

# CAFÉ SABARSKY

## FRÜHSTÜCK

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### Breakfast

9 to 11am

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

# SCHMANKERLN

## Savory

11am to closing

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

## Würste / Sausages

<b>Weisswurst mit Brezen &amp; Händelmaier's</b>	24
Bavarian Sausage with Warm Pretzel & Sweet Mustard	
<b>Bratwurst mit Sauerkraut &amp; Rösterdäpfel</b>	30
Roasted Bratwurst, Riesling Sauerkraut, Roasted Potatoes & Mustard	

# KALTE GETRÄNKE

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## Cold Beverages

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

Please inform the staff if you have any allergies

Biodegradable straws are available upon request

## 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

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

*\*mit Schlag/ \*with whipped cream*

## WARM DESSERT

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

*Please inform the staff if you have any allergies*

## KAFFEESPEZIALITÄTEN

### Viennese Coffee Specialities

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

*All coffees are also available as decaf / no refills*

## HEISSE GETRÄNKE

### Hot Beverages

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