

Café 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 16,

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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	9.20
Viennese Breakfast: coffee, tea or cocoa, 2 rolls, butter, jam	10.40
Bigger Breakfast	14.90
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	14.90
freshly pressed juice, porridge (oat milk) with nuts, dried fruits and maple syrup, hummus, vegetable sticks	
English Breakfast	17.90
baked beans, tomatoes, fried bacon, sausages, fried eggs (2 pcs.), toast, tea or coffee	
Gourmet's Breakfast (for 2 persons)	39.40
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)	5.20
(2 rolls, butter, jam, tea or cocoa,)	
Glass of Prosecco (surcharge with breakfast)	5.50
Additional plate with ham, cheese or mixed	4.30
Muesli with yoghurt or with milk	6.10
Yoghurt with fresh fruits	7.20
Portion of fresh fruits	7.60
Roll or slice of dark bread	1.70
Gluten- and lactose-free roll (10 minutes)	2.90
Extra portion of jam, butter or honey	1.50

WARM SNACKS

EGG DISHES (organic eggs from Upper Austria)

Soft boiled egg or peeled soft boiled egg	3.20
peeled soft boiled egg served in a glass cup *)	3.50
Fried eggs (2 pcs.) *)	5.50
Fried eggs (2) with ham or with bacon *)	7.60
Scrambled eggs (2 eggs) *)	5.50
*) 1 extra egg (surcharge)	1.10
Fried eggs (3 pcs.) with sausage (Sacherwürstl)	9.20
Eggs Benedict	8.30
(poached egg with ham, sauce hollandaise, toast)	
Omelet with ham or cheese or both	8.40
With onion, tomatos or paprika (surcharge)	0.80

FROM THE GRILL

Chef's grilled sandwich	9.80
(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)	
Traxlmayr-grilled sandwich	8.60
(grilled vegetarian sandwich with rucola, pesto and parmesan, with ketchup)	
Grilled sandwich (choice of grilled sandwich with ham, cheese or both) with ketchup	6.90

SAUSAGES

Sacher Würstel (1 pair of extra long Frankfurters)	7.70
Debreziner (1 pair of extra long, spicy sausage)	7.70
Einspänner (1 extra long Frankfurter or Debreziner)	5.80
1 serving of goulash sauce (surcharge)	2.30
1 serving of horseradish, ketchup or mayonnaise	0.80
Roll or piece of dark bread	1.60

COLD DISHES

BREAD & Co.

Buttered bread or salted, buttered roll	3.50
Buttered bread with chives	3.80
Bread with ham, salami, cold cuts, cheese, or mixed	5.50
Salted roll with ham, salami, cold cuts, cheese, or mixed	5.50
Salmon canapés (garnished salmon toast, with dill mustard)	6.80
Open face sandwich on dark bread	6.80

SALADS

Plate with tossed salad	8.60
Tossed salad with fried chicken	13.50
Kaspresslaibchen (pan-fried loafs of bread and cheese) on tossed salad	13.50
Caprese (tomatoes, mozzarella, olive oil, herbs) (Mai – September)	9.30
Tossed salad with tuna and egg	12.20
Tossed salad with strips of turkey breast	13.50
Roll or piece of dark bread	1.70
Gluten- and lactose-free roll (10 minutes)	2.90

SWEET DISHES

Cakes and Tortes

Linzer Torte (local specialty: torte with sliced almonds, filled with red currant jam)	5.30
Tortes (all other kinds)	6.10
Cakes	5.50
Brioche or Croissant	3.20
Cheese strudel	5.10
Apple strudel	5.10
Warm cheese strudel with custard, decorated with fruit	8.40
Warm apple strudel with custard, decorated with fruit	8.40
Serving of whipped cream	1.70

*Please choose your sweet dish, made fresh daily,
from our glass case.*

HOMEMADE, WARM SWEET DISHES AND DESERTS

“Kaiser-Schmarrn” (Austrian specialty: fluffy pancake, dusted with powdered sugar, served with plum compote – 20 min.)	12.90
Fresh crepe (l) filled chocolate, with fruit garnish	7.10
Fresh crepe (l) filled with apricot or strawberry jam Each additional crepe (surcharge)	5.50 2.80
“Topfenknödel” (fluffy dumpling with curd cheese, served on raspberry sauce)	8.70

WARM DISHES

SOUPS

Beef broth with fried liver dumpling (traditional) or with noodles, or fresh sliced crepes, or semolina dumpling	5.70
Traditional Wedding Soup bowl of beef broth with liver dumpling, semolina dumpling and fresh sliced crepes	8.90
Viennese Soup Pot: small pot of beef broth with pieces of beef and noodles or fresh sliced crepes	8.90
Goulash Soup	9.20

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

Small gnocchi scrambled with eggs, served with salad ¹⁾	12.10
Sliced bread dumplings scrambled with eggs ¹⁾ served with salad and pumpkin seed oil	12.10
Risotto with vegetables and Parmesan and salad	12.10
Small gnocchi with cheese ¹⁾ with fried onion rings and salad	12.10
Pasta squares with ham in a white cream sauce served au gratin with salad	12.10
Small gnocchi with salmon in a white cream sauce, ¹⁾ served with salad	12.10
Filled pepper (vegan) with couscous-vegetable filling	12.10

¹⁾ for our junior guests we serve
a small portion of these dishes 6.00

Please see our weekly menu plan for seasonal dishes.

WARM DISHES

INTERNATIONAL AND AUSTRIAN SPECIALTIES

(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	17.30 18.40
Wiener Schnitzel from pork or from turkey breaded and fried slice of pork, served with boiled potatoes or potato salad, with cranberry jam	15.60 16.60
Original "Wiener Schnitzel" (veal), served with boiled potatoes or potato salad, with cranberry jam	23.30
Roasted calf's liver With potato-celery puree and fried onion rings	18.90
Coachman's Goulash: goulash with sausage, fried egg, bread dumpling and pickle	16.20
Gulasch (pieces of beef in spicy paprika sauce)	13.00
Wiener Salonbeuschl (Sept. - April) ragout from veal lung and heart with bread dumpling	13.80
Fried filet of trout, with risotto	16.20
Boiled beef ("Kavalierspitz" – Austrian specialty) with smashed potatoes and horseradish sauce	18.50

Side dishes:

Small plate of salad	4.30
Potato salad	3.70
Potatoes, dumpling or gnocchi as a side dish	2.80

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

TEA & COCOA

TEA (tea bag, pot 0.4 l 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	5.70
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Ginger tea (home-made, with honey)	5.70
Iced tea (freshly brewed tea on ice, with maple syrup)	5.70

Portion of lemon juice or rum	1.00
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OPEN TEA (pot 0.4 l for 3 cups, 2-3 infusions possible)

Green Tea: non fermented tea Brewing time 2 minutes	7.70
Darjeeling First Flush Black tea from early spring time harvest Brewing time 4 minutes	8.60
Vietnam Red Tea Black tea from north-west of Vietnam Brewing time 3 minutes	8.20

Additional pot of hot water (2 cups)	2.80
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MILK DRINKS

Hot chocolate (0.20 l) from Belgium, dark (bitter), medium (sweet) or vanilla	6.20
Cocoa (mildly-bitter cocoa with whole milk in a big mug)	5.70
Children's cocoa (sweet cocoa with hot milk, 0.20 l)	4.50
Surcharge for lactose-free milk or oat milk (vegan)	0.90

COFFEES

VIENNESE ROAST: Roastery Süßmund

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

Small cup of strong coffee, served with a pitcher of milk	4.30
Big cup of strong coffee, served with a pitcher of milk	6.20
Weaker black coffee, served with a pitcher of milk	5.40
Black coffee with frothy hot milk	5.70
Flat White	6.80
Big cup of black coffee with whipped cream	6.80
Big mug of coffee with frothy hot milk	6.80
Café au lait (big cup of filter coffee with hot milk)	5.90
Pot (2 cups) of filter coffee	6.80

ITALIAN ROAST (Nannini, Siena)

Espresso or Ristretto	4.20
Espresso Macchiato	4.30
Espresso Doppio	6.20
Cappuccino	5.80
Caffè Latte	6.80

Coffee Specialties

Irish Coffee	10.50
Turkish Coffee	6.40
Iced Coffee (double espresso with cream, on ice cubes)	6.60

On request we serve all coffees decaffeinated.

Surcharge for lactose-free milk or oat milk (vegan)	0.90
Pitcher of hot milk or cream	0.90

All coffees are served with a glass of tap water.

Additional glass of tap water 0.25 l	0.50
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During warm weather you find a water dispenser on our terrace at your disposal.

SOFT DRINKS

WATER

Soda-water <i>0.25 / 0.50 /</i>	2.70 / 4.00
Mineral water (with gas or without) <i>0.33 l / 0.70 l</i>	4.00 / 5.70
Raspberry syrup with soda-water <i>0.25 / 0.50 l</i>	3.50 / 4.80
Ginger-Elder-Soda <i>0.25 / 0.50 l</i>	3.90 / 5.20
Soda or tap water with lemon juice <i>0.25 / 0.50 l</i>	3.50 / 4.80
Iced tea (home-made, all sorts) with maple syrup	5.70

FRUIT JUICE

Applejuice, unfiltered <i>0.25 l</i>	4.60
mixed with tap water or soda <i>0.25 / 0.50 l</i>	4.00 / 5.40
Pear, Apricot, Black Currant, Plums, Apple-Carrot or Grape-Elder, <i>0.25 l</i>	6.60
(served with water or soda <i>0.25 l</i>)	
Coco-Pineapple, Mango, Multi-vitamin <i>0.20 l</i>	5.00
mixed with tap water or soda-water <i>0.50 l</i>	6.30
Orange- or black currant juice <i>0.25 l</i>	4.60
mixed with tap water or soda <i>0.25 / 0.50 l</i>	4.00 / 5.40

Freshly pressed juice

Orange- or carrot-orange juice <i>0.20 l</i>	5.90
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LEMONADES

Schartner Zitrone (lemonade) <i>0.25 l</i>	4.60
Coca-Cola, Coca-Cola Light, Coca-Cola Zero <i>0.33 l</i>	5.10
Almdudler, Fanta, Spezi <i>0.33 l</i>	5.10
Fentimans Premium Indian Tonic <i>0.20 l</i>	5.10
Bitter Lemon, Ginger Ale (Fever Tree) <i>0.20 l</i>	5.10
Red Bull (energy drink) <i>0.25 l</i>	5.60
Carpe Diem Kombucha Classic <i>0.25 l</i>	5.60

BEER & WINE

DRAFT BEER

Trumer Pils <i>0.50 / 0.30 / 0.20</i>	6.00 / 5.30 / 4.50
Zwickl (unfiltered) <i>0.5 / 0.3</i>	6.00 / 5.30
Linzer "Edelstahl" (amber)	6.00 / 5.30
Radler (pils + lemonade) <i>0.5 / 0.3</i>	6.00 / 5.30
Radler sour (pils + soda) <i>0.5 / 0.3</i>	5.30 / 4.60

BOTTLED BEER

Budweiser <i>0.33 l</i>	6.20
Hirter Morchel (brown ale) <i>0.50 l</i>	6.40
Trumer Pils "Freispiel" (alcohol-free) <i>0.33 l</i>	5.40
Die Weisse (Salzburg, weiss beer) <i>0.50 l</i>	6.40
Edelweiss (alcohol-free weiss beer) <i>0.50 l</i>	6.40

WINE 1/8 l

Grüner Veltliner (white table wine, Lower Austria)	4.60
Welschriesling (Riesling from Styria)	5.90
Chardonnay Classic (Lower Austria)	5.90
Cuvé 0% (alcohol-free)	5.90
Zweigelt (red table wine from Lower Austria)	5.10
Blaufränkischer (wine estate in Rust, Burgenland)	6.20
Zweigelt Reserve (red wine from Vienna area)	6.30
Spritzer (white wine with soda) <i>0.25 l</i>	5.10
Summer-Spritzer (wine + soda 1:4) <i>0.25 / 0.50</i>	4.90 / 6.20
Kaiser-Spritzer (Spritzer with elder berry syrup)	5.40
Sweet Spritzer (Spritzer with Almdudler lemonade)	5.80

BOTTLED WINES (Austria)

White : Grüner Veltliner "Steinfeder" from Wachau area,	
Welschriesling or Chardonnay Classic <i>0.75 l</i>	31.50
Red: Blaufränkischer <i>0.75 l</i>	33.50
Zweigelt Reserve (small bottle <i>0.50 l</i>)	23.10

ALCOHOLIC

SPARKLING WINE & PROSECCO

Glass of Prosecco Val d'Oca ¹⁾ 0.10l	6.20
Glass of Prosecco Orange ¹⁾ 0.10l	6.20
Prosecco Val d'Oca ¹⁾ (bottle 0.75 l)	38.80
¹⁾ on request nonalcoholic	
Glass of Prosecco Aperol or Prosecco Campari	7.40
Schlumberger Sparkling Brut (bottle 0.20 l)	14.70
Schlumberger Rosé Brut (bottle 0.20 l)	14.70
Schlumberger Sparkling Brut (bottle 0.75 l)	51.40
Champagne Billecart-Salmon (bottle 0.75 l)	107.00

LONGDRINKS & APERITIF

Aperol Spritz oder Campari Spritz (made with white wine)	6.60
Aperol Spritz oder Campari Spritz (made with prosecco)	7.60
"Hugo" (Prosecco, Soda-water, elder berry syrup, ice cubes)	7.90
Campari Milano (Campari, Prosecco, cranberry-juice, lemon juice, ice)	7.90
"Promenadenmischung" (Prosecco, Aperol, Campari, Soda-water, lemon slices, ice cubes)	7.40
Campari Soda	5.40
Campari Orange	6.40
Gin Tonic (Hendrick's Gin 4 cl & Fentimans Premium Indian Tonic)	9.90
Vodka Lemon (4 cl Grey Goose Vodka & Fever Tree Bitter Lemon)	9.90
Vodka Tonic (4 cl Grey Goose Vodka & Fentimans Tonic)	9.90

LIQUORS

Cognac (Martell) 2 cl	6.50
Whisky (Glenfiddich Single Malt 12Y) 2 cl	6.50
Schnapps made by Reisetbauer (Apricot or Pear) 2 cl	6.50
Grappa di Brunello (Altesino) 2 cl	6.50
Martini (Bianco or Bianco Extra Dry) 4 cl	5.50
Fernet 4 cl	5.80
Amaretto 4 cl	5.80
Averna Sour (Averna 4 cl + lemon juice 2 cl, ice cubes)	6.80
Averna 4 cl	5.80

NEWS & Co

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)
Kronzeitung OÖ (A)
Kurier OÖ (A)
Neue Zürcher Zeitung (CH)
OÖN (A)
Salzburger Nachrichten (A)
Standard (A)
Süddeutsche Zeitung (GER)

WEEKLY PAPERS AND MAGAZINES

Auto-Motor Sport
Burda Style
Datum
Die Furche
Die Welt am Sonntag (GER)
Die Zeit (GER)
Eltern
Falter
Geo
Gewinn
In Style
Madame
Mein schöner Garten
PM Magazin
Profil
Schöner Wohnen
Spektrum der Wissenschaft
Spiegel (D)
Stern
Trend
Vogue
Wirtschaftswoche

Weekend editions only:

International
New York Times (US)
Le Monde (F)

... and an additional selection of popular magazines.

A TO Z

- A** Atmosphere of a Viennese style "Kaffeehaus" since 1847
- B** Breakfast 7 day per week
- C** Chinese tea exclusively imported from Taiwan
- D** Delicious desserts – a variety of cakes and tortes, and strudel with cheese or apple
- F** Flippable billiards table and fun in our Games Salon
- H** Homemade hot meals
- I** Internet corner in former telephone booth
- L** Linzer Torte - a local specialty, cake with sliced almonds and filled with red currant jam
- M** Magazines and newspapers – over 100 latest editions including international papers (GER, F, IT, HR, GB, US)
- P** Photo voltaic on our roof – supplies our kitchen with green power
- S** Süßmund – or coffee roaster from Vienna
- T** Terrace invites you to stay a while
- V** 41 Varieties of coffee, 3 roasts, served 16 different ways
- W** Free WiFi in the whole coffee house and terrace
- Y** All together - Your favorite coffee house