00
Baricci Rosso di Montalcino DOC 2022 <i>Baricci, Montalcino, Italy</i>	67,00
La Dame de Montrose 2019 <i>Chateau Montrose, Bordeaux, Saint Estephe, AOC, France</i>	95,00

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SPARKLING WINES & CHAMPAGNE 0,75 l		€
Famille Denis Cremant de Loire Brut		
<i>Famille Denis, Cremant de Loire, France</i>		31,00
Bründlmayer Sekt Reserve Brut Rose		
<i>Weingut Bründlmayer, Lower Austria</i>		61,00
Ca'del Bosca Franciacorta Extra Brut Cuvée 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 Cuvée Brut		
<i>Laurent-Perrier, Champagne, France</i>		125,00
Bollinger Special Cuvée Brut		
<i>Champagne Bollinger, Ay, Champagne, France</i>		135,00
Laurent-Perrier Cuvée Rosé Brut		
<i>Montagnes de Reims, Champagne, Frankreich</i>		135,00
Ayala Rosé Majeur		
<i>Ayala, Champagne, Frankreich</i>		140,00

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BEER	€
Meinl Lager Classic 0,33 l	4,20
House of Julius Meinl house beer	
<i>Pils draught beer 0,2 l</i>	3,80
<i>Pils draught beer 0,3 l</i>	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	
<i>Bottega S.p.A., Treviso, Italy</i>	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:

<i>A</i> Gluten	<i>F</i> Soja	<i>N</i> Sesame
<i>B</i> Shellfish	<i>G</i> Milk or Lactose	<i>O</i> Sulfite
<i>C</i> Egg	<i>H</i> Nuts	<i>P</i> Lupine
<i>D</i> Fish	<i>L</i> Celery	<i>R</i> Molluscs
<i>E</i> Peanut	<i>M</i> Mustard	

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