Lafé Traxlmayr

Café-Restaurant

Since 1847

FOOD AND DRINKS

For information about ingredients of our products, which could cause allergy or intolerance, please contact our service staff.

A-4020 Linz, Promenade I6, +43 (0) 732 77 33 53 office@cafe-traxlmayr.at www.cafe-traxlmayr.at Monday — Saturday 8:00 a.m. — 10 p.m. Sundays and holidays: 9 a.m. — 8 p.m. (October - March 9 a.m. — 7 p.m.)

BREAKFAST

BREAKFAST (Mon-Fri till 11 a.m., Sat+Sun till 1 p.m.)	
Quick Breakfast: cappuccino, croissant, butter, jam	8.80
Viennese Breakfast: coffee, tea or cocoa, 2 rolls, butter, jam	9.90
Bigger Breakfast	14.30
coffee, tea or cocoa, 2 rolls, butter, jam, soft boiled egg, cheese and cold cuts	
Healthy Breakfast (vegetarian)	14.30
freshly pressed juice, porridge with nuts, dried fruits and honey, roll with cottage cheese	
Vegan Breakfast	14.30
freshly pressed juice, porridge (oat milk) with nuts, dried fruits and maple syrup, hummus, vegetable sticks	
English Breakfast	17.10
baked beans, tomatoes, fried bacon, sausages, fried eggs (2 pcs.), toast, tea or coffee	
Gourmet's Breakfast (for 2 persons)	37.50
coffee, tea or cocoa, 4 rolls, butter, jam freshly pressed juice, ham, prosciutto, cold cuts, cheese, hummus, smoked salmon, soft boiled eggs (2 pcs.), yoghurt with fresh fruits	
Junior's Breakfast (up to 12 years)	5.70
(2 rolls, butter, jam, tea or cocoa,)	
Glass of Prosecco (surcharge with breakfast)	5.20
Additional plate with ham, cheese or mixed	4.10

5.80

6.90

7.20

1.60

2.80

1.00

Muesli with yoghurt or with milk

Gluten- and lactose-free roll (IO minutes)

Extra portion of jam, butter or honey

Yoghurt with fresh fruits

Roll or slice of dark bread

Portion of fresh fruits

WARM SNACKS

EGG DISHES (organic eggs from Upper Austria)	
Soft boiled egg or peeled soft boiled egg	3.20
2 peeled soft boiled eggs served in a glass cup	5.20
Fried eggs (2 pcs.)	5.20
Fried eggs (2) with ham or with bacon	7.20
Fried eggs (3 pcs.) with sausage (Sacherwürstl)	8.80
Scrambled eggs (2 eggs)	5.20
Eggs Benedict	7.90
(poached egg with ham, sauce hollandaise, toast)	
Omelet with ham or cheese or both	8.00
With onion, tomatos or paprika (surcharge)	0.80
FROM THE GRILL	
Chef´s grilled sandwich	9.30
(grilled ham and cheese sandwich	
with a fried egg on top, with a garnish)	
Special sandwich	8.80
(grilled sandwich with prosciutto, rucola,	
pesto and parmesan, with ketchup)	
TraxImayr-grilled sandwich	8.20
(grilled vegetarian sandwich with rucola,	
pesto and parmesan, with ketchup)	6.60
Grilled sandwich (choice of grilled sandwich with ham,	6.60
cheese or both) with ketchup	
SAUSAGES	
Sacher Würstel (I pair of extra long Frankfurters)	7.30
Einspänner (I extra long Frankfurter)	5.50
Debreziner (I pair of extra long, spicy sausage)	7.30
l serving of goulash sauce	2.20
	0.80
l serving of horseradish, ketchup or mayonnaise	0.00
I serving of horseradish, ketchup or mayonnaise Roll or piece of dark bread	1.60

COLD DISHES

BREAD & Co.

Buttered bread or salted, buttered roll	3.30
Buttered bread with chives	3.60
Bread with ham, salami, cold cuts, cheese, or mixed	5.20
Salted roll with ham, salami, cold cuts, cheese, or mixed	5.20
Salmon canapés (garnished salmon toast, with dill mustard)	5.60
Open face sandwich on dark bread	6.50

SALADS	
Plate with tossed salad	9.10
Tossed salad with fried chicken	12.90
Kaspresslaibchen (pan-fried loafs of bread and cheese) on tossed salad	12.90
Caprese (tomatoes, mozzarella, olive oil, herbs) (Mai – September)	8.90
Tossed salad with tuna and egg	II.60
Tossed salad with strips of turkey breast	12.90
Roll or piece of dark breat	1.60
Gluten- and lactose-free roll (10 minutes)	2.80

SWEET DISHES

Cakes and Tortes

Linzer Torte (local specialty: torte with sliced	5.00
almonds, filled with red currant jam)	
Tortes (all other kinds)	5.80
Tuttes (all utilet killus)	J.00
Cakes	5.20
Brioche or Croissant	3.00
Cheese strudel	4.90
Apple strudel	4.90
Warm cheese strudel with custard, decorated with fruit	8.00
Warm apple strudel with custard, decorated with fruit	8.00
Serving of whipped cream	1.60
Please choose your sweet dish, made fresh daily,	
from our glass case.	\leq

HOMEMADE, WARM SWEET DISHES AND DESERTS

"Kaiser–Schmarrn" (Austrian specialty: fluffy pancake, dusted with powdered sugar, served with plum compote — 20 min.)	12.30
Fresh crepe (I) filled chocolate and nuts	8.70
Fresh crepe (I) filled with apricot or strawberry jam Each additional crepe (surcharge)	5.20 2.70
"Topfenknödel" (fluffy dumpling with curd cheese, served on raspberry sauce)	8.30



WARM DISHES

SOUPS

200P2	
Beef broth with fried liver dumpling (traditional) or with noodles, or fresh sliced crepes, or semolina dumpling	5.40
Traditional Wedding Soup bowl of beef broth with liver dumpling, semolina dumpling and fresh sliced crepes	8.50
Viennese Soup Pot: small pot of beef broth with pieces of beef and noodles or fresh sliced crepes	8.50
Goulash Soup	8.80
SIMPLE AND DELICIOUS (daily from 11 a.m. to 8:30 p.m.)	
Small gnocchi scrambled with eggs, served with salad 1)	11.50
Sliced bread dumplings scrambled with eggs ¹⁾ served with salad and pumpkin seed oil	II.50
Risotto with vegetables and Parmesan and salad	11.50
Small gnocchi with cheese, served au gratin ¹⁾ with fried onion rings and salad	II.50
Pasta squares with ham in a white cream sauce served au gratin with salad	II.50
Small gnocchi with salmon in a white cream sauce, ¹⁾ served with salad	II.50
Filled pepper (vegan) with couscous-vegetable filling, served with salad	11.50

WARM DISHES

INTERNATIONAL AND AUSTRIAN SPECIALTIES

(daily from 11 a.m. to 8:30 p.m.)

(daily from 11 a.m. to 8:30 p.m.)	
Cordon Bleu from pork or from turkey served with boiled potatoes or potato salad, with cranberry jam	16.50 17.50
Wiener Schnitzel from pork or from turkey breaded and fried slice of pork, served with boiled potatoes or potato salad, with cranberry jam	14.80 15.80
Original "Wiener Schnitzel" (veal), served with boiled potatoes or potato salad, with cranberry jam	22.20
Roasted calf's liver With potato-celery puree and fried onion rings	18.00
Coachman´s Goulash: goulash with sausage, fried egg, bread dumpling and pickle	15.40
Gulasch (pieces of beef in spicy paprica sauce)	12.40
Wiener Salonbeuschl (Sept Mai) ragout from veal lung and heart with bread dumpling	13.10
Boiled beef ("Kavalierspitz" — Austrian specialty) with smashed potatoes and horseradish sauce	17.50
Side dishes:	
Small plate of salad	3.90
Potato salad	3.50
Potatoes, dumpling or gnocchi as a side dish	2.70

On our weekly menu plan you can find seasonal dishes, fish and vegetarian meals.



Please see our weekly menu plan for seasonal dishes.

6.50

1) for our junior guests we serve

a small portion of these dishes

ACOCO & ATT

TEA (tea bag, pot 0.41 for 3 cups) Breakfast Tea, Assam Tea, Darjeeling, Earl Grey, Green Tea, Green Jasmin Tea, Rooibos Tea, Ginger-Lemon, Blood Orange, Chamomile, Fruit Tea, Herbal Tea, Wild Berry, Peppermint Tea)
Ginger tea (home-made, with honey) 5.60 lced tea 5.60 (freshly brewed tea on ice, with maple syrup)	
Portion of lemon juice or rum 1.00)
OPEN TEA (pot 0.41 for 3 cups, 2-3 infusions possible)	
Green Tea: non fermented tea 7.50 Brewing time 2 minutes)
Nepal Guranse Floral Fireworks 8.50 Black tea from slopes of Himalaya Brewing time 4 minutes)
Vietnam Four Season Oolong Tea 8.00 Nicely rolled leaves Brewing time 3 minutes)
Additional pot of hot water (2 cups) 2.80	
MILK DRINKS	<
Hot chocolate (0.20 l) from Belgium, 6.00 dark (bitter), medium (sweet) or vanilla)
Cocoa (mildly-bitter cocoa with whole milk in a big mug) 5.60) <
Children's cocoa (sweet cocoa with hot milk, 0.20 l) 4.40)
Surchage for lactose-free milk or oat milk (vegan) 0.90)

COFFES

VIENNESE ROAST: Roastery Süssmund

We are using a strong roast. Please let us know if you prefer mildly roasted coffee.

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Small cup of strong coffee, served with a pitcher of n Big cup of strong coffee, served with a pitcher of mill Weaker black coffee, served with a pitcher of milk Black coffee with frothy hot milk Big cup of black coffee with whipped cream Big mug of coffee with frothy hot milk Café au lait (big cup of filter coffee with hot milk) Pot (2 cups) of filter coffee	
ITALIAN ROAST (Nannini, Siena)	
Espresso or Ristretto Espresso Macchiato Espresso Doppio Cappuccino Caffè Latte	4.00 4.20 6.00 5.60 6.50
Coffee Specialties	
Irish Coffee	10.20
Turkish Coffee	6.20
Iced Coffee (double espresso with cream, on ice cubes)	6.40
On request we serve all coffees decaffeinated.	
Surcharge for lactose-free milk or oat milk (vegan)	0.90
Pitcher of hot milk or cream	0.80
All coffees are served wit a glass of tap water.	
Additional glass of tap water 0.25 2	0.50
During warm weather you find a water dispenser on	our terrace at
your disposal.	

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Raspberry syrup with soda-water 0.25 / 0.50 / 3.50 / Ginger-Elder-Soda 0.25 / 0.50 / 3.80 Soda or tap water with lemon juice 0.25 / 0.50 / lced tea (home-made, all sorts) with maple syrup

FRUIT JUICE

Obsthof Altenriederer (Wagram an der Traisen)

Apple unfiltered, Apple-Carrot, Grape-Elder, Pear,	6.40
Apricot, Black Currant 0. 25 /	
(served with water or soda 0.25 I)	

Rauch

Coco-Pineapple, Mango, Multi-vitamin 0.201	4.90
mixed with tap water or soda-water 0.50 /	6.10
Apple- orange- or black currant juice 0.25 /	4.50
Apple- orange- or black currant juice	3.90 / 5.30
mixed with tap water or soda 0.25 / 0.50 /	

Freshly pressed juice

Orange- or carrot-orange juice	0.201	5.80
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LEMONADES

Schartner Zitrone (lemonade) 0,23 I	4.50
Coca-Cola, Coca-Cola Light, Coca-Cola Zero 0,33 /	5.00
Almdudler, Fanta, Spezi <i>0,33 l</i>	5.00
Fentimans Premium Indian Tonic 0,201	5.00
Bitter Lemon, Ginger Ale (Fever Tree) 0,201	5.00
Red Bull (energy drink) 0,25 /	5.50
Carpe Diem Kombucha Classic 0,25 l	5.50

DRAFT BEER

5.90 / 5.20 / 4.40
5.90 / 5.20
5.90 / 5.20
5.20 / 4.50

BOTTLED BEER

Budweiser <i>U.331</i>	6.00
Hirter Morchel (brown ale) 0.501	6.00
Trumer Pils"Freispiel" (alcohol-free) 0.331	5.30
Die Weisse (Salzburg, weiss beer) 0.501	6.20
Edelweiss (alcohol-free weiss beer) 0.501	6.20

WINE 1/81

Grüner Veltliner (white table wine, Lower Austria)	4.50
Welschriesling (Riesling from Styria)	5.80
Chardonnay Classic (Lower Austria)	5.80
Zweigelt (red table wine from Lower Austria)	4.90
Blaufränkischer (wine estate in Rust, Burgenland)	6.00
Zweigelt Reserve (high grade red wine from	6.10
Vienna area)	
Cuvé "Goldrausch" (red cuvé, Neusiedler See region)	6.10
Spritzer (white wine with soda) 0.251	5.00
Summer-Spritzer (wine + soda 1:4) 0.25 / 0.50	4.90 / 6.00
Kaiser-Spritzer (Spritzer with elder berry syrup)	5.30
Sweet Spritzer (Spritzer with Almdudler lemonade)	5.60

BOTTLED WINES (Austria)

White: Grüner Veltliner "Steinfeder" from Wachau area,

Welschriesling or Chardonnay Classic 0.751	30.60
Red: Blaufränkischer 0.751	32.50
Zweigelt Reserve (small bottle 0.501)	23.10
Cuvé "Goldrausch" (small bottle 0.375 /)	17.50

SPARKLING WINE & PROSECCO	
Glass of Prosecco Val d´Oca O.IOI	6.00
Glass of Prosecco Orange O.IOI	6.00
Glass of Prosecco Aperol or Prosecco Campari	7.20
Prosecco Val d´Oca (bottle <i>0.751)</i>	37.90
Schlumberger Sparkling Brut (bottle 0.201)	14.30
Schlumberger Rosé Brut (bottle 0.201)	14.30
Schlumberger Sparkling Brut (bottle 0.75 I)	50.10
Champagne Billecart-Salmon (bottle 0.75 l)	103.00
LONGDRINKS & APERITIF	
Aperol Spritz oder Campari Spritz (made with white wine)	6.40
Aperol Spritz oder Campari Spritz (made with prosecco)	7.40
"Hugo" (Prosecco, Soda-water, elder berry syrup, ice cubes)	7.70
Campari Milano (Campari, Prosecco, cranberry-juice, lemon juice, ice)	7.70
"Promenadenmischung" (Prosecco, Aperol, Campari, Soda-water, lemon slices, ice cubes)	7.20
Campari Soda	5.30
Campari Orange	6.20
Gin Tonic (Hendrick's Gin 4 cl & Fentimans Premium Indian Tonic)	9.80
Vodka Lemon (4 cl Grey Goose Vodka & Fever Tree Bitter Lemon)	9.80
Vodka Tonic (4 cl Grey Goose Vodka & Fentimans Tonic)	9.80
LIQUORS	
Cognac (Martell) 2 cl	6.30
Whisky (Glenfiddich Single Malt 12Y) 2 cl	6.30
Schnapps made by Reisetbauer (Apricot or Pear) 2 d	6.30
Grappa di Brunello (Altesino) 2 d	6.30
Martini (Bianco or Bianco Extra Dry) 4 cl	5.30
Fernet 4cl	5.60
Amaretto 4 cl	5.60
Averna Sour (Averna $4 cl + lemon juice 2 cl$, ice cubes)	6.50
Averna 4cl	5.60_

As a traditional Austrian coffee house we offer a variety of national and international newspapers and magazines. In total we have more than 100 latest editions available for you. We wish you enjoyable and informative reading.

DAILY NEWSPAPERS (national & international) Die Presse (A) Frankfurter Allgemeine (GER) Kronenzeitung OÖ (A) Kurier OÖ (A)	WEEKLY PAPERS AND MAGAZINES Auto-Motor Sport Burda Style Datum Die Furche
Linzer Rundschau (A)	Die Welt am Sonntag (GER)
Neue Zürcher Zeitung (CH)	Die Zeit (GER)
OÖN (A)	Eltern
Salzburger Nachrichten (A)	Falter
Standard (A)	Geo
Süddeutsche Zeitung (GER)	Gewinn
	In Style
	Madame
	Mein schöner Garten
	PM Magazin
	Profil
	Schöner Wohnen
	Spektrum der Wissenschaft

... and an additional selection of popular magazines.

Spiegel (D)

Stern

Trend

Voque

Wirtschaftswoche

Weekend editions only:

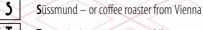
New York Times (US)

International

Le Monde (F)

A TO Z

٨	A tmosphere of a Viennese style "Kaffeehaus" since 1847
В	B reakfast 7 day per week
C	C hinese tea exclusively imported from Taiwan
D	D elicious desserts — a variety of cakes and tortes, and strudel with cheese or apple
f	F lippable billiards table and fun in our Games Salon
H	H omemade hot meals
	Internet corner in former telephone booth
	L inzer Torte - a local specialty, cake with sliced almonds and filled with red currant jam
M	M agazines and newspapers — over 100 latest editions including international papers (GER, F, IT, HR, GB, US)
P	P hoto voltaic on our roof — supplies our kitchen with green power
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Terrace invites you to stay a while

V 41 Varieties of coffee, 3 roasts, served 16 different ways

Free WiFi in the whole coffee house and terrace

All together - **Y**our favorite coffee house

