

CAFÉ SABARSKY

FRÜHSTÜCK

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Breakfast

9 to 11am

Sabarsky Frühstück	34
Wiener Mélange oder Tee, Orangensaft, Zwei Spiegeleier mit Schinken, Frühstücksbrotkorb, Brioche, Marmelade & Honig von Staud	
Viennese Mélange or Tea, Orange Juice Bavarian Ham and Eggs , Breakfast Basket, Brioche, Jam & Honey	
Mit Glas Sekt / with a glass Sekt	42
Steirisches Erdäpfelgröstl, Käse, Speck & Spiegelei	19
Roasted Potatoes topped with Sunny Side up, Cheese, Bacon, Pickles and Styrian Pumpkinseed oil	
Spiegeleier mit Schinken	17
Bavarian Ham and Eggs	
Palatschinken mit Räucherforelle & Oberskren	26
Chilled Smoked Trout Crêpes & Horseradish Crème Fraîche	
Weisswurst mit Brezen & Händelmaier's	24
Bavarian Sausage with Warm Pretzel & Sweet Mustard	
Hausgemachtes Müsli mit Joghurt & Honig	16
House made Granola with Yoghurt & Honey	
Zwei weiche Eier im Glas mit Brioche	14
Two soft - boiled Eggs in a Glass & Brioche	
Fruchtsalat	14
Fruit Salad with seasonal Fruits & Berries	
Räucherlachs mit Frischkäse und Gurken	28
Scottish Smoked Salmon, Cream Cheese & Cucumbers	
Frühstücksbrotkorb mit Marmelade, und Gugelhupf	13
Breakfast Basket with Jam and Ring Cake (Austrian Wheat, Country, Double Seeded)	
Marillenpalatschinken	16
Crêpes with house made Apricot Confiture	

SCHMANKERLN

Savory

11am to closing

Gulaschsuppe mit Erdäpfeln Goulash Soup with Potatoes	24
Frühlings Erbsensuppe mit Minze & Kräuteröl Spring Pea Soup with fresh Mint & Herb Oil	20
Weisse Spargelcremesuppe mit Kräuteröl White Asparagus Cream Soup with Herb Oil	22
Palatschinken mit Räucherforelle & Oberskren Chilled Smoked Trout Crêpes & Horseradish - Crème Fraîche	26
Spätzle, Erbsen, Korn, Karotten, Schwammerln Estragon Creamed Spätzle, Seasonal Vegetables, Mushrooms & Tarragon	32
Wiener Schnitzel, mit Erdäpfel - Gurkensalat Wiener Schnitzel (veal) with Potato-Cucumber Salad & Lingonberries	43
Bio - Paprikahendl mit Spätzle Organic Chicken Paprika "Paprikás Csirke" with Creamed Spätzle	39
Wiener Rindsgulasch mit Spätzle Viennese Beef Goulash with Fresh Herbed, Creamed Spätzle	42
Südtiroler Bergkas Knödel, Speckkraut, South Tyrolean Cheese Dumpling, Speck & Cabbage Salad, Brown Butter	22 / 32

Würste / Sausages

Weisswurst mit Brezen & Händelmaier's Bavarian Sausage with Warm Pretzel & Sweet Mustard	24
Bratwurst mit Sauerkraut & Rösterdäpfel Roasted Bratwurst, Riesling Sauerkraut, Roasted Potatoes & Mustard	30

KALTE GETRÄNKE

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Cold Beverages

Hausgemachte Trinkschokolade mit Vanille Eiscreme House made Chocolate Milk, Vanilla Ice Cream, topped with Whipped Cream & Cocoa-Powder	15
Wiener Eiskaffee Chilled Coffee with Vanilla Ice Cream, topped with Whipped Cream & Cocoa-powder	15
Hausgemachter & ungesüßter Mango-Ingwer oder Früchte Eistee House made unsweetened Mango-Ginger or Fruit Ice Tea	5
Holunderblütensaft Fresh Elderflower Syrup with sparkling Water	5
Holunderbeerensaft Fresh Elderberry Syrup with sparkling Water	5
Orangen- oder Apfelsaft natur / gespritzt Natural or Sparkling Orange- or Apple Juice	6
Gurkenlimonade Cucumber Juice with sparkling Lemonade	7
Blood Orange Elderberry, Turmeric, Ginger, Black Pepper	8
Almdudler Limonade Classic Austrian Herbal Drink	7
AL's Non Alcoholic Beer Classic American Brew - Non Alcoholic	8
Iced Matcha Almond Latte	7
Coca-Cola, Diet Coke, Sprite	5
Stilles Wasser - Hallstein, Austria Unfiltered, Untreated, Artesian Water	12
Mineralwasser - Gerolsteiner, Germany Sparkling Water	9

Biodegradable straws are available upon request

Please inform the staff if you have any allergies

SALATE

Salads

Harney & Sons Teas

“Vienna 1900”

Handpicked Chinese & regional Indian Teas,
 Combined with natural Oil of Bergamot

Orange Passion Fruit Tea - USA

A blend of Rosehip, Hibiscus and Orange peel

African Autumn Rooibos – South Africa

Organic Rooibos blended with Hibiscus and Orange peel

Apple Cinnamon - USA

A comforting Black Tea Blend
 Reminiscent of Fall in New England

Assam Black Tea - India

Organically grown, strong & malty broken Leaf Tea

Ginger – Mango Black Tea - India

Indian Black Tea with ripe Ginger & Mango Pieces

Japanese Sencha Green Tea - Japan

Organically grown from the center Shizuoka province

Peppermint Tea - USA

Organically grown North American from Oregon

Chamomile – Lavender Tisane - USA

Organic blend of yellow Chamomile Flowers,
 Brilliant Blue Lavender and Cornflowers

9

Rote Rüben Salat mit Ziegenkäse, Pinienkernen und Sherry – Vinaigrette

Beet Salad with Goat Cheese, Pine Nuts and
 Sherry Vinaigrette

21

Blattsalate mit Radieschen, Kürbiskernöl Tomaten & Avokado

Boston Lettuce with Herbs, Radishes,
 Cherry Tomatoes and Pumpkinseed Oil

19

Krabbensalat mit Avocado und Tomaten mit Zitronen-Vinaigrette

Crabmeat Salad served with Avocado,
 and Tomatoes and Lemon - Vinaigrette

32

SANDWICHES

On Wheat Bread / Weizenbrot

Gekochter Schinken, Eiaufstrich, Kren

Cooked Ham, Egg Spread, fresh Horseradish

23

Hausgemachter Leberwurstaufstrich, Zwiebelmarmelade

Housemade Liverwurst Spread with Onion Confit

23

Pikantes Ei mit Gurkerl und Paprika

Spicy Eggs with Cornichons and Paprika

22

Matjes Herring, Ei, Äpfel, Roten Zwiebeln

Pickled Herring, Egg, Apple, Red Onion

24

Räucherlachs auf Jungzwiebel - Streichkäse

Smoked Salmon on Scallion Cream Cheese

29

DESSERT

Erdbeerkuchen * Strawberry, Vanilla Mousse and Almond Cake	16.50
Sachertorte * Classic Viennese dark Chocolate Cake with Apricot Confiture	14.00
Klimttorte * Chocolate and Hazelnut Cake	14.00
Schwarzwälder Kirschtorte Chocolate Cake with Cream & Cherries	14.50
Sabarskytorte * Chocolate and Rum Cake	14.00
Joghurt - Beeren - Mohntorte Yoghurt, Seasonal Berries, Poppyseed Cake	15.50
Mozarttorte Pistachio, Chocolate, Nougat Cake	15.50
Adele - Schnitte Passion Fruit, Coconut Mousse Cake	14.00
Topfentorte Quark Cheese Cake with seasonal Fruit	15.50
Linzertorte * Hazelnut Tarte with fresh Raspberry Confiture	13.00
Feuilletine Chocolate Hazelnut Mousse Cake	13.00
Frischer Frucht - Streuselkuchen * Fresh Fruit Crumble Tarte	15.50
Punschkräpferl Rum Soaked Cake with Raspberry Glaze	15.50
Marmor - Guglhupf * Marble Ring Cake	9
Apfelstrudel * Apple Strudel	12.50

**mit Schlag/ *with whipped cream*

WARM DESSERT

Marillenpalatschinken Crêpes with house made Apricot Confiture	16
Kaiserschmarren mit gerösteten Früchten, Preiselbeeren, getoasteten Mandelsplitter Shredded, Caramalized Crêpes Soufflé, Roasted Fruit Compote & toasted Almonds	18
Warmer Milchrahmstrudel Warm Quark Cheese Strudel with Vanilla Sauce	18

Please inform the staff if you have any allergies

KAFFEESPEZIALITÄTEN

Viennese Coffee Specialities

Kleiner Brauner / Grosser Brauner Espresso or Double Espresso with Milk on the Side	7/8
Wiener Mélange Espresso with steamed Milk and Foam	9
Kaiser Mélange Espresso with Whipped Cream	9
Einspanner Double Espresso with Whipped Cream in a Glass	9
Kaffee Fresh - ground Coffee with milk on the Side	8
Kaffee Crème Fresh - ground Coffee with Hot Cream	8
Milchkaffee Café Latte	8

All coffees are also available as decaf / no refills

HEISSE GETRÄNKE

Hot Beverages

Matcha - (Green Tea Almond Latte)	9
Sabarsky Heiße Schokolade House made Viennese Hot Chocolate whipped Cream	14
Sabarsky Heiße Schokolade Mit Schuss Rum / Add Rum	18
Glühwein Hot Spiced Mulled Red Wine (<i>unsweetened</i>)	16