

## Seit 1841 in Baden

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Free WiFi





## BEST COFFEE ENJOYMENT FROM SICILY

With our blends, it was very important to me to capture the lifestyle of my second home, Sicily. To bring a piece of what has grown so dear to me over the years to Austria. Our coffee should taste like the soil of Sicily, aromatic and spicy, but with a mild finish, as genuine as the country and the people in my area down south.

Harvested in the best locations in South America, India and Africa, roasted in the third generation in the city of Catania south of Mount Etna.

Gusta la tazza the Riders Caffè, il suo fantastico caffè siciliano!  
Enjoy the cup of Reiter coffee and its fantastic Sicilian aroma!

Your Andres rider



## COFFEE & FLOURS



### VIENNA SPECIALTIES

<b>Small mocha</b> black coffee	€ 2.90	<b>Buggy (G)</b> Mocha served in a one-horse glas with whipped cream	€ 3.50
<b>Small brown (G)</b> black coffee with coffee cream	€ 2.90	<b>Kapuziner (G)</b> double mocha with whipped cream and cocoa powder	€ 4.60
<b>Large mocha</b> double mocha	€ 4.00	<b>Fiaker</b> Mocha served in a glass with a little rum	€ 4.90
<b>Large brown (G)</b> double mocha with coffee cream	€ 4.00	<b>Maria Theresia (G)</b> double mocha with one shot Orange liqueur and whipped cream served in a glass	€ 7.20
<b>Elongated black</b> Mocha lengthened with hot water	€ 3.60	<b>Irish Coffee (G)</b> large mocha with Irish whiskey and half whipped cream served in a glass	€ 7.90
<b>Elongated brown (G)</b> Mocha lengthened with hot water and served with coffee cream	€ 3.60	<b>Viennese iced coffee</b> (C,G) (classic or stirred) Vanilla ice cream served with cold mocha and whipped cream	€ 7.50
<b>Vienna Melange (G)</b> Mocha slightly lengthened and with foamed milk	€ 3.90		
<b>Mug coffee (G)</b> Small mocha with lots of milk and Milk froth served in a large cup	€ 4.10		
<b>Franciscan (G)</b> Melange with whipped cream	€ 4.40		

### ITALIAN SPECIALTIES

<b>Ristretto</b> short espresso	€ 2.90	<b>Cappuccino (G)</b> Espresso with foamed milk	€ 3.90
<b>Espresso</b>	€ 2.90	<b>Latte macchiato (G)</b> Espresso with lots of milk and milk froth	€ 4.00
<b>Espresso macchiato (G)</b> Espresso with milk froth	€ 3.00	<b>Espresso corretto amaretto</b> Espresso with amaretto	€ 5.50
<b>Espresso doppio</b> double espresso	€ 4.00	<b>Espresso corretto grappa</b> Espresso with grappa	€ 6.50
<b>Espresso doppio macchiato (G)</b> double espresso with milk froth	€ 4.10	<b>Espresso affogato (C,G)</b> Scoop of vanilla ice cream with espresso poured over	€ 4.30
<b>Americano</b> Espresso lengthened with hot water	€ 3.60		

### PASTRIES

Our daily fresh pastries can be found in our cake display case. Our waiters will be happy to advise you on the current offer.







"Coffee is only harmful if a whole bag falls on your head from the fifth floor."

Albert Darboven (1936–), entrepreneur



# SOFT DRINKS



## WARM DRINKS

<b>Hot chocolate</b> (G)		<b>Hot milk with honey</b> (G)	€ 3.50
without whipped cream	€ 4.30	<b>Hot lemon in the glass</b>	€ 2.90
with whipped cream	€ 4.90		
<b>Chocchiato</b> (G)	€ 6.90	<b>Hot apple juice with cinnamon</b>	€ 4.20
hot chocolate with an espresso		<b>Chai Latte</b> (G)	€ 4.70
<b>Central Schokoretto</b> (G)	€ 6.90		
hot chocolate with 2cl Amaretto, whipped cream and cocoa powder			
<b>Lumumba</b> (G)	€ 6.90		
hot chocolate with 2cl rum, whipped cream and cocoa powder			
<b>Ice Chocolate</b> (C, G)	€ 7.50		
Vanilla ice cream served with cold chocolate and whipped cream			

For tea variations from **ALTHAUS** , please see our separate tea menu.



## COLD DRINKS

<b>"Vöslauer" mineral water</b>		<b>Orange juice</b>	0.10l	€ 3.20
"sparkling" or "without"	0.33l	freshly squeezed		
"sparkling" or "without"	0.75l			
<b>soda</b>		<b>Coca Cola</b>	0.33l	€ 3.50
	0.25l	regular, light or zero		
	0.50l			
<b>Flavored Soda</b>		<b>Schartner Bomb Orange</b>	0.25l	€ 3.20
Lemon/Raspberry/Elderberry	0.33l			
Lemon/Raspberry/Elderberry	0.50l	<b>Almdudler</b>	0.33l	€ 3.50
<b>PAGO apple juice, orange juice, Apricot , currant</b>	0.20l	<b>"Lipton" Iced Tea</b>	0.33l	€ 3.50
		Lemon/Peach		
<b>PAGO apple juice, orange juice, Apricot, currant sprayed</b>		<b>red bull</b>	0.25l	€ 4.00
with soda	0.33l			
with soda	0.50l	<b>Thomas Henry Bitter Lemon</b>	0.20l	€ 3.90
with water	0.33l	<b>Thomas Henry Tonic Water</b>	0.20l	€ 3.90
with water	0.50l			







A good cup of coffee, a cozy cocoa when it's freezing cold outside or a summery Aperol Spritz after work - we have something for every mood and weather.



Schlumberger Rose Ice Secco 0.1  
l x 4.90 bottles 0.75L x34.00



# ALCOHOLIC DRINKS



## WHITE WINES

<b>Green Valtellina Ried Schneiderberg (O)</b> Wineryn Waberer Weinviertel DAC	1/8l € 3.90 bottle 0.75l € 23.50
<b>Yellow Muscatel (O)</b> Winery Wohlmut - Southern Styria	1/8l € 4.40 bottle 0.75l € 25.90
<b>Chardonnay from the mountain (O)</b> Alphart Winery - thermal region	1/8l € 4.10 bottle 0.75l € 24.00

White Splash (O) 1/4l € 3.20

White splash with Aperol (O) 1/4l € 4.90

Emperor Splash (O) 1/4l € 3.60  
White spritz with elderberry  
syrup and lemon slice

Sommer Spritzer (O) 0.50l € 4.70  
1/8l white wine with soda  
spritzer and lemon slice

## RED WINES

<b>Red Splatter (O)</b>	1/4l € 3.20
<b>Zweigelt MONTEM-Göttweig Abbey (O)</b> Winery Dockner – Kremstal	1/8l € 3.40
<b>Blafränkisch – Hochäcker (O)</b> Weingut Maria Kerschbaum - Horitschon Mittelburgenland	1/8l € 3.90 bottle 0.75l € 23.50
<b>Merlot RESERVE (O)</b> Winery Leo Aumann – thermal region	1/8l € 4.20 bottle 0.75l € 24.90

## SPARKLING WINES

<b>Schlumberger Piccolo (O)</b> "Sissi" & "Franz" Rosé Brut and Sparkling Brut	bottle 0.20l € 9.90
<b>Schlumberger Rose Ice Secco (O).</b>	bottle 0.75l € 34.00 1/4l € 4.90



## BEER FROM THE BARREL

<b>Reininghaus (A)</b> Whistle for the ladies	0.20l € 2.80
Seidl	0.30l € 3.50
mug	0.50l € 4.40



A Pilsner – unique like its vintage  
The straw-yellow color typical of a pilsner and the firm, fine-pored foam prepare us for exclusive drinking pleasure.  
The nose is dominated by Celeia aroma hops and citrusy hints.



## BOTTLED BEERS

<b>Gösser Naturgold non-alcoholic (A)</b>		bottle 0.33l € 3.90
<b>Edelweiss Hofbrau (A)</b>		bottle 0.50l € 4.70







“But our best place of education for everything new was the coffee house. In order to understand this, you have to know that the Viennese coffee house is an institution of a special kind that cannot be compared to any similar one in the world.”

Stefan Zweig (1881–1942), writer



# ALCOHOLIC DRINKS



## APERITIFS

<b>Prosecco from draft (O)</b>	0.10l	€ 4.20	<b>Vodka Lemon</b>	€ 6.50
<b>Prosecco Aperol (O)</b>	0.10l	€ 5.40	2cl Stolichnaya Vodka,	
<b>Prosecco Orange (O)</b>	0.10l	€ 4.50	Thomas Henry Tonics,	
with freshly squeezed orange juice			Lime wedge served over ice	
<b>Aperol Spritz (O)</b>		€ 5.50	<b>Gin Tonic</b>	€ 6.50
Prosecco on tap with Aperol			2cl Hendricks GIN, Thomas Henry Tonic,	
and a spritz of soda			lime wedge served over ice	
<b>Hugo (O)</b>	0.10l	€ 5.90	<b>Prosecco French 77</b>	€ 7.50
draft prosecco, Elderflower			Prosecco with Hendrick's GIN, elderflower	
juice, lime, apple slices,			syrup, lemon juice, Splash of soda and	
mint and a splash of soda			lemon wedge served over ice	
<b>Campari Soda (O)</b>	0.10l	€ 4.80		
<b>Campari Orange (O)</b>	0.10l	€ 5.20		
with fresh squeezed orange juice				

## SPIRITS

<b>Vodka Stolichnaya</b>	2cl	€ 3.20	<b>Amaretto (H)</b>	2cl	€ 2.90
<b>Tullamore Whiskey</b>	2cl	€ 3.40	<b>Nonino Grappa Traditional</b>	2cl	€ 3.80
<b>Remy Martin Cognac</b>	2cl	€ 4.40	<b>Schnaps from Freihof – Distillation since 1885</b>		
<b>Hendrick's Gin</b>	2cl	€ 3.90	Williams pear	2cl	€ 3.80
<b>averna</b>	2cl	€ 3.20	raspberry	2cl	€ 3.80
<b>Averna Sour</b>	4cl	€ 5.90	apricot	2cl	€ 3.80
4cl Averna served with lemon juice			All schnapps without sugar,		
over ice			without artificial flavors and colorings		



**HENDRICK'S**  
DISTILLED AND BOTTLED IN SCOTLAND  
GIN

 **RÉMY MARTIN**

**FREIHOF**  
1885

**TULLAMORE**  
ESTD D.E.W. 1829  
IRISH WHISKEY







"Apart from philosophy, I know of no such good booster for the brain as chess and coffee."

Jean Paul (1763–1825), writer



# BREAKFAST



## BREAKFAST PLATE

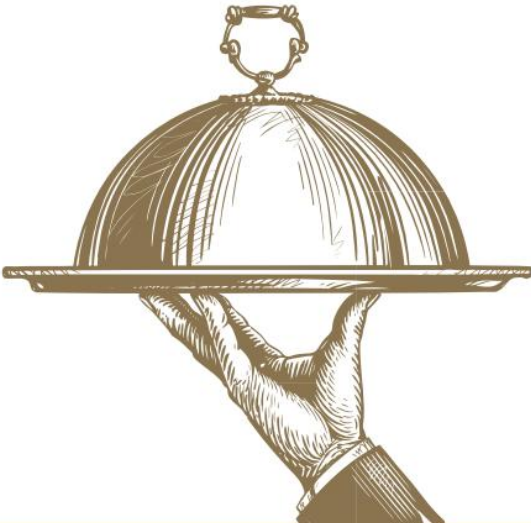
<b>Viennese breakfast</b> (A,G) Wiener Melange with Buttersemmerl	€ 5.90	<b>Breakfast deluxe</b> (A,C,G,L,O) for 2 people. Cup of coffee, glass of tea or hot chocolate - 4 pieces of pastry of your choice - butter, jam, honey - ham and cheese plate - egg dish of your choice with 3 eggs - fresh fruit - 2 glasses of Prosecco or 2 glasses of freshly squeezed orange juice	€ 38.00
<b>Italian breakfast</b> (A,G) Cappuccino with croissant	€ 5.70		
<b>Crescent breakfast</b> (A,G) Viennese melange with brioche croissants	€ 5.70		
<b>Cafe Central Breakfast</b> (A,C,G,L) - 2 pieces of pastry of your choice - butter, jam - 1 soft- boiled egg - Ham and cheese plate - Cup of coffee, glass of tea or Hot chocolate	€ 13.90	<b>Fork breakfast</b> (A,L,O) Beef goulash with a pinch of beer	€ 10.30

## A LA CARTE BREAKFAST

<b>Soft breakfast egg</b> (C)	€ 1.60	<b>portion of cheese</b> (G)	€ 3.90
<b>2 eggs in a jar</b> (C)	€ 3.60	<b>Muesli with yoghurt or milk</b> (A,E,F,G,H,N)	€ 4.20
<b>Egg dish from 2 eggs</b> (C)	€ 4.00	<b>Muesli with yoghurt and fresh Fruits</b> (A,E,F,G,H,N)	€ 5.90
<b>Egg dish from 2 eggs with Pumpkin oil or truffle oil</b> (C)	€ 4.80	<b>Toast bread, 2 slices</b> (A,G)	€ 1.10
<b>Egg dish, 2 eggs with ham</b> (C, L)	€ 5.70	<b>Black bread, 1 slice</b> (A)	€ 1.10
<b>Egg dish, 2 eggs with bacon</b> (C)	€ 5.70	<b>Hand roll, Kornspitz</b> (A)	€ 1.50
<b>Egg dish, 2 eggs with cheese</b> (C, G)	€ 5.70	<b>Brioche, croissant</b> (A,G)	€ 2.40
<b>Egg dish, 2 eggs with vegetables</b> (C)	€ 5.70	<b>butter bread, butter roll, Buttercorn Point</b> (A,G)	€ 2.80
<b>Surcharge for 3 eggs</b>	€ 1.50	<b>Surcharge chives</b>	€ 0.60
<b>Egg dish with avocado cream</b> and sun-dried tomatoes on toast	€ 6.40		

We would also be happy to prepare your egg dish as an omelet or fried egg!

<b>Butter, Honey, Nutella</b> (G,H)	€ 1.10
<b>Jam of your choice</b> (O)	€ 1.30
<b>Portion of ham</b> (L)	€ 4.20







"Good things take time," as the saying goes.

What people have forgotten, however, is that it takes time as well as energy. You bring time and hunger, we take care of the rest to be able to release you full of energy and motivated.



# COFFEE HOUSE CLASSICS



## SPICY

<b>Classic ham roll</b> (A,C,G,L,M) with pastries	€ 4.60	<b>Ham and cheese toast</b> (A,G,L,N) either only ham or only cheese possible	€ 3.90
<b>Debreziner</b> (A,M) with mustard and freshly torn horseradish and pastries	€ 5.50	<b>Farmer's toast</b> (A, C, G, L) on black bread with ham, cheese and a fried egg	€ 6.40
<b>Sacherwurst</b> (A,M) with mustard and freshly torn horseradish and pastries	€ 5.60	<b>Salmon toast</b> (A, D, G, M, N) with homemade Honey Mustard Dill Sauce	€ 6.70
<b>Sacherwurst</b> (A) with juice and pastries	€ 6.60	<b>Piadina</b> (A,G) grilled flatbread filled with Prosciutto Crudo and Mozzarella	€ 4.90
<b>Baden sausage plate</b> (A,G,M) Sacher sausages, Debreziner, Käsekrainer with mustard and fresh Horseradish, plus a pastry of your choice	€ 7.50	<b>Finely garnished house bread</b> (A,C,G,L,M) optionally topped with ham, cheese or salami	€ 4.50
<b>Berner Würstel</b> (A,G,M) our sausages are hand filled with cheese and bacon	€ 7.60	<b>Smoked salmon with cream cheese</b> (A,D,G,N) with toast and butter	€ 6.90
<b>Beef goulash</b> (A) with pastries	€ 7.90	<b>Three baguette rolls</b> (A,D,G,L) <b>with a glass of Prosecco</b> topped with ham, salmon and cheese	€ 9.60
<b>Goulash soup</b> (A) with pastries	€ 5.90	<b>Club sandwich</b> (A,C,F,G,L,M) with grilled chicken breast, bacon, cheese, Egg, lettuce, tomato slice and spicier mustard sauce	€ 8.90
<b>Flammkuchen</b> (A,G) with red onion, bacon and cheese (waiting time approx. 12 min)	€ 7.50		

## SWEET

<b>Curd cheese strudel &amp; apple strudel</b> (A,C,G) with a scoop of vanilla ice cream with vanilla sauce	€ 3.90 € 5.30 € 5.90	<b>Cakes in the refrigerated</b> per piece	€ 3.90
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### Allergen information acc. Allergen Information Ordinance BGBL II 175/2014

Information about ingredients in our dishes that can  
cause allergens or intolerances is available on request

from our  
service employees.

Wherever possible, you will also find this information directly  
on the price tags and on the map.

We stick to the code recommendation and use the following  
letter codes:

Cereals containing gluten	A
crustaceans	B
egg	C
Fish	D
peanut	E
soy	F
milk or lactose	G
nuts	H
celery	L
Mustard	M
sesame	N
sulphites	O
lupins	P
mollusks	R







“Located in the middle of the city, the café offered a walker like me a wonderful place to rest. But what made this place something very special was the intimate connection between past and present, nostalgic memories of good times and pride in the good times.”

unknown



# THE CAFE CENTRAL



## THE CHANGING HISTORY OF CAFE CENTRAL

Our traditional business was founded in 1841 by Josef and Juliane Schanderl, back then as Cafe Spitzer. In the second half of the 19th century, the local name changed under the owner Caroline Haschberger, because the French way of life, which had already inspired Metternich at the beginning of the century, spread to the broad mass of the population. French had established itself as the language of the educated. The locality was given the name "Cafe Français" and became an integral part of the Baden local scene. When the First World War hit the country, the relationship with the resistance did not remain untroubled. People despised countries they had previously looked up to in admiration, by virtue of their way of life or whatever transfiguration they had.

Until 1914, numerous cafetiers had tried to score points with customers as a quasi-French outpost, but now the attitude was reversed and so the time-honoured coffee house on the main square, now indispensable as Cafe Central in Baden, was given the familiar name "Central". From 1924 to 1958 the café was run by Michael Agoston and his wife Marie. During World War II there were music concerts in the "Central".

At the end of the war the cafe was closed and became a detention center for prisoners. On December 8, 1945, the time had come and the Cafe Central once again ceremonially opened its doors.

On January 1, 2015, the "Cafe Central" was taken over by the Kreiker family, revitalized, the traditional coffee house culture, which had almost been lost, reintroduced and expanded with modern concepts and elements. The focus is therefore on the guest and his needs. The coffee house should not only be a popular meeting place, but also become an institution and make a visit to the coffee house a sensual experience again.

## CAN IT BE A BIT MORE?



You can also buy our Cafe Central coffee in organic quality from the **roastery Reiter Caffé** from Sicily to take home!

**500g whole beans** **€18.90**

90% Arabica, 10% Robusta, 100% ORGANIC

Our Cafe Central Blend is a mixture of three varieties Green coffee with Arabica beans from Brazil and Ethiopia and a particularly light Robusta bean from India.

