

aucafe

THE RIVERSIDE
GRILL & LOUNGE



Vini estivi

SUMMER WINES

CHAMPAGNE & SPARKLING WINES

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

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

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

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

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

TARTARE DI TONNO

Tuna tartare, cucumber, quail egg, young mustard ^{3, 6, 10}
100 g

15,90 €

GAMBERI AL VINO BIANCO

Shrimp, Pinot Grigio wine, datterino tomatoes, fresh parsley ^{2, 7, 12}
120 g

15,90 €

CARPACCIO CON TARTUFO

Beef carpaccio, fried artichoke, truffle, mayo ^{3, 4, 7}
100 g

15,90 €

MOZZARELLA DI BUFALA

Buffalo mozzarella cheese, tomato variation, fresh basil ^{7, 8}
100 g

13,90 €

ANTIPASTO MISTO

Mozzarella, Pecorino, Asiago, prosciutto, mortadella,
ventricina, marinated vegetables ^{7, 8}
250 g

14,90 €

Zuppe

SOUPS

ZUPPA DI POMODORO

Peeled tomato soup, fresh basil
0,25 l

7,90 €

BRODO DI POLLO CON RAVIOLO

Rooster broth, ravioli, romanesco, yellow carrot ^{1, 3, 7}
0,25 l

7,90 €

BRODO DI PESCE DI MARE

Seafood broth, crab croquette, zucchini, octopus ^{1, 2, 3, 4, 12, 14}
0,25 l

9,90 €

Insalate

SALADS

INSALATA DI SALMONE GRAVLAX

18,90 €

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

INSALATA DI MANZO E CARCIOFI

18,90 €

Beef tenderloin, oak leaf lettuce, artichokes, capers, cipollini onions, mustard ¹⁰
250 g

INSALATA DI CAPRINO E PERA

18,90 €

Gratinated goat cheese, arugula, pistachios, pear, chicory ^{7, 8, 12}
250 g

Pizza

PIZZA

PIZZA MARGHERITA

12,90 €

Tomato base, tomatoes, mozzarella, fresh basil ^{1, 7}
300 g

PIZZA VENTRICINA

14,90 €

Tomato base, ventricina salami, mozzarella, arugula ^{1, 7}
400 g

PIZZA MORTADELLA E PISTACCHI

14,90 €

Mozzarella, pistachios, mortadella, basil ^{1, 7, 8}
400 g

Pasta

PASTA

SPAGHETTI AGLIO E OLIO

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

+ CHICKEN

+ SHRIMPS

230 g

13,90 €

RIGATONI CON MANZO E POMODORO

Rigatoni, flank steak slices, chili, tomatoes, parsley ^{1, 3, 7}

230 g

18,90 €

PAPPARDELLE AL PESTO DI BASILICO

Pappardelle with basil pesto, stracciatella, pistachios ^{1, 3, 7, 8}

230 g

16,90 €

TAGLIATELLE CACIO E PEPE

Tagliatelle, black pepper, Grana Padano cheese, guanciale ^{1, 3, 7}

230 g

13,90 €

Risotto

RISOTTO

RISOTTO ALLO ZAFFERANO

Saffron risotto, shrimps, arugula, chili oil ^{7, 12, 14}

230 g

19,90 €

RISOTTO AI FUNGHI

Mushroom risotto, oyster mushrooms, cress ^{7, 12}

230 g

18,90 €

Piatti principali

MAIN COURSES

POLPO CON PISELLI

Octopus, pea purée, mint, sesame ^{12, 14}
160 g

28,90 €

CALAMARI ALLA GRIGLIA

Grilled calamari, roasted pepper, celery, arugula ^{12, 14}
200 g

22,90 €

TONNO SCOTTATO

Tuna fillet, pak choi, tomatoes, cucumber, lettuce ^{4, 7, 11}
170 g

27,90 €

SUPREMA DI POLLO

Chicken supreme, buckwheat, leek, grapes ^{1, 7}
250 g

19,90 €

POLPETTE DI AGNELLO

Lamb meatballs, cauliflower purée, roasted fennel, red wine reduction ^{1, 7}
180 g

22,90 €

ZUCCHINE AL FORNO Vegan

Baked zucchini, tofu, portobello mushrooms, vegetable caponata ⁶
250 g

18,90 €

Bisteche

STEAKS

FLANK STEAK CON FUNGHI

Flank steak, grilled oyster mushrooms, ricotta ⁷
250 g

29,90 €

FILETTO DI MANZO

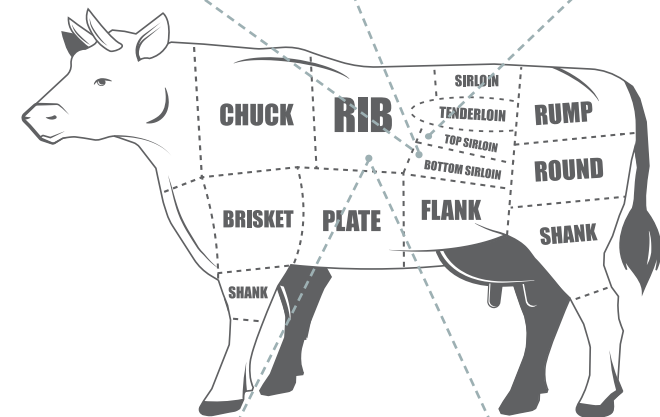
Beef tenderloin, chimichurri, green beans
200 g

39,90 €

PORTERHOUSE
100 G / 16,90 €

T-BONE
100 G / 14,90 €

NEW YORK STRIP
100 G / 14,90 €



PRIME RIB
100 G / 14,90 €

RIB EYE
100 G / 13,90 €

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

Option to purchase steak meat in its raw state.

Salse
SAUCES

SALSA AL PEPE VERDE

Green pepper sauce ^{7, 12}
50 g

4,90 €

SALSA AL POMODORO

Peeled tomato sauce, chili
50 g

4,90 €

SALSA AL TARTUFO

Black truffle sauce ^{7, 12}
50 g

5,90 €

Contorni
SIDE DISHES

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

7,90 €

Mango sorbet, cantaloupe melon, pistachios ⁸
100 g

TIRAMISÙ

7,90 €

Tiramisu ^{1, 3, 7}
100 g

CREMA DI CASTAGN

7,90 €

Homemade chestnut purée ⁷
100 g

PIRETTO SICILIANO

8,90 €

Sicilian Piretto, white chocolate, butter biscuit, yuzu ^{1, 3, 7}
100 g

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

COUVERT

0,70 €

Homemade bread, tapenade

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

It is not recommended that children, pregnant women, breastfeeding women, and people with weakened immune systems consume raw or undercooked meat and eggs.

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 1.5.2026

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