

CAFÉ AM HOF



Breakfast

daily from 09:00 am until 12:00 pm



Small Viennese Breakfast 7,50

coffee, tea or hot chocolate
bread roll with butter and jam

Viennese Breakfast 11,50

coffee, tea or hot chocolate
bakery basket with butter and jam
soft boiled egg

Vital Breakfast 14,50

coffee, tea or hot chocolate
freshly squeezed orange juice
whole wheat bread, cottage cheese, vegetables
yoghurt, berries, agave syrup, homemade granola
fruit salad

Superfood Breakfast 18,50

coffee, tea or hot chocolate
green smoothie
avocado crostini, heirloom tomatoes, pine nuts, basil
scrambled eggs, spinach, pumpkin seed oil
chia pudding, berries

Am Hof Breakfast 23,50

coffee, tea or hot chocolate
glass of sparkling wine
bakery basket with butter and jam
smoked organic salmon, cooked ham, cheese
truffle scrambled eggs



Red Wine

Wiener Trilogie

Fritz Wieninger, Stammersdorf, Vienna

glass/ bottle 7,00/ 35,00

Blaifränkisch Hochäcker

Paul Kerschbaum, Horitschon, Burgenland

glass/ bottle 8,00/ 40,00

Zweigelt Neusiedlersee

Alexander Engermann, Illmitz

glass/ bottle 8,00/ 40,00

Bourgogne Rouge

Lucien Le Moine, Beaune, Burgundy

glass/ bottle 19,00/ 95,00

Draft Beer

Trumer Pils Salzburg

glass 0,3l 4,60

glass 0,5l 6,50

Bottled Beer

Die Weisse, Wheat Beer 0,5l Salzburg 7,00

Stiegl Freibier, non alcoholic 0,33l Salzburg 4,00

Noam, Bavaria Berlin 0,33l Bavaria 6,50

À la carte breakfast

Cooked Ham, Horseradish	4,50
Ham- and Cheese Platter	6,00
Organic Salmon.....	8,00
Garden Cress Roll or Bread	4,00
Avocado Crostini	9,00
heirloom tomato, pine nuts, basil	
Yoghurt	6,50
wild berries, agave syrup, homemade granola	
Fruit Salad.....	4,50
Bread Basket	4,00

Egg Dishes

Egg in a glass, à la maison.....	9,00
avocado, chili, bonito flakes	
Soft Boiled Egg	3,00
Ham & Eggs	8,00
Scrambled Egg	8,00
pumpkin seeds, pumpkin seed oil, garden cress, roasted bread	
Fried Egg.....	8,00
king oyster mushroom , chard, tomato	
Farmers Omelette.....	8,00
chorizo, bell pepper, avocado, spinach	

Starters

Mixed Leaf Salad	11,50
(v+) shaved vegetables, champagne dressing, amaranth	
Stuffed Avocado	12,00
(v) braised onion, Yuzu mayonnaise, sesame, flax seeds	
Bitter Salad Bowl	14,50
(v+) punterelle, artichoke, jerusalem artichoke, apple, chia seeds	
Grilled Oktopus	21,50
quinoa, mango, pecan nut	
Lukewarm Beef Salad	16,00
medium grilled beef, runner beans, bell pepper herbs marinade, horseradish, roasted bread	
Romaine Lettuce	13,00
parmesan garlic dressing, bacon, croutons	
with free range chicken breast	18,50
with pan seared prawns	23,00

Soups

Sweet Potato Soup	7,00
(V+) potato dumpling, coconut, cumin	
Viennese Soup Pot	8,50
boiled beef, root vegetables, semolina dumplings	

White Wine

Chardonnay Pontificis

Winery Badet Clement, Pays d'Oc

glass/ bottle 9,50/ 47,00

Langenloiser Grüner Veltliner

Winery Fred Loimer, Kamptal

glass/ bottle 7,50/ 38,00

Sauvignon Blanc Ehrenhausen

Winery Gross, South Styria

glass/ bottle 8,50/ 40,00

Gelber Muskateller Terrassen

Winery Domäne Wachau

glass/ bottle 6,00/ 30,00

Riesling Handwerk

Winery Stagard, Krems-Stein

glass/ bottle 8,00/ 40,00

Rosé Wine

Rosé Zweigelt

Winery Pfaffl, Stetten, Weinviertel

glass/ bottle 6,50/ 33,00



Sparkling Wine & Champagne



Prosecco Superiore

Marsuret, Venetio, Italy

glass/ bottle 9,00/ 54,00

Grüner Veltliner Brut

Winery Pfaffl, Stetten

glass/ bottle 10,50/ 63,00

Moët & Chandon Brut Imperial

glass/ bottle 13,50/ 85,00

Moët & Chandon Rosé Impérial

glass/ bottle 18,00/ 115,00

Moët & Chandon Ice Impérial 115,00

Moët & Chandon Ice Rosé Impérial 130,00

Moët & Chandon Grand Vintage 2012 109,00

Moët & Chandon Grand Vintage Rosé 2012 ... 139,00



Main Course



Roasted Aubergine 18,50
(v+) cauliflower, sesame, smoked almond, currant vinaigrette

Pan Seared Salmon Trout 26,50
saffron, artichoke, root vegetable, quinoa

Roasted Guinea Fowl 24,00
risotto, Cime di Rappa, tomato salsa

Original Viennese Schnitzel 24,00
parsley potatoes, mountain cranberry

Club Sandwich 17,50
free range chicken breast, bacon, fried egg
mixed leaf salad or French fries

Am Hof Burger 19,50
200g beef, green tomato salsa, avocado
bacon, taleggio, mixed leaf salad or French fries

Pulled Pork Burger 18,50
barbecue sauce, jalapenos, roasted onion
mixed leaf salad or French fries



Our Favourite Crostinis and Other Small Delights

Avocado Crostini	9,00
(v) heirloom tomatoes, pine nuts, basil	
Eggplant Crostini	9,00
(v) homemade ricotta, mint	
Smoked Catfish Crostini	16,00
sour cream, cucumber, dill, horseradish	
Bresaola Crostini	16,50
rocket salad, artichoke, tomato	
(Ur) Frankfurter	9,00
tarragon mustard, horseradish, chilli pepper, bread	
Truffle Ham and Cheese Toast	13,00
provolone cheese, truffle mayonnaise, ham	
Marinated Olives	6,50
36 Months Aged Parmesan Cheese	6,50
Roasted Almonds	3,50



Freshly Squeezed Juices

Orange	7,00
Apple	7,00
Grapefruit	7,00
Green Smoothie	7,00

Homemade Lemonade & Mixed Drinks

Lemonade	6,90
Ice Tea	6,90
White Wine Spritzer	5,40
Aperol Spritz with prosecco / with wine	9,50/ 7,50
Hugo	7,50



Hot Drinks

Hot Chocolate.....	6,00
milk-, white- or dark chocolate	

Soft Drinks

Coca Cola/ Light/ Zero 0,33l	4,50
Almdudler* 0,33l	4,50
Frucade* 0,33l	4,50
Lemon Kracherl* 0,33l	4,50
Raspberry Kracherl* 0,33l	4,50
Fever Tree Ginger Ale 0,25l	4,00
Fever Tree Tonic Water 0,25l	4,00
Fever Tree Bitter Lemon 0,25l	4,00
Carpe Diem, Kombucha 0,33l	4,50
Fentimans Rose Lemonade 0,275l	6,00
Red Bull 0,25l	6,00
Red Bull Sugar Free 0,25l	6,00

Water

Vöslauer, sparkling 0,3l / 0,75l	4,20 / 7,50
Vöslauer, still 0,3l / 0,75l	4,20 / 7,50
Soda 0,25l	3,50

*suitable for minors



Homemade Sweet Treats

Poppy Seed Plum Cake	4,50
Mascarpone Raspberry Éclair	4,50
Traditional Viennese Chocolate Cake	4,50
Marble Cake	3,50
Homemade Curd Cheese Strudel*	4,50
Homemade Apple Strudel*	5,50
Strawberry Cheesecake	4,80
Chocolate Mousse Cake	4,80
Pistachio Almond Nougat Gateau	4,80
Linzer Cake	4,20

Perfect Condiments

Homemade Ice Cream per scoop	2,50
vanilla, chocolate, strawberry	
Whipped Cream	2,00
Vanilla Sauce	2,00

*available from 12:00 PM



Coffee Specialities



Turkish coffee.....	7,90
Espresso.....	3,60
Double Espresso.....	4,90
Espresso With Milk.....	3,60
Double Espresso With Milk.....	4,90
Americano.....	4,50
Cappuccino.....	5,00
Wiener Melange.....	5,00
Latte Macchiato.....	5,00



Tea Specialities



Imperial English Breakfast	6,80
aroma: sweet and biscuity	
Imperial Earl Grey	6,80
aroma: citrus scent	
Darjeeling	6,80
aroma: fresh and spicy	
Golden Assam	6,80
aroma: pungent and warm	
Jasmine Green	6,80
aroma: sweet and lingering	
Sencha	6,80
aroma: rich with notes of hay	
Strawberry	6,80
aroma: ripe, fruity scent	
Organic Chamomile Flowers	6,80
aroma: soft and intensive blossom	
Organic Peppermint Leaves	6,80
aroma: fresh and cooling	
Lemon Verbena	6,80
aroma: fresh lemon, refreshing	
Oolong	6,80
aroma: floral and fruity, notes of apricot	
Tangerine Rooibos	6,80
aroma: sweet with lemon notes	
Fresh Ginger Mint Tea	6,80
aroma: fresh, fruity and summery	





All prices are in Euro inclusive of service charge and applicable taxes.
For any assistance concerning allergies please ask our associates.

(v vegetarian, v+ vegan)

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Wien, 1010
Am Hof 2
#cafeamhof
📍 Café Am Hof