

aucafe

THE RIVERSIDE  
GRILL & LOUNGE



*Vini estivi*

# SUMMER WINES

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## CHAMPAGNE & SPARKLING WINES

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### CHAMPAGNE PREMIERE CUVÉE EXTRA BRUT

Bruno Paillard, France

**99,00 €** / 0,75 L | **13,90 €** / 0,10 L

### CHAMPAGNE ROSÉ LABEL BRUT

Lanson, France

**109,00 €** / 0,75 L | **14,90 €** / 0,10 L

### CRÉMANT DE BOURGOGNE BRUT

La Chablisienne, France

**39,00 €** / 0,75 L | **5,90 €** / 0,10 L

## ROSÉ WINES

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### CABERNET FRANC ROSÉ SUNSET

Tajna, Slovakia

**27,00 €** / 0,75 L | **5,50 €** / 0,15 L

### ALIÉ ROSÉ

Frescobaldi, Ammiraglia, Italy

**28,00 €** / 0,75 L | **5,90 €** / 0,15 L

### PROSECCO DI VALDOBBIADENE DOCG BRUT

Canevel, Italy

**39,00 €** / 0,75 L | **79,00 €** / 1,5 L | **5,50 €** / 0,10 L

### PROSECCO TREVISO DOC BRUT

Domus Picta, Italy

**32,00 €** / 0,75 L | **4,50 €** / 0,10 L

### BIANCO SPUMANTE ALCOHOL FREE

Cantine Sgarzi Luigi, Italy

**25,00 €** / 0,75 L | **3,90 €** / 0,10 L

### ELIXIR ROSÉ

Vignerons de Saint-Tropez, France

**29,00 €** / 0,75 L | **5,90 €** / 0,15 L

## WHITE WINES

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### GRÜNER VELTLINER FEDERSPIEL STEIN AM RAIN

Jamek, Austria

**39,00 €** / 0,75 L | **7,90 €** / 0,15 L

### SAUVIGNON BLANC KAID

Alessandro di Camporeale, Italy

**29,00 €** / 0,75 L | **5,90 €** / 0,15 L

### LUNATIO LUGANA

Masi, Italy

**29,00 €** / 0,75 L | **5,90 €** / 0,15 L

### GAVI DEL COMUNE DI GAVI DOCG

Olim Bauda, Italy

**29,00 €** / 0,75 L | **5,90 €** / 0,15 L

### SANCERRE „LA PERRIÈRE”

Saget La Perrière, France

**49,00 €** / 0,75 L | **6,90 €** / 0,15 L

### RIESLING RÉSERVE TROCKEN

Schuman Nægler, Germany

**27,00 €** / 0,75 L | **5,50 €** / 0,15 L

### RIESLING KLOSTERSATZ

F.X. Pichler, Austria

**49,00 €** / 0,75 L | **9,90 €** / 0,15 L

### GRÜNER VELTLINER GRÜVE

Jurtschitsch, Austria

**27,00 €** / 0,75 L | **5,50 €** / 0,15 L

### RIZLING VLAŠSKÝ FRESH

Tajna, Slovakia

**27,00 €** / 0,75 L | **5,90 €** / 0,15 L

### PETIT CHABLIS VIBRANT

La Chablisienne, France

**39,00 €** / 0,75 L | **7,90 €** / 0,15 L

### SAUVIGNON BLANC

Malé Divy, Slovakia

**29,00 €** / 0,75 L | **5,90 €** / 0,15 L

### RIESLING RÉSERVE TROCKEN ALCOHOL FREE

Schuman Nægler, Germany

**27,00 €** / 0,75 L | **5,50 €** / 0,15 L

*Bevande estive*

## SUMMER DRINKS

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### APEROL SPRITZ

0,20 l

9,00 €

### NEGRONI SBAGLIATO

0,20 l

9,00 €

### MOM - GIN TONIC

Pink grapefruit and sweet orange  
0,25 l

9,00 €

### FRENCH 75

Gin 21, Champagne, lemon  
0,20 l

9,90 €

### BELLINI

Prosecco, peach juice  
0,20 l

9,00 €

### MANDARÍN - FREE – GIN

Mandarins, mandarin extract, lemon, rosemary, Gin Zero  
0,20 l

9,00 €

### GREP – FREE – GIN

Fresh white grapefruit juice, strawberry, lime, mint, Gin Zero  
0,20 l

9,00 €

### TÈ FREDDO

Homemade iced tea, according to the offer  
0,20 l

4,90 €

*Limonate fatte in casa*

## HOMEMADE LEMONADES

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### LIMONATA AL LIMONE

Lemon juice with fresh mint and lemon slices  
0,5 l / 1,0 l

3,90 € / 6,90 €

### LIMONATA AL FRUTTI DI BOSCO

Forest berry purée, cane sugar, fresh mint  
0,5 l / 1,0 l

5,90 € / 10,90 €

### LIMONATA ALL'ALBICOCCA

Apricot juice, vanilla, lime juice  
0,5 l / 1,0 l

5,90 € / 10,90 €

### LIMONATA ALL'ARANCIA

Orange juice, fresh strawberries, mint  
0,5 l / 1,0 l

5,90 € / 10,90 €

### LIMONATA AU CAFÉ

Pink grapefruit combined with homemade elderflower syrup  
0,5 l / 1,0 l

5,90 € / 10,90 €

*Antipasti*  
**APPETIZERS**

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**AUCAFE TASTING**

Tuna tartare, beef carpaccio, gratinated oyster mushroom <sup>4, 6, 7, 8</sup>  
200 g

**19,90 €**

**TARTARE DI TONNO**

Tuna tartare, cucumber, quail egg, young mustard <sup>3, 6, 10</sup>  
100 g

**14,90 €**

**GAMBERI AL VINO BIANCO**

Shrimp, Pinot Grigio wine, datterino tomatoes, fresh parsley <sup>2, 7, 12</sup>  
120 g

**14,90 €**

**CARPACCIO CON TARTUFO**

Beef carpaccio, fried artichoke, truffle, mayo <sup>3, 4, 7</sup>  
100 g

**15,90 €**

**FUNGHI GRATINATI GORGONZOLA**

Gratinated king oyster mushroom, gorgonzola, walnuts, arugula <sup>7, 8</sup>  
100 g

**12,90 €**

**ANTIPASTO MISTO**

Mozzarella, Pecorino, Asiago, prosciutto, mortadella,  
ventricina, marinated vegetables <sup>7, 8</sup>  
250 g

**14,90 €**

*Zuppe*  
**SOUPS**

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**ZUPPA DI POMODORO**

Peeled tomato soup, fresh basil  
0,25 l

**7,90 €**

**BRODO DI POLLO CON RAVIOLO**

Rooster broth, ravioli, romanesco, yellow carrot <sup>1, 3, 7</sup>  
0,25 l

**6,90 €**

*Insalate*  
**SALADS**

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**INSALATA DI SALMONE GRAVLAX** **18,90 €**

Salmon gravlax, fennel, orange, asparagus, mixed leaves, yogurt, sesame <sup>4, 7, 11</sup>  
250 g

**INSALATA DI MANZO E CARCIOFI** **18,90 €**

Beef tenderloin, oak leaf lettuce, artichokes, capers, cipollini onions, mustard <sup>10</sup>  
250 g

**INSALATA DI CAPRINO E PERA** **18,90 €**

Gratinated goat cheese, arugula, pistachios, pear, chicory <sup>7, 8, 12</sup>  
250 g

*Pizza*  
**PIZZA**

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**PIZZA MARGHERITA** **12,90 €**

Tomato base, tomatoes, mozzarella, fresh basil <sup>1, 7</sup>  
300 g

**PIZZA VENTRICINA** **14,90 €**

Tomato base, ventricina salami, mozzarella, arugula <sup>1, 7</sup>  
400 g

**PIZZA MORTADELLA E PISTACCHI** **14,90 €**

Mozzarella, pistachios, mortadella, basil <sup>1, 7, 8</sup>  
400 g

**PIZZA A TUA SCELTA** **14,90 €**

Ingredients according to the offer <sup>1, 7</sup>  
400 g

*Pasta*  
**PASTA**

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**SPAGHETTI AGLIO E OLIO**

Spaghetti, garlic, chili, parsley <sup>1, 2, 7, 12</sup>

**+ CHICKEN**  
**+ SHRIMPS**

230 g

**12,90 €**

**RIGATONI CON MANZO E POMODORO**

Rigatoni, flank steak slices, chili, tomatoes, parsley <sup>1, 3, 7</sup>

230 g

**18,90 €**

**CASERECCE ALLA NORMA**

Caserecce pasta, eggplant, tomatoes, basil, ricotta <sup>1, 3, 7</sup>

230 g

**14,90 €**

**TAGLIOLINI CACIO E PEPE**

Tagliolini, black pepper, Grana Padano cheese <sup>1, 3, 7</sup>

**+ GUANCIALE**

230 g

**12,90 €**

**14,90 €**

*Risotto*  
**RISOTTO**

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**RISOTTO AL NERO DI SEPPIA**

Squid ink risotto, tuna, sesame, chicory <sup>4, 7, 11, 12</sup>

230 g

**19,90 €**

**RISOTTO AI FUNGHI**

Mushroom risotto, oyster mushrooms, cress <sup>7, 12</sup>

230 g

**18,90 €**

*Piatti principali*  
**MAIN COURSES**

**POLPO CON PISELLI**

Octopus, pea purée, mint, sesame <sup>12, 14</sup>  
 160 g

**TONNO SCOTTATO**

Tuna fillet, pak choi, tomatoes, cucumber, lettuce <sup>4, 7, 11</sup>  
 170 g

**FILETTO DI MANZO**

Beef tenderloin, chimichurri, green beans  
 200 g

**FLANK STEAK CON FUNGHI**

Flank steak, grilled oyster mushrooms, ricotta <sup>7</sup>  
 250 g

**SUPREMA DI POLLO**

Chicken supreme, buckwheat, leek, grapes <sup>1, 7</sup>  
 250 g

**POLPETTE DI AGNELLO**

Lamb meatballs, chickpeas, sage, celery <sup>7</sup>  
 180 g

**ZUCCHINE AL FORNO**  Vegan

Baked zucchini, tofu, portobello mushrooms, vegetable caponata <sup>6</sup>  
 250 g

**27,90 €**

**27,90 €**

**39,90 €**

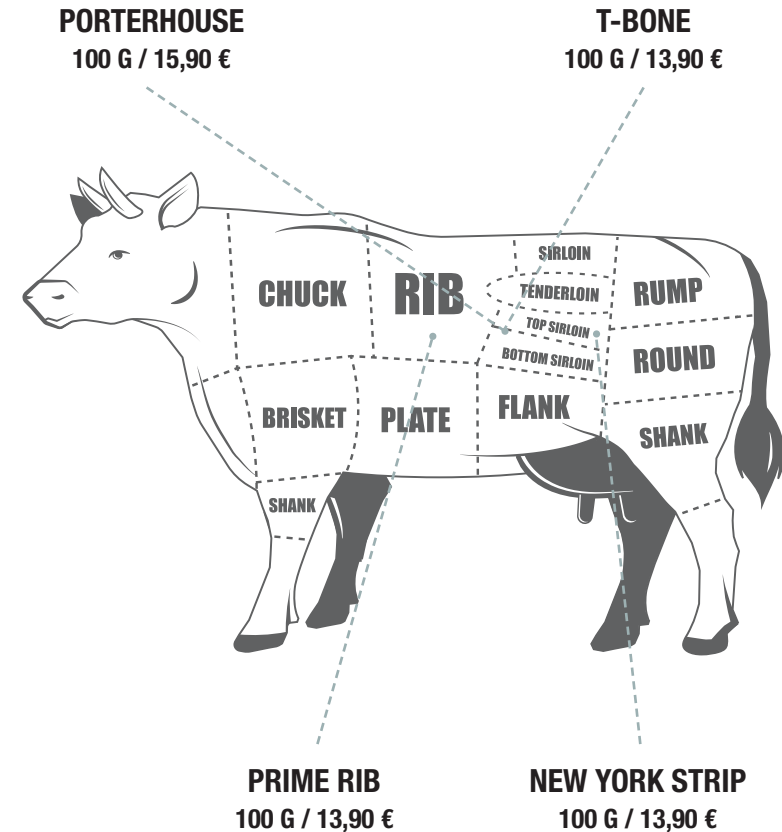
**28,90 €**

**18,90 €**

**21,90 €**

**18,90 €**

*Bisteche*  
**STEAKS**



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

Option to purchase steak meat in its raw state.

*Salse*  
**SAUCES**

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**SALSA AL PEPE VERDE**

Green pepper sauce <sup>7, 12</sup>  
50 g

**3,90 €**

**SALSA AL POMODORO**

Peeled tomato sauce, chili  
50 g

**3,90 €**

**SALSA AL TARTUFO**

Black truffle sauce <sup>7, 12</sup>  
50 g

**5,90 €**

*Contorni*  
**SIDE DISHES**

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**PATATE AL FORNO**

Roasted potatoes, spinach  
200 g

**5,90 €**

**VERDURE ALLA GRIGLIA**

Grilled seasonal vegetables  
200 g

**7,90 €**

**ASPARAGI ALLA GRIGLIA**

Grilled asparagus  
150 g

**7,90 €**

**FAGIOLINI CON AGLIO E PROSCIUTTO**

Green beans, garlic, prosciutto  
150 g

**7,90 €**

*Dolci*  
**DESSERTS**

**SORBETTO AL MANGO**

Mango sorbet, cantaloupe melon, pistachios <sup>8</sup>  
100 g

**7,90 €**

**TIRAMISÙ**

Tiramisu <sup>1, 3, 7</sup>  
100 g

**7,90 €**

**CREMA DI CASTAGN**

Homemade chestnut purée <sup>7</sup>  
100 g

**7,90 €**

**PIRETTO SICILIANO**

Sicilian Piretto, white chocolate, butter biscuit, yuzu <sup>1, 3, 7</sup>  
100 g

**8,90 €**

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

**COUVERT**

Homemade bread, tapenade

**0,70 €**

*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 Cafe*

## HISTORY OF AU CAFE

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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 1.5.2026

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