

aucafe

**THE RIVERSIDE
GRILL & LOUNGE**

Primavera

Primavera (spring) in Italy is a season of awakening nature, mild temperatures, and an explosion of colors that transform the landscape into a picturesque scene. Lasting typically from March to May, it is the perfect time to explore cities, visit gardens, and enjoy gastronomy without the intense heat of summer or the chill of winter.

Offerta stagionale

SEASONAL OFFER

CONIGLIO IN TERRINA

11,90 €

Rabbit terrine, fennel, young mustard greens, radish, shallot sauce ^{7, 10, 12}
120 g

VELLUTATA DI SPINACI NOVELLI

8,90 €

Young spinach cream soup, quail egg, mascarpone ^{3, 7}
0,25 l

TORTELLINI RICOTTA E BARBABIETOLA

16,90 €

Ricotta and beetroot tortellini, asparagus, walnuts,
wild garlic sauce ^{1, 3, 7, 8}
230 g

CODA DI ROSPO AL LIMONE

29,90 €

Monkfish, yellow carrot purée, peas, baby carrots, lemon ^{4, 7}
160 g

CRÈMEUX ALLA PERA E LAMPONE

8,90 €

Crèmeux, popcorn caramel, pear, freeze-dried raspberry ^{7, 8}
100 g

Antipasti
APPETIZERS

CARPACCIO DI MANZO

13,90 €

Beef carpaccio, parsley mayo, radish, pickled shimeji mushrooms, crostini ^{1, 3, 7}
100 g

CANNOLI DI CETRIOLO

9,90 €

Cucumber cannoli, ricotta, basil, quail egg, artichokes ^{3, 7}
120 g

GAMBERI AL VINO BIANCO

14,90 €

Prawns in white wine, tomatoes, garlic, chili, parsley sprigs ^{2, 7, 12}
120 g

ANTIPASTO DELLA CASA

13,90 €

Roasted pepper, marinated artichoke, pickled mushrooms, Pecorino cheese,
Asiago cheese, prosciutto di Parma, cooked ham, finocchio salami ⁷
250 g

Zuppe
SOUPS

ZUPPA AL POMODORO PELATO

6,90 €

Soup from peeled tomatoes, fresh basil
0,25 l

BRODO DI FAGIANO ARROSTO

6,90 €

Broth from roasted pheasant, zucchini, red lentils, yellow carrot
0,25 l

Insalate
SALADS

INSALATA CON ROAST BEEF

17,90 €

Oak leaf lettuce, lamb's lettuce, beef roast beef, quail egg, radish, mustard, spring onion ^{3, 10}

250 g

INSALATA DI SALMONE GRAVLAX

17,90 €

Salmon gravlax, fennel, orange, asparagus, mixed leaves, yogurt, sesame ^{4, 7, 11}

250 g

Pizza
PIZZA

PIZZA MARGHERITA

11,90 €

Mozzarella, tomato, basil, garlic ^{1, 7}

300 g

PIZZA PROSCIUTTO DI COTTO

13,90 €

Mozzarella, ham, Portobello mushroom, rocket ^{1, 7}

400 g

PIZZA ALLA NORMA

13,90 €

Mozzarella, tomatoes, eggplant, onion, ricotta ^{1, 7}

400 g

Pasta
PASTA

SPAGHETTI AGLIO E OLIO

Spaghetti, garlic, chili, parsley ^{1, 2, 4, 7, 12}

+ TURKEY BREAST

+ SHRIMP

230 g

13,90 €

ORECCHIETTE AL CINGHIALE

Orecchiette, wild boar ragù, Pecorino cheese, spring onion ^{1, 3, 7, 12}

230 g

16,90 €

RIGATONI CON MANZO E FUNGHI

Rigatoni, flank steak, Portobello mushroom, rosemary, tomatoes ^{1, 3, 7}

230 g

17,90 €

RAVIOLI AL RAFANO

Ravioli filled with horseradish foam, green fava beans, leek, smoked tofu ^{1, 3, 6, 7}

230 g

16,90 €

Risotto
RISOTTO

RISOTTO ALLA BARBABIETOLA

Beetroot risotto, green asparagus, Taleggio cheese ^{7, 12}

230 g

17,90 €

RISOTTO AI FRUTTI DI MARE

Seafood risotto, salicornia sea asparagus, radish ^{2, 4, 7, 12, 14}

230 g

18,90 €

Piatti principali
MAIN COURSES

FILETTO DI PESCE SPADA

Swordfish fillet, caviar, chives, millet, baby leek, zucchini ^{1,4}
 170 g

PETTO DI TACCHINO AL GHEE

Turkey breast in ghee butter, eggplant, ricotta, pistachios ^{7,8}
 200 g

STINCO D'AGNELLO ARROSTO

Roasted lamb shank, mashed potatoes, radish, young peas ⁷
 230 g

OSSO BUCO DI VITELLO

Veal osso buco, arancini, baby broccoli, demi-glace ^{1,3,7,12}
 230 g

MOZZARELLA DI BUFALA IN TEMPURA

Tempura buffalo mozzarella, asparagus, chive mayo,
 onion jam, microgreens ^{1,3,7,12}
 160 g

ZUCCHINE AL FORNO  Vegan

Roasted zucchini, tofu, Portobello mushroom, vegetable caponata ⁶
 250 g

27,90 €

19,90 €

29,90 €

28,90 €

17,90 €

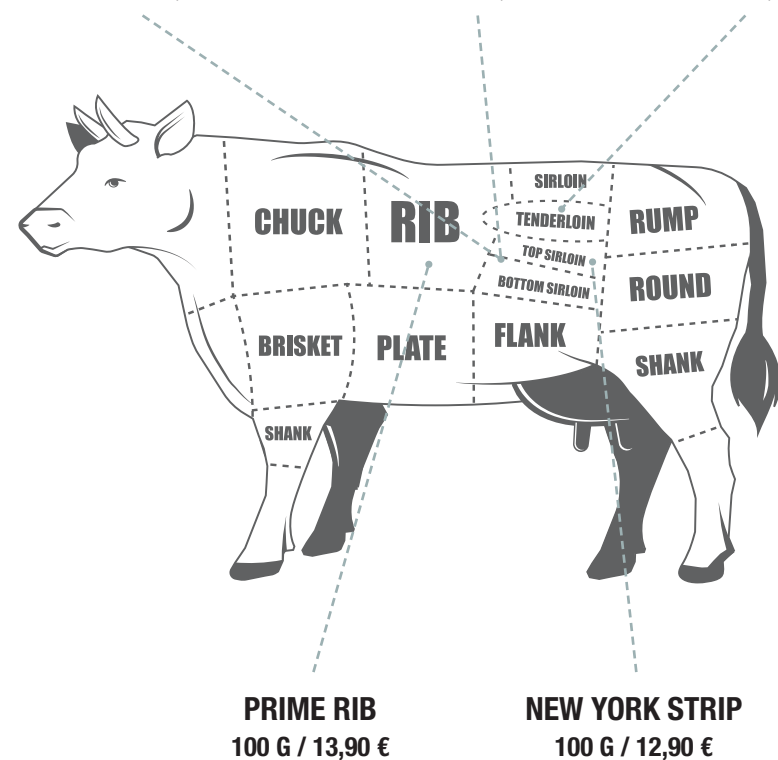
18,90 €

Bisteche
STEAKS

PORTERHOUSE
 100 G / 15,90 €

T-BONE
 100 G / 13,90 €

FILET MIGNON
 200 G / 38,90 €



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

SALSA PICCANTE DELICATA

Mildly spicy sauce ⁷
60 g

4,90 €

DEMIGLACE AL PEPE VERDE

Demi-glace with green pepper ¹²
60 g

4,90 €

SALSA AL TARTUFO NERO

Black truffle sauce ⁷
60 g

5,90 €

Contorni
SIDE DISHES

PATATE AL ROSMARINO

Potatoes with rosemary ⁷
200 g

4,90 €

FAGIOLINI SALTATI

Sautéed green beans, prosciutto
200 g

5,90 €

VERDURE GRIGLIATE

Grilled vegetables
200 g

6,90 €

INSALATA MISTA

Mixed salad, tomato, Grana Padano
200 g

5,90 €

ASPARAGI GRIGLIATI

Grilled asparagus, crème fraîche
150 g

7,90 €

Dolci
DESSERTS

TIRAMISÙ AL COCCO

7,90 €

Tiramisu, coconut, dried raspberries ^{1, 3, 7, 8}
100 g

PURÈ DI CASTAGNE AL CIOCCOLATO

7,90 €

Chestnut purée, chocolate, pistachios ^{3, 7, 8}
100 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. Soybeans and products of them
7. Milk and 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

Pork
Beef
Veal
Chicken
Game meat
Poultry: goose, duck, hen

COUNTRY OF ORIGIN

Slovakia, Austria, Spain
Austria, USA, Brazil, Australia, Argentina, Uruguay
Austria, Australia
Austria, Slovakia
Czech Republic
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 Café

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 12.1.2026
Tyršovo nábrežie 12, 851 01 Bratislava

phone: 0903 902 362

e-mail: aucafe@au-cafe.sk

www.au-cafe.sk

