



# RAU WOLF

RÖSTHAUS  
+ BREWBAR



## TRENDY COFFEE

<b>DRIP COLD BREW</b>	5,50
„Brewed“ with ice water	
<b>COLD BREW TONIC</b>	7,50
Cold brew with Fever-Tree Tonic on ice	
<b>ICED COFFEE LEMONADE</b>	5,90
Cold Brew, homem. Lemonade	

<b>FILTER COFFEE</b>	6,50
Freshly brewed each time All light roasts available	
<b>ESPRES(S)ONIC</b>	7,50
Fever-Tree Tonic, Single Espresso shot on ice	
<b>ICED COFFEE KOLA</b>	7,90
Single Espresso, fritz-kola, caramell, Amarena Cherry	

## ESPRESSO, CAPPUCCINO & CO – OUR OWN ROAST



### COFFEE - MODERN & CLASSICS

Espresso/Doppio	3,20/4,80
Espresso Macch./Doppio	3,40/5,10
Cappuccino/Caffè Latte	4,50/5,10
Americano (double shot)	4,80
Flat White (double shot)	5,40
Flavor Shot: Vanille/Karamell (Bio)	0,9
All coffees available as „iced“	

### CHOOSE YOUR COFFEE BEANS

(1) No 1001 (2) DECAF (3) Special roast

### VIENNESE COFFEE SPECIALTIES

Kleiner/Großer Brauner	3,40/5,10
Einspanner (Espresso, Schlagobers)	3,90
Melange (Cappuccino auf wienerisch)	4,50
Verlängerter (Espr., heißes Wasser)	4,20
Kaffee Biedermeier	7,50
(double shot with milk froth, apricot liquor and whipped cream)	

### CHOOSE YOUR MILK

Org. whl. milk, l-free, oat drink +0,30

## BREAKFAST ... ALL DAY LONG

### THE BIG ONES TO ENJOY

Each comes w. two kinds of bread, org. butter, freshly pressed orange juice or prosecco

**DAS PIKANTE** 17,90  
Fine smoked salmon from „Kulmer“, homem. Avocado cream Austrian „Michlbauer“ prosciutto, dried figs, ital. ricotta, organic egg in a glass, goat-cream-cheese, caperberries, org. olives, crisp raw veggies

**DAS VITALE (ALSO VEGGIE)** 15,90  
Juicy „Thum“ leg ham or „Käserebellen“ org. mountain cheese, crisp raw veggies, org. yogurt, „Verival“ crunchy muesli and homemade berry ragu, organic egg in a glass, italian ricotta, „Staud“ jam

**(NOT) FOR MEN ONLY** 15,90  
Three org. eggs in a glass, „Michlbauern“ prosciutto, dried figs, either juicy leg ham from the „Thum“ ham-manufacture or „Sulzberger Käserebellen“ org. mountain cheese, „english baked beans“, raw veggies

**BREAKFAST FOR TWO** 32,90  
„Kulmer“ smoked salmon, homem. avocado cream, „Thum“ pastrami, hummus, „Michlbauer“ prosciutto, dr. figs, yogurt, crunchy muesli, fruit salad, 2 org. eggs in a glass, raw veggies, engl. baked beans, homem. brownie

**RAUWOLF BENNY EGGS** 12,90  
Original French butter croissant topped with two slices of juicy leg ham from the „Thum“ ham factory, topped with two Benny eggs with a fine Hollandaise sauce

**DAS VEGANE** 15,90  
Fruity org. overnight oats, mango puree, tasty hummus, selfm. avocado cream, crisp raw veggies, caperberries, org. olives, „Staud“ jam, plant based butter

**CHOOSE YOUR BREAD (2 pcs):** (1) crunchy RAUWOLF wood stove bread baked by Bernhard Liszt w. org. grain from his own cultivation, (2) rustic bread roll, (3) Kornspitz, (4) genuine french croissant, (5) 2 slices of wheat or multigrain toast

### THE „SMALL“ ONES TO ENJOY

Each with two bread, org. butter

**TIROLER „NEINERLE“** 9,90  
„Sulzberger Käserebellen“ org. mountain cheese, juicy leg ham from the „Thum“ ham-manufacture

**SMÅLAKS** 11,90  
Fine smoked salmon from the Kulmer family from Haslau, homem. avocado cream

**PETITE PARISIENNE** 8,90  
Bread w. org. butter, two „Staud“ jams

**NEW YORK STYLE** 9,90  
Juicy pastrami from the „Thum“ ham-manufacture, hummus and dried tomatoes

### EXTRAS

+ org. soft boiled egg	2,50
+ org. egg in a glass	2,70
+ 2 org eggs in a glass	4,70
+ freshly made OJ, 0,1l	3,90
+ organic yogurt	2,40
+ honey crunchy muesli	1,80
+ homem. fruit salad	3,20
+ overnight oats	5,10
+ bread/croissant	2,50/2,90
+ org. butter	1,70
+ „Staud“ jam/honey	2,30





# RAU WOLF

RÖSTHAUS  
+ BREWBAR

## HOMEMADE CAKES

We bake all our cakes ourselves according to our own recipes! We use organic flour from austrian farms and otherwise solely „honest“ ingredients like sugar and butter. Just like grandma used to do. That's how we like it!

Legendary Cheesecake	5,50
Sandra's Cherry Choc	5,50
Bavarian Apple Tart	4,70
Grandma's Plum Tart	4,70
Triple Choc Brownie	2,90
Walnut Brownie (g-free)	2,90
XXL American Cookie	2,80
+ whipped cream	1,20

## CRISPY ORG. WOOD OVEN BREADS FROM „LISZT“

Baked by „Liszt Heurigen manufactory“ with grain from his own Demeter organic cultivation

<b>SMASHED AVOCADO BROT</b> 8,00	<b>LISZT BROT DUETTES</b> 8,90
Toasted wood oven bread, homemade avocado cream, pink hummus, pine nuts	Toasted org. wood oven bread with fine toppings. As a combination, or choose any two yourself!
+ Zwei Benny Eggs +5,00	<b>LEG HAM &amp; PROSCIUTTO</b>
+ Thum Schinken +4,00	„Thum“ leg ham on Krenn cream cheese spread and Innviertler prosciutto with dried. Figs on ricotta
+ Kulmer Räucherlachs +6,00	<b>SMOKED SALMON &amp; TUNA CREAM</b>
+ Gr. Schafs-Feta DOP +3,50	„Kulmer“ smoked salmon on avocado cream (+€2.00) and tuna caper sauce with roasted pine nuts

## WRAPS & TOASTS HOMEMADE

<b>AVOCADO VEGGI-WRAP</b> 7,90	<b>HOT ITALO WRAP</b> 7,90	<b>TRENTINO TOAST</b> 5,90
Avocado cream, mixed salad, cucumbers and greek feta cheese, wheat tortilla	Prosciutto, olives, dried tomatoes, rucola Mozzarella	Prosciutto, cr. fraîche, org. mount.cheese, rucola dr. figs
<b>SMÅLAKS WRAP</b> 8,90	<b>NEW YORK STYLE WRAP</b> 7,90	<b>VEGGIE CHEESE TOAST</b> 5,90
„Kulmer“ smoked salmon, cr. fraîche, horseradish, rucola	Pastrami, Hummus, getr. Tomaten, Rucola, Tortilla	Org. mountain cheese, rucola, toasted pine nuts
		<b>CLASSIC TOAST</b> 5,90
		„Thum“ leg ham, Gouda cheese

## CHAI MATCHA HOT CHOC TEE

<b>CASCARA TEE</b> 4,20	<b>BIO-TEE VON BIOTEAQUE</b>
dried coffee-cherries	big cup 4,20
<b>CHAI &amp; MATCHA</b> 4,50	Schwarza Peter - Ceylon-style
Chai Latte hot/iced	Greana Gustl - 1stgr. Gunpowder
Matcha Latte hot/iced	Greane Jassi - green jasmine
<b>HEISSE SCHOKOLADE</b> 4,50	Freche Vroni - nettle, mango
Belgian drinking chocolate dark, milk, white	Gmt. Mucki - elder, vanilla
	Pfiffiga Beppi - orange cinn.

## EIS-KAFFEE



<b>ICE COFFEE - the best in town!</b>
Freshly brewed RAUWOLF coffee, vanilla ice cream 7,90
<b>AFFOGATO</b> 5,10
RAUWOLF espresso with a scoop of vanilla ice cream
<b>ICED LATTE</b> 5,10
Freshly brewed Latte on ice

## REFRESHMENTS

<b>COFFEE(LEMO)NADES</b>	<b>(CRAFT) BIER</b>
Iced Coffeenade Zit/Or 5,90	„Stammbräu“ Lager in a rustic flip-top bottle 0,5l 5,90
Iced Coffee Kola 7,90	GUSSWERK Bio Craft 0,33 5,90
RAUWOLF Drip Cold Brew 5,50	„Steinbier“ - old trad. Beer
<b>EISTEE &amp; LIMO HAUSGEMACHT</b>	<b>WINE &amp; CO</b>
Eistee Green Lemongras, 3,90	Prosecco Contarini Colli Nobili DOC 0,1l 4,20
Hibiskus Goji, Mate Minze	WEINGUT HAGN, MAILBERG
Limonade Zitrone/Orange 3,90	Grüner Veltliner Weinviertel
fritz-kola Fl.0,33l 4,20	DAC Classic 2023 4,40
Fever Tree Tonic 0,2l 3,90	Blauer Zweigelt JG 2022 4,40
<b>INFUSED WATER</b> 4,50	<b>SPRITZ</b>
Berry Kiss, Orange Rosemary, Melone Breezer, 0,5l	Aperol Spritz 7,50
„PREISS“ JUICES 0,25 4,20	Hugo mit frischer Minze 7,50
Apple/pear/apricot/cornel	<b>MINERAL</b>
gespritzt + 0,25l 0,80	Mineral st./sp. 0,33l 3,90
	Soda 0,25l / 0,5l 2,60 / 3,90

## COFFEE BEANS

**HONEST! FRESHLY ROASTED**  
We prefer to roast beans from small farms from sustainable cultivation.  
We would be happy to advise you!

**DISCOVER US ONLINE**  
Information about the origin of the coffees with pictures



**BOOK BARISTA COURSE OR GIVE IT AS A GIFT**  
Coach Benjamin Graf is latte art state champion and Cafetier of the year

