aucafe

THE RIVERSIDE GRILL & LOUNGE

Vini estivi

SUMMER WINES

CHAMPAGNE AND SPARKLING WINES

PREMIER CUVÉE
Champagne Bruno Paillard
France
0,75 L / 109,00 € I 0,10 L / 11,90 €

CRÉMANT DE BOURGNONE
Dufouleur Pere Fils
France
0,75 L / 49,00 € I 0,10 L / 6,90 €

PROSECCO DI VALDOBIADENNE MILLESIMATO SOLICUM EXTRA BRUT
Soligo, Italy
0,75 L / 29,00 € I 0,10 L / 4,50 €

CHAMPAGNE ROSÉ LABEL BRUT
Champagne Lanson
France
0,75 L / 109,00 € I 0,10 L / 11,90 €

ROSÉ WINES

CABERNET SAUVIGNON ROSÉ
Mrva a Stanko
Slovakia
0,75 L / 30,00 € I 0,15 L / 6,00 €

ELIXIR DE PROVENCE ROSÉ
Vignerons de Saint-Tropez
France
0,75 L / 29,00 € I 0,15 L / 5,90 €

WHITE WINES

GRÜNER VELTLINER FEDERSPIEL
Emmerich Knoll
Austria
0,75 L / 49,00 € I 0,15 L / 9,90 €

PETIT CHABLIS VIBRANT
La Chablisienne
France
0,75 L / 35,00 € I 0,15 L / 7,00 €

SAUVIGNON BLANC
Livio Felluga
Italy
0,75 L / 49,00 € I 0,15 L / 9,90 €

GRÜVE
Jurtschitsch
Austria
0,75 L / 25,00 € I 0,15 L / 5,00 €

RIESLING RÉSERVE TROCKEN
Schumann Nägler
Germany
0,75 L / 27,00 € I 0,15 L / 5,00 €

PINOT GRIGIO
Alois Lageder
Italy
0,75 L / 35,00 € I 0,15 L / 6,90 €

GAVI
Pio Cesare
Italy
0,75 L / 35,00 € I 0,15 L / 7,00 €

RIZLING VLAŠSKÝ FRESH
Víno Tajna
Slovakia
0,75 L / 25,00 € I 0,15 L / 5,00 €

Bevande estive

SUMMER DRINKS

APEROL SPRITZ **9,00 €**
0,20 l

HUGO ALPINE SPRITZ **9,00 €**
0,20 l

MARCONI 44 - GIN TONIC **9,00 €**
Pink grapefruit and sweet orange
0,25 l

BELLINI **9,00 €**
Prosecco with peach juice
0,20 l

MANDARÍN - FREE – GIN **9,00 €**
Mandarins, mandarin extract, lemon, rosemary, Gin Zero
0,20 l

GREP – FREE – GIN **9,00 €**
Fresh white grapefruit juice, strawberry, lime, mint, Gin Zero
0,20 l

Limonate fatte in casa

HOMEMADE LEMONADES

LIMONATA AL LIMONE **3,90 € / 6,90 €**
Lemon juice with fresh mint and lemon slices
0,5 l / 1,0 l

LIMONATA AL LAMPONE **5,90 € / 10,90 €**
Roasted raspberry purée, cane sugar, fresh mint
0,5 l / 1,0 l

LIMONATA AL CETRIOLO E ZENZERO **5,90 € / 10,90 €**
Cucumber extract, lime juice, basil leaves, ginger
0,5 l / 1,0 l

LIMONATA ALL'ARANCIA **5,90 € / 10,90 €**
Orange juice, fresh strawberries, mint
0,5 l / 1,0 l

LIMONATA AU CAFÉ **5,90 € / 10,90 €**
Pink grapefruit combined with homemade elderflower syrup
0,5 l / 1,0 l

Primavera

Spring in Italy means the rebirth of nature. It's the perfect opportunity to explore the beautiful country, where many festivals take place and in the rural areas of the Alps, colorful wildflowers begin to bloom. Italian cuisine is deeply rooted in seasonality. Italians believe that a dish should reflect the season we are in.

Offerta stagionale

SEASONAL OFFER

CAPASANTA **10,90 €**

Scallop, cucumber sorbet, lime, trout caviar [4, 14]

100 g

CREMA DI ASPARAGI **7,90 €**

Asparagus cream, sorrel, millet [1, 7]

0,25 l

RAVIOLI ALL'ORTICA **16,90 €**

Nettle-filled ravioli, king oyster mushroom, ricotta, radish [1, 3, 7, 12]

230 g

PETTO DI PERNICE **24,90 €**

Guinea fowl breasts, asparagus, artichoke croquette, wild garlic pesto [1, 3, 7]

180 g

SORBETTO DI FRAGOLA **7,90 €**

Strawberry sorbet, strawberries, lemon balm, granola [1, 7]

120 g

Antipasti

APPETIZERS

BISTECCA DI TONNO **13,90 €**

Seared tuna, white radish cream, avocado, sesame [1, 3, 4, 7, 11]

100 g

GAMBERI AL VINO BIANCO **14,90 €**

Shrimps in white wine, tomatoes, garlic, chili, parsley [2, 7, 12]

120 g

CARPACCIO **12,90 €**

Coeur de Boeuf tomato carpaccio, fresh basil, goat cheese, aubergine [7, 11]

120 g

VERDURE MARINATE IN OLIO D'OLIVA **12,90 €**

Marinated vegetables, Asiago cheese, Pecorino cheese,
Provolone cheese, Parma prosciutto, Finocciona [7, 8]

250 g

Zuppe

SOUPS

BRODO DI POLLO GIALLO **6,90 €**

Broth from yellow chicken, romanesco, carrot, kohlrabi

0,25 l

ZUPPA DI POMODORO **6,90 €**

Peeled tomato soup, basil oil, Grana Padano [7]

0,25 l

Insalate

SALADS

INSALATA DI ROAST BEEF E ASPARAGI **18,90 €**

Oak leaves, chicory, bull roast beef, asparagus, radish, mustard, spring onions [1, 7, 12]

250 g

INSALATA MISTA CON GAMBERI FRITTI **18,90 €**

Mixed leaves, avocado, mango, mungo bean sprouts, fried shrimp, sesame [2, 7, 11]

250 g

Pizza

PIZZA

PIZZA MARGHERITA **11,90 €**

Tomato base, mozzarella, tomato, basil, garlic [1, 7]

300 g

PIZZA CON PROSCIUTTO **13,90 €**

Tomato base, mozzarella, prosciutto, artichokes, olives, capers [1, 7]

400 g

PIZZA CON MOZZARELLA DI BUFALA **13,90 €**

Tomato base, mozzarella, tomatoes, spring onion, mozarella di Bufala, pistachios, rocket [1, 7, 8]

400 g

Pasta

PASTA

SPAGHETTI AGLIO OLIO **13,90 €**

Spaghetti, garlic, chili, parsley [1, 2, 7, 12]

+ CHICKEN **15,90 €**
+ SHRIMPS **18,90 €**

230 g

CARBONARA STROZZAPRETI **16,90 €**

Strozzapreti, guanciale, yolk,
fresh parsley, Pecorino [1, 3, 7]

230 g

PAPPARDELLE ALLA BARBABIETOLA **17,90 €**

Beetroot pappardelle, asparagus, tuna,
quail egg, chives [1, 3, 4, 7]

230 g

PENNE CON FILETTO DI MANZO **18,90 €**

Penne, beef tenderloin, tomatoes,
rosemary, green peppercorns [1, 3, 7]

230 g

CANNELLONI AL RAGÙ DI AGNELLO **18,90 €**

Cannelloni, lamb ragù, carrot, fried parsley,
Grana Padano sauce [1, 3, 7]

230 g

Risotto

RISOTTO

RISOTTO ALL'AGLIO ORSINO **17,90 €**

Risotto with wild garlic, radish, quail egg, bee pollen [3, 7]

230 g

RISOTTO AGLI ASPARAGI **17,90 €**

Asparagus risotto, roast beef, young mustard [7, 12]

230 g

Piatti principali

MAIN COURSES

MERLUZZO AL BURRO CHIARIFICATO **29,90 €**

Cod fillet, butter ghee, thyme, purple potato puree, broccoli, olives [4, 7]

170 g

SALTIMBOCCA DI POLLO **19,90 €**

Chicken saltimbocca, chive breadcrumbs, carrot variation, radish [1, 3, 4, 7]

170 g

BURRATA PRIMAVERA CON PROSCIUTTO **24,90 €**

Spring burrata, prosciutto, rocket, asparagus, king oyster mushroom [3, 7]

160 g

STINCO DI AGNELLO ARROSTO **29,90 €**

Roasted lamb shank, chickpea salad, buckwheat, spring onion, spinach [7, 12]

250 g

ZUCCHINE AL FORNO Vegan **18,90 €**

Roasted zucchini, tofu, Portobello, vegetable caponata [6]

250 g

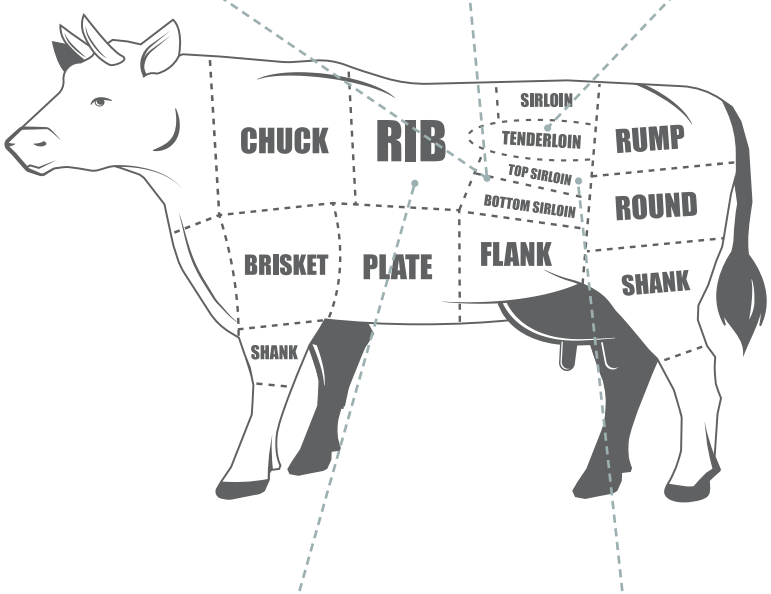
Bisteche

STEAKS

PORTERHOUSE
100 G / 15,90 €

T-BONE
100 G / 13,90 €

FILET MIGNON
200 G / 36,90 €



PRIME RIB
100 G / 13,90 €

NEW YORK STRIP
100 G / 12,90 €

According to the current offer – please ask the staff for more information

Option to purchase steak meat in its raw state.

Salse

SAUCES

DEMI GLACE AL PEPE VERDE **3,90 €**

Meat jus with green peppercorn [12]

60 g

SALSA DI FUNGHI PORTOBELLO ARROSTITI **3,90 €**

Roasted Portobello mushroom sauce [7, 12]

60 g

SALSA AL TARTUFO NERO **5,90 €**

Black truffle sauce [7]

60 g

Contorni

SIDE DISHES

PATATE AL ROSMARINO **4,90 €**

Baby potatoes with rosemary

200 g

FAGIOLINI SALTATI CON PROSCIUTTO **5,90 €**

Sautéed string beans, prosciutto, garlic

200 g

VERDURE GRIGLIATE **6,90 €**

Grilled vegetables

200 g

INSALATA MISTA CON GRANA PADANO **5,90 €**

Mixed leaves, tomato, Grana Padano [7]

200 g

Dolci

DESSERTS

TIRAMISU AU CAFE **7,90 €**

Tiramisu Au Cafe [1, 3, 7, 8]

100 g

PUREA DI CASTAGNE **7,90 €**

Chestnut puree [7]

100 g

SORBETTO AI FRUTTI DI BOSCO **7,90 €**

Forest fruit sorbet, chocolate mousse, granola [1, 7, 8]

120 g

According to the current offer – please ask the staff for more information

Elenco degli allergeni

LIST OF ALLERGENS

1. Cereals containing gluten / that means wheat, rye, barley, oats, spelled, kamut or their hybrid varieties /.
2. Crustaceans and products of them.
3. Eggs and products of them.
4. Fish and products of them
5. Peanuts and products of them
6. Soybeansand products of them
7. Milkand products of them
8. Nuts, which are almonds, hazelnuts, walnuts, cashews, pecans nuts, brazil nuts, pistachios, macadamia nuts and products of them.
9. Celery and celery products.
10. Mustard and products of them
11. Sesame seeds and products of them.
12. Sulfur dioxide and sulphites at concentrations of more than 10 mg / kg or 10 mg/l.
13. Lupins and products thereof.
14. Molluscs and products of them

TYPE OF MEAT	COUNTRY OF ORIGIN
Pork	Slovakia, Austria, Spain
Beef	Austria, USA, Brazil, Australia, Argentina, Uruguay
Veal	Austria, Australia
Chicken	Austria, Slovakia
Game meat	Czech Republic
Poultry: goose, duck, hen	Slovakia, Hungary

Act No. 303/2019 Coll., which amends and supplements Act of the National Council of the Slovak Republic No. 152/1995 Coll. on Foodstuffs, as amended. The amendment to the Food Act was published in the Collection of Laws of the Slovak Republic under No. 303/2019 and takes effect on December 14, 2019.

Storia di Au Cafe

HISTORY OF AU CAFE

Opening of a new café on the right bank of Danube river called Au Café

1827

Roth becomes the owner of the object and in 1871 František Pohl is its new owner

1857

Anton Apfel introduces a new café in Au Café as well as a new restaurant

1890

Karl von Palugyay turns Au Café into a more splendid restaurant

1896

New owner Otto Kolln gives Au Café nobleness of city

1919

Noble celebrations on July 31st - August 18th - Au Café celebrates its 100th anniversary

1927

Longterm come-down of the object completed by reclamation

1960

Grand re-opening of Au Café on September 12th by the Roman family

2003

RESTAURANT AU CAFE

Chef de Cuisine Mário Žužič
The price list is valid from 1.3.2025
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