

**CAFÉ
AM
HOF**

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**Vienna, 1010
Am Hof 2**

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

Breakfast daily from 09:00 am until 12:00 pm



Small Viennese Breakfast 6,80

Coffee, tea or hot chocolate
Bread roll with butter and jam

Large 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, fresh vegetables
Yoghurt, berries, agave syrup, homemade granola
fruit salad

Superfood Breakfast 18,50

Coffee, tea or hot chocolate
Green smoothie
Avocado crostini, tomatoes, basil
Scrambled eggs, spinach, pumpkin seeds
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, Wien

glass / bottle 7,00/ 35,00

Blaifränkisch Alte Lagen

Judith Beck, Gols, Neusiedlersee

glass / bottle 8,00/ 40,00

Zweigelt Reserve

Sepp Moser, Neusiedlersee

glass / bottle 9,00/ 54,00

Amore e Magia

Rosso di Montalcino DOC

Francesco Illy, Montalcino

glass / bottle 16,00/ 80,00

Draft Beer

Stiegl Pils Salzburg

0,3l 4,60

0,5l 6,50

Bottled Beer

Die Weisse, Weizen 0,5l Salzburg 7,00

Stiegl Freibier 0,3l Salzburg 4,00



Breakfast à la carte

Cooked Ham, Horseradish 4,50

Ham and Cheese Platter 6,00

Smoked Organic Salmon 8,00

Yoghurt 6,50

Wild berries, agave syrup, homemade granola

Fruit Salad 4,50

Garden Cress Bread or Roll 4,00

Yoghurt 9,00

Heirloom tomatoes, pine nuts, basil

Egg Dishes

Egg in a Glass our Style 9,00

Avocado, chilli, bonito flakes

Soft Boiled Egg 3,00

Ham & Eggs 8,00

Scrambled Eggs 8,00

Chanterelles, pumpkin seed oil, garden cress

Fried Eggs 8,00

Cooked ham, tomatoes, spinach, marjoram

Farmers Omelette 8,00

Potatoes, bacon, onions, tomatoes

Starters

Stuffed Avocado	11,50
Braised onions, yuzu mayonnaise, sesame, flax seeds	
Quinoa Salad	18,50
King prawns, parsley, lemon	
Burratini	16,00
Figs, nut brittle, olive oil	
Octopus Salad	19,00
Fregola Sarda, fennel, almonds, mint	
Tuna Nicoise	24,00
Seared tuna, green beans, potatoes, artichokes	
Lake Char Carpaccio	17,00
Celery vinaigrette, melon, rocket cress	
Romaine Lettuce	13,00
Parmesan garlic dressing, bacon, croutons	
with free range chicken breast	18,50
with pan seared prawns	23,00

Soups

Chilled Peas Soup	7,00
Goat cheese, mint, radish	
Viennese Soup Pot	8,50

White Wine

Grüner Veltliner	
Weingut Jurtschitsch, Kamptal	
glass/ bottle	5,90/ 29,50
Langenloiser Grüner Veltliner	
Fred Loimer, Langenlois, Kamptal	
glass/ bottle	8,00/ 40,00
Sauvignon Blanc Ratsch	
Weingut Gross, Ratsch, Südsteiermark	
glass/ bottle	7,00/ 35,00
Gelber Muskateller Terrassen	
Domäne Wachau	
glass/ bottle	6,00/ 30,00

Rosé Wine

Rose Zweigelt	
Weingut Pfaffl, Stetten, Weinviertel	
glass/ bottle	6,50/ 33,00

Sparkling Wine & Champagne



Reserve Rosé

Fred Loimer, Langenlois, Kamptal

glass/ bottle 10,00/ 50,00

Méthode Traditionnelle „Hommage 1860“

Stefan Potzinger, Gabersdorf, Südsteiermark NV

glass/ bottle 10,00/ 50,00

Moët & Chandon Brut Imperial

glass/ bottle 13,50/ 85,00

Moët & Chandon Rosé Impérial

glass/ bottle 17,50/ 110,00

Moët & Chandon Ice Impérial

glass/ bottle 18,00/ 115,00

Moët & Chandon Ice Impérial

glass/ bottle 21,00/ 130,00

Dom Pérignon Vintage 2009 295,00



Main Course



Pasta Conchiglie 19,50

Forest mushrooms, porcini, tomatoes, Belper cheese

Pan Seared Salmon 23,00

Saffron risotto, fava beans, scallions

Grilled Lamb Chops 32,00

Eggplant, chickpeas, confit tomatoes

Original Wiener Schnitzel 24,00

Mountain cranberries, parsley potatoes

Club Sandwich 17,50

Free range chicken breast, bacon, fried egg, french fries

Am Hof Burger 19,50

200g beef, green tomato salsa, avocado
Bacon, taleggio, french fries



Our Favourite Crostinis and Other Small Delights

Avocado Crostini	9,00
Heirloom tomatoes, pine nuts, basil	
Pumpkin Crostini	9,00
homemade ricotta, mint	
Sardines Crostini	14,00
Broccoli, smoked olive oil	
Steak Tartare Crostini	19,00
Yuzu mayonnaise, radish, wild herbs	
Chicken Wrap	12,00
Yogurt mint sauce, cucumber, tomatoes, romaine lettuce	
Truffle Ham and Cheese Toast	12,00
Provolone cheese, truffle mayonnaise	
Mezze Plate	28,00
Hummus, baba ganoush, muhammara, Sish taouk, stuffed wineleaves, olives, pita bread	
Marinated Olives	6,50
Aged Parmesan Cheese	6,50
Roasted Almonds	3,50



Freshly Squeezed Juices

Orange	7,00
Apple	7,00
Grapefruit	7,00
Watermelon	7,00
Pineapple Cucumber Ginger	7,00

Homemade Lemonade & Mixed Drinks

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



Hot Drinks

Hot chocolate6,00
milk-,white- or dark chocolate

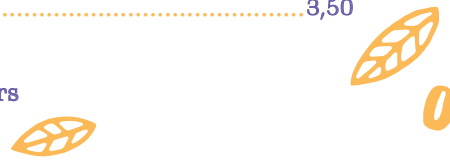
Soft Drinks

Coca Cola 0,33l4,50
Coca Cola Light 0,33l4,50
Coca Cola Zero 0,33l4,50
Almdudler* 0,33l4,50
Frucade* 0,33l4,50
Lemon Kracherl* 0,33l4,50
Fever Tree Ginger Ale 0,25l4,00
Fever Tree Tonic Water 0,25l4,00
Fever Tree Bitter Lemon 0,25l4,00
Kombucha 0,33l4,50
Fentimans Rose Lemonade 0,275l6,00
Redbull 0,25l6,00
Redbull sugarfree 0,25l6,00

Water

Vöslauer sparkling 0,3l/0,7l3,90/ 7,00
Vöslauer still 0,3l/0,7l3,90/ 7,00
Soda 0,25l3,50

*suitable for minors



Homemade Sweet Treats

Poppy Seed Plum Cake4,50
Mascarpone, Raspberry Éclair4,50
Old Viennese Chocolate Cake4,50
Marble Cake3,50
Curd Cheese Strudel4,50
Apple Strudel5,50
Strawberry Cheesecake4,80
Chocolate Mousse Cake4,80
Pistachio Almond Nougat Gateau4,80
Linzer Cake4,20
Tarte du Jour4,20

Perfect Toppings

Homemade Ice Cream per scoop:2,50
vanilla, chocolate, strawberry
Whipped Cream2,00
Vanilla Sauce2,00
Strawberry Sauce2,00



Coffee Specialities



Turkish coffee.....	7,90
By your choice:.....	Arabica/ Malaba
Espresso.....	3,60/ 4,60
Double Espresso.....	4,90/ 5,90
Espresso with milk.....	3,60/ 4,60
Double Espresso with milk.....	4,90/ 5,90
Americano.....	4,50/ 5,50
Cappuccino.....	5,00/ 6,00
Wiener Melange.....	5,00/ 6,00
Latte Macchiato.....	5,00/ 6,00



Tea Specialities



Imperial English Breakfast	6,20
Aroma: sweet and biscuity	
Imperial Earl Grey	6,20
Aroma: citrus scent	
Thunderbolt Darjeeling	6,20
Aroma: green and spicy	
Golden Tippy Assam	6,20
Aroma: pungent and warm	
Floral Jasmine Green	6,20
Aroma: sweet and lingering	
Sencha Fukujyu Cha	6,20
Aroma: rich with notes of hay	
Mountain Berry	6,20
Aroma: ripe, fruity scent	
Organic Chamomile Flowers	6,20
Aroma: soft and intensive blossom	
Organic Peppermint Leaves	6,20
Aroma: fresh and cooling	
Lemon Verbena Blend	6,20
Aroma: fresh lemon, refreshing	
Osamthus Oolong	6,20
Aroma: floral and fruity, notes of apricot	
Tangerine Rooibos	6,20
Aroma: sweet with lemon notes	
Fresh Ginger Mint Tea	6,20
Aroma: fresh, fruity and summery	

