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COFFEE & FLOURS



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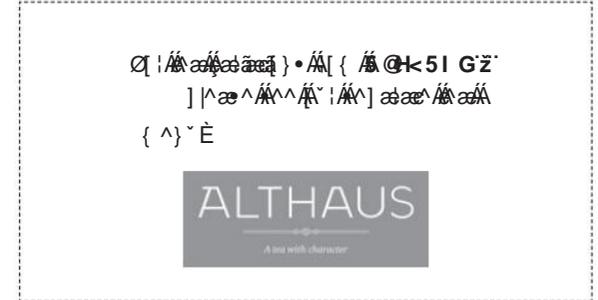


SOFT DRINKS



K 5 F A ' 8 F - B ? G

< chW cVU`UH'(G) without whipped cream	€ 1.50	< chä] _ 'k]H \ cbYm'QD	€ 1.50
with whipped cream	€ 5.00	< ch`Ya cb`]b`H Y[`Ugg	€ 1.50
7\ cWV]Urc'(G) hot chocolate with an espresso	€ 1.50	< chUdd`Y`1]W`k]H]V]bbUa cb	€ 1.50
7 YbfU`GW c_cfYftc'(G) hot chocolate with 2cl Amaretto, whipped cream and cocoa powder	€ 1.50	7\ Uj`@UH'QD	€ 1.50
@ a i a VU'(G) hot chocolate with 2cl rum, whipped cream and cocoa powder	€ 1.50		
ÄW7\ cVU`UH'(C, G) Vanilla ice cream served with cold chocolate and whipped cream	€ 1.50		



7 C @ ' 8 F - B ? G

~ J " g`U Yf`"ä]bYU`k UHf`" "sparkling" or "without"	0.33l € 3.10	OfUb[Y`1]W freshly squeezed	0.10l € 3.30
"sparkling" or "without"	0.75l € 6.20	7 cWU7 c`U` Coca Cola Zero	€ 1.50
gcXU	0.25l € 2.10	GW Uf]bYf`6 ca V`CfUb[Y	€ 1.50
	0.50l € 3.70	5`a Xi X`Yf	€ 1.50
: `Uj cfYX`GcXU Lemon/Raspberry/Elderberry	0.33l € 2.90	~ @drcb`~WX`HYU S\ [] W`ä@	€ 1.50
Lemon/Raspberry/Elderberry	0.50l € 4.00	RYX`Bi`"	€ 1.50
D5 ; C`Udd`Y`1]WZcfUb[Y`1]WZ Apricot , W ffUbh	0.20l € 3.40	H ca Ug`z`Ybfm6]Hf`@`a cb`	€ 1.50
D5 ; C`Udd`Y`1]WZcfUb[Y`1]WZ Apricot, currant sprayed		Fentimans Premium Tonic Water	€ 1.50
with soda	0.33l € 4.00		
with soda	0.50l € 4.80		
with water	0.33l € 3.40		
with water	0.50l € 3.80		



VÖSLAUER





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 € 5.50
bottle 0.75l € 36.00

ALCOHOLIC DRINKS



WHITE WINES

Green Valtellina Ried Schneiderberg (O) Winery Waberer Weinviertel DAC	1/8l € 4.10 bottle 0.75l € 25.00
Yellow Muscatel (O) Winery Wohlmut - Southern Styria	1/8l € 4.60 bottle 0.75l € 27.00
Chardonnay from the mountain (O) Alphart Winery - thermal region	1/8l € 4.40 bottle 0.75l € 26.00
White Splash (O)	1/4l € 3.30
White splash with Aperol (O)	1/4l € 5.20
Emperor Splash (O) White spritz with elderberry syrup and lemon slice	1/4l € 3.80
Sommer Spritzer (O) 1/8l white wine with soda spritzer and lemon slice	0.50l € 4.80

RED WINES

Red Splatter (O)	1/4l € 3.30
Zweigelt MONTE- Göttweig Abbey (O) Winery Dockner – Kremstal	1/8l € 3.60
Blaifränkisch – Hochäcker (O) Weingut Maria Kerschbaum - Horitschon Mittelburgenland	1/8l € 4.20 bottle 0.75l € 24.50
Merlot RESERVE (O) Winery Leo Aumann – thermal region	1/8l € 4.40 bottle 0.75l € 26.00

SPARKLING WINES

Schlumberger Piccolo (O) "Sissi" & "Franz" Rosé Brut and Sparkling Brut	bottle 0.20l € 10.90
Schlumberger Rose Ice Secco (O).	bottle 0.75l € 36.00 1/4l € 5.50

BEER FROM THE BARREL

Reininghaus (A) Whistle for the ladies	0.20l € 3.00
Seidl	0.30l € 3.70
Krügerl	0.50l € 4.70



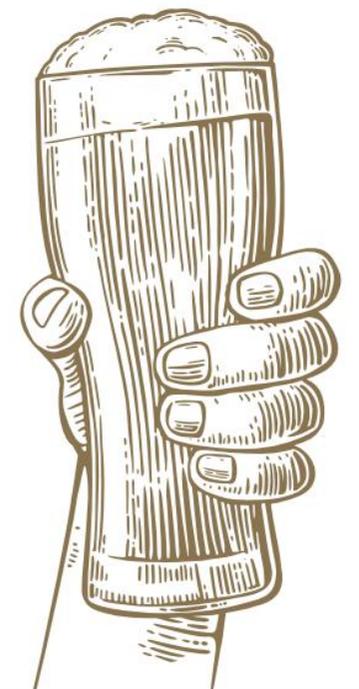
A Pilsner – unique like its vintage
The straw-yellow color typical of a pilsner and the firm, fine-pored foam prepare us for exclusive drinking pleasure.
The nose is dominated by Celeia aroma hops and citrusy hints.



BOTTLED BEERS

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

Schlumberger
SEIT 1842





“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

Prosecco from draft (O)	0.10l € 4.30	Vodka Lemon	€ 6.70
Prosecco Aperol (O)	0.10l € 5.40	2cl Stolichnaya Vodka,	
Prosecco Orange (O)	0.10l € 4.60	Thomas Henry Tonics,	
with freshly squeezed orange juice		Lime wedge served over ice	
Aperol Spritz (O)	€ 5.60	Gin Tonic	€ 6.70
Prosecco on tap with Aperol		2cl Hendricks GIN, Thomas Henry Tonic,	
and a spritz of soda		lime wedge served over ice	
Hugo (O)	0.10l € 6.20	Prosecco French 77	€ 7.70
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	
Campari Soda (O)	0.10l € 4.90		
Campari Orange (O)	0.10l € 5.40		
with fresh squeezed orange juice			

SPIRITS

Vodka Stolichnaya	2cl € 3.40	Amaretto (H)	2cl € 3.20
Tullamore Whiskey	2cl € 3.60	Nonino Grappa Traditional	2cl € 3.90
Remy Martin Cognac	2cl € 4.50	Schnaps from Freihof – Distillation since 1885	
Hendrick's Gin	2cl € 3.90	Williams pear	2cl € 3.90
averna	2cl € 3.20	raspberry	2cl € 3.90
Averna Sour	4cl € 5.90	apricot	2cl € 3.90
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

FREIHOF
1885

RÉMY MARTIN

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

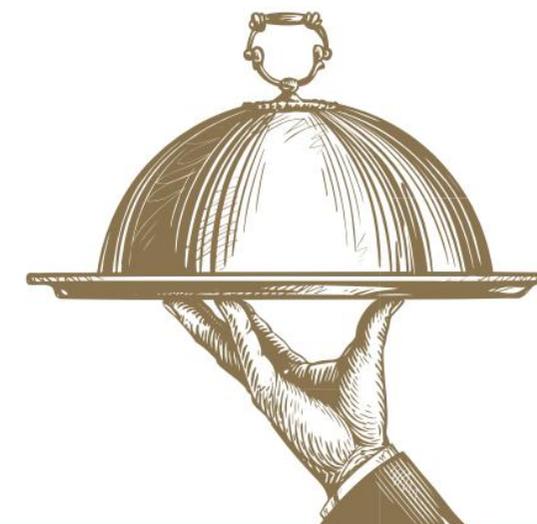


BREAKFAST PLATE

Viennese breakfast (A,G) Wiener Melange with Buttersemmerl	€ 6.20	Breakfast deluxe (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	€ 40.00
Italian breakfast (A,G) Cappuccino with croissant	€ 5.90		
Crescent breakfast (A,G) Viennese melange with brioche croissants	€ 5.90		
Cafe Central Breakfast (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	€ 14.90		
		Fork breakfast (A,L,O) Beef goulash with a pinch of beer	€ 10.70

A LA CARTE BREAKFAST

Soft breakfast egg (C)	€ 1.70	Portion of leg ham (L)	€ 4.50
2 eggs in a jar (C)	€ 3.80	Portion of cheese (G)	€ 4.20
Egg dish from 2 eggs (C)	€ 4.20	Muesli with yoghurt or milk (A,E,F,G,H,N)	€ 4.40
Egg dish from 2 eggs with Pumpkin oil or truffle oil (C)	€ 5.00	Muesli with yoghurt and fresh Fruits (A,E,F,G,H,N)	€ 6.00
Egg dish, 2 eggs with ham (C, L)	€ 5.80	Toast bread, 2 slices (A,G)	€ 1.30
Egg dish, 2 eggs with bacon (C)	€ 5.80	Black bread, 1 slice (A)	€ 1.30
Egg dish, 2 eggs with cheese (C, G)	€ 5.80	Hand roll (A)	€ 1.70
Egg dish, 2 eggs with vegetables (C)	€ 5.80	Kornspitz (A)	€ 1.90
Surcharge for 3 eggs	€ 1.50	Brioche, croissant(A,G)	€ 2.60
Egg dish with avocado cream and sun-dried tomatoes on toast	€ 6.50	Butter bread	€ 2.90
		Butter roll	€ 3.00
		Buttercorn Point (A,G)	€ 3.20
		Surcharge chives	€ 0.70
We would also be happy to prepare your egg dish as an omelet or fried egg!			
Butter, Honey, Nutella (G,H)	€ 1.30		
Jam of your choice (O)	€ 1.50		





“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.

