

Café Traxlmayr

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,

+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	9.60
Viennese Breakfast: coffee, tea or cocoa, 2 rolls, butter, jam	10.80
Bigger Breakfast coffee, tea or cocoa, 2 rolls, butter, jam, soft boiled egg, cheese and cold cuts	15.50
Healthy Breakfast (vegetarian) freshly pressed juice, porridge with nuts, dried fruits and honey, roll of sourdough with cottage cheese	15.50
Vegan Breakfast freshly pressed juice, porridge (oat milk) with nuts, dried fruits and maple syrup, hummus, vegetable sticks	15.50
English Breakfast baked beans, tomatoes, fried bacon, sausages, fried eggs (2 pcs.), toast, tea or coffee	18.50
Gourmet's Breakfast (for 2 persons) 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	41.00
Junior's Breakfast (up to 12 years) (2 rolls, butter, jam, tea or cocoa,)	5.50
Portion of smoked salmon Served with a sauce of horse radish and toast	11.00
Glass Prosecco (surcharge to breakfast)	5.70
Additional plate with ham, cheese or mixed	4.40
Roll or slice of dark bread	1.80
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	3.40
Peeled soft boiled egg (1) ^{*)} served in a glass cup	3.60
Fried eggs (2) ^{*)}	5.70
Fried eggs (2) ^{*)} with ham or with bacon	7.90
Fried eggs (3) ^{*)} with sausage (Sacherwürstl)	9.70
Scrambled eggs (2) ^{*)}	5.70
^{*)} additional egg (surcharge)	1.10
Omelet with ham or cheese or both	8.70
with onion, tomatos or paprika (surcharge)	0.90

FROM THE GRILL

Chef's grilled sandwich (grilled ham and cheese sandwich with a fried egg on top, with a garnish)	10.20
Special sandwich (grilled sandwich with prosciutto, rucola, pesto and parmesan, with ketchup)	9.50
Traxlmayr-grilled sandwich (grilled vegetarian sandwich with rucola, pesto and parmesan, with ketchup)	8.90
Grilled sandwich (choice of grilled sandwich with ham, cheese or both) with ketchup	7.20

SAUSAGES

Sacher Würstel (1 pair of extra long Frankfurters)	8.00
Einspänner (1 extra long Frankfurter)	6.00
Debreziner (1 pair of extra long, spicy sausage)	8.00
1 serving of goulash sauce (surcharge)	2.40
1 serving of horseradish, ketchup or mayonnaise	0.90
Roll or piece of dark bread	1.80
Gluten- and lactose-free roll (10 minutes)	2.90

COLD DISHES

BREAD & Co.

Buttered bread or salted, buttered roll	3.50
Buttered bread with chives	4.00
Bread with ham, salami, cold cuts, cheese, or mixed	5.70
Salted roll with ham, salami, cold cuts, cheese, or mixed	5.70
Salmon canapés (garnished salmon toast, with dill mustard)	7.10
Roll of sourdough with cottage cheese	5.70
Open face sandwich on dark bread	7.10

SALADS

Plate with tossed salad	8.90
Tossed salad with fried chicken (April – September)	14.00
Kaspresslaibchen (pan-fried loafs of bread and cheese) on tossed salad	14.30
Caprese (tomatoes, mozzarella, olive oil, herbs) (April – September)	9.70
Tossed salad with tuna and egg	12.70
Tossed salad with strips of turkey breast	14.00
Roll or piece of dark bread	1.80
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)	5.60
Tortes (all other kinds)	6.30
Cakes	5.70
Brioche or Croissant	3.10
Cheese strudel	5.30
Apple strudel	5.30
Warm cheese strudel with custard, decorated with fruit	8.70
Warm apple strudel with custard, decorated with fruit	8.70
Serving of whipped cream	1.80

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.)	13.40
Fresh crepe (l) filled chocolate and nuts, with fruit garnish	7.40
Fresh crepe (l) filled with apricot or strawberry jam Each additional crepe (surcharge)	5.70 2.90
“Topfenknödel” (fluffy dumpling with curd cheese, served on raspberry sauce)	9.00

WARM DISHES

SOUPS

Beef broth with fried liver dumpling (traditional) or with noodles, or fresh sliced crepes, or semolina dumpling	5.90
Traditional Wedding Soup bowl of beef broth with liver dumpling, semolina dumpling and fresh sliced crepes	9.30
Viennese Soup Pot: small pot of beef broth with pieces of beef and noodles or fresh sliced crepes	9.30
Goulash Soup	9.60

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

Small gnocchi scrambled with eggs, served with salad ¹⁾	12.60
Sliced bread dumplings scrambled with eggs ¹⁾ served with salad and pumpkin seed oil	12.60
Small gnocchi with cheese, served au gratin ¹⁾ with fried onion rings and salad	12.60
Pasta squares with ham in a white cream sauce served au gratin with salad	12.60
Small gnocchi with salmon in a white cream sauce, ¹⁾ served with salad	12.60
Filled pepper (vegan) with couscous-vegetable filling	12.60

¹⁾ for our junior guests up to 12 we serve
a small portion of these dishes 6.50

Please have a look at our weekly menu
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	18.00 19.10
Wiener Schnitzel from pork or from turkey ²⁾ breaded and fried slice of pork, served with boiled potatoes or potato salad, with cranberry jam	16.10 17.30
Original "Wiener Schnitzel" (veal), served with boiled potatoes or potato salad, with cranberry jam	24.20
Roasted calf's liver With potato-celery puree and fried onion rings	19.70
Coachman's Goulash: goulash with sausage, fried egg, bread dumpling and pickle	16.80
Gulasch (pieces of beef in spicy paprika sauce)	13.50
Wiener Salonbeuschl ²⁾ (Sept. - April) ragout from veal lung and heart with bread dumpling	14.40
Boiled beef ²⁾ ("Kavalierspitz" – Austrian specialty) with smashed potatoes and horseradish sauce	19.20

²⁾ small portion on request, reduction – 2.00

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 you can find
seasonal dishes, fish and vegetarian meals.

TEA & COCOA

TEA (tea bag, pot 0.4l for 3 cups)

Breakfast Tea, Assam Tea, Darjeeling, Earl Grey, Green Tea, Green Jasmine Tea, Rooibos Tea, Ginger-Lemon, Blood Orange, Chamomile, Fruit Tea, Herbal Tea, Wild Berry, Peppermint Tea	5.90
---	------

Ginger tea (home-made, with honey)	5.90
Iced tea (freshly brewed tea on ice, with maple syrup)	5.90
Portion of lemon juice or rum	1.10

OPEN TEA (pot 0.4l for 3 cups, 2-3 infusions possible)

Formosa Sencha Standard (mild green tea) Brewing time 2 minutes	7.50
--	------

Himalaya Second Flush Blend Black tea from slopes of Himalaya Brewing time 2-4 minutes	8.00
--	------

BIO New Zealand Oolong Tea Rarity from New Zealands tea gardens, Brewing time 3 minutes	8.50
---	------

Additional pot of hot water (2 cups)	2.50
--------------------------------------	------

MILK DRINKS

Hot chocolate (0.20 l) dark (bitter), medium (sweet) or vanilla	6.40
--	------

Cocoa (mildly-bitter cocoa with whole milk in a big mug)	5.90
--	------

Children´s cocoa (sweet cocoa with hot milk, 0.20 l)	4.60
--	------

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	6.40
Weaker black coffee, served with a pitcher of milk	5.60
Black coffee with frothy hot milk	6.00
Big cup of black coffee with whipped cream	7.00
Flat White	7.00
Big mug of coffee with frothy hot milk	7.00
Café au lait (big cup of filter coffee with hot milk)	6.10
Pot (2 cups) of filter coffee	7.00

ITALIAN ROAST (Nannini, Siena)

Espresso or Ristretto	4.30
Espresso Macchiato	4.30
Espresso Doppio	6.40
Cappuccino	6.00
Caffè Latte	7.00

Coffee Specialties

Irish Coffee	10.80
Turkish Coffee	6.80
Iced Coffee (double espresso with cream, on ice cubes)	6.80

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€	0.50
-------------------------------------	------

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>	2.80 / 4.10
Mineral water (with gas or without) <i>0.33 / 0.70 /</i>	4.10 / 5.90
Raspberry syrup with soda-water <i>0.25 / 0.50 /</i>	3.60 / 4.90
Ginger-Elder-Soda <i>0.25 / 0.50 /</i>	4.10 / 5.40
Soda or tap water with lemon juice <i>0.25 / 0.50 /</i>	3.70 / 5.00
Iced tea (home-made, all sorts) with maple syrup	5.90

FRUIT JUICE

Apple juice (unfiltered) <i>0.25 /</i>	4.70
Orange- or black currant juice <i>0.25 /</i>	4.70
Apple- orange- or black currant juice mixed with tap water or soda <i>0.25 / 0.50 /</i>	4.10 / 5.60
Nectar of Apple-Carrot, Grape-Elder, Pear, Apricot or Plums <i>0.25 /</i> , served with water or soda <i>0.25 /</i>	6.80
Coco-Pineapple, Mango, Multi-vitamin <i>0.20 /</i>	5.20
mixed with tap water or soda-water <i>0.50 /</i>	6.10

Freshly pressed juice

Orange- or carrot-orange juice <i>0.20 /</i>	6.10
--	------

LEMONADES

Schartner Zitrone (lemonade) <i>0,25 /</i>	4.70
Coca-Cola, Coca-Cola Light, Coca-Cola Zero <i>0,33 /</i>	5.30
Almdudler, Fanta, Spezi <i>0,33 /</i>	5.30
Fentimans Premium Indian Tonic <i>0,20 /</i>	5.30
Bitter Lemon, Ginger Ale (Fever Tree) <i>0,20 /</i>	5.30
Red Bull (energy drink) <i>0,25 /</i>	5.80
Carpe Diem Kombucha Classic <i>0,25 /</i>	5.80

BEER AND WINE

DRAFT BEER

Trumer Pils <i>0.50 / 0.30 / 0.20</i>	6.20 / 5.40 / 4.50
Zwickl (unfiltered) <i>0.5 / 0.3</i>	6.20 / 5.40
Linzer "Edelstahl" (amber)	6.20 / 5.40
Radler (pils + lemonade) <i>0.5 / 0.3</i>	6.20 / 5.40
Radler sour (pils + soda) <i>0.5 / 0.3</i>	5.50 / 4.70

BOTTLED BEER

Trumer Pils "Freispiel" (alcohol-free) <i>0.33 /</i>	5.60
Hirter Morchel (brown ale) <i>0.50 /</i>	6.60
Die Weisse (Salzburg, weiss beer) <i>0.50 /</i>	6.60
Edelweiss (alcohol-free weiss beer) <i>0.50 /</i>	6.60

WINE 1/8 l

Grüner Veltliner (white table wine, Lower Austria)	4.70
Welschriesling (Riesling from Styria)	6.10
Chardonnay Classic (Lower Austria)	6.10
Cuvé 0% (alcohol-free white wine)	6.10
Zweigelt (red table wine from Lower Austria)	5.20
Blaufränkischer (wine estate in Rust, Burgenland)	6.40
Zweigelt Reserve (red wine from Vienna area)	6.50
Spritzer (white wine with soda) <i>0.25 /</i>	5.30
Summer-Spritzer (wine + soda 1:4) <i>0.25 / 0.50</i>	5.10 / 6.20
Kaiser-Spritzer (Spritzer with elder berry syrup)	5.60
Sweet Spritzer (Spritzer with Almdudler lemonade)	5.90

BOTTLED WINES (Austria)

White : Grüner Veltliner "Steinfeder" from Wachau area, Welschriesling or Chardonnay Classic <i>0.75 l</i>	32.30
Red: Blaufränkischer <i>0.75 l</i>	34.30
Zweigelt Reserve (small bottle <i>0.50 l</i>)	24.20

ALCOHOLIC

SPARKLING WINE & PROSECCO

Glass of Prosecco Val d'Oca *) 0.10l	6.40
Glass of Prosecco *) Orange 0.10l	6.40
Glass of Prosecco*) Aperol or Prosecco*) Campari	7.60
Prosecco*) Val d'Oca (bottle 0.75l)	40.00
*) on request alcohol-free	
Schlumberger Sparkling Brut (bottle 0.20l)	15.10
Schlumberger Rosé Brut (bottle 0.20l)	15.10
Schlumberger Sparkling Brut (bottle 0.75l)	52..90
Champagne Billecart-Salmon (bottle 0.75l)	109.00

LONGDRINKS & APERITIF

Aperol Spritz oder Campari Spritz (made with white wine)	6.80
Aperol Spritz oder Campari Spritz (made with prosecco)	7.80
"Hugo" (Prosecco, Soda-water, elder berry syrup, ice cubes)	8.10
Campari Milano (Campari, Prosecco, cranberry-juice, lemon juice, ice)	8.10
"Promenadenmischung" (Prosecco, Aperol, Campari, Soda-water, lemon slices, ice cubes)	7.60
Campari Soda	5.60
Campari Orange	6.60
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) 2cl	6.70
Whisky (Glenfiddich Single Malt 12Y) 2cl	6.70
Schnapps made by Reisetbauer (Apricot or Pear) 2cl	6.70
Grappa di Brunello (Altesino) 2cl	6.70
Martini (Bianco or Bianco Extra Dry) 4cl	5.70
Fernet 4cl	6.10
Amaretto 4cl	6.10
Averna Sour (Averna 4cl + lemon juice 2cl, ice cubes)	7.10
Averna 4cl	6.10

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 Bild
Datum
Die Furche
Die Welt am Sonntag (GER)
Die Zeit (GER)
Eltern
Economist
Falter
Gala
Geo
Gewinn
In Style
Madame
Mein schöner Garten
News
PM Magazin
Profil
Schöner Wohnen
Sport Bild
Spiegel (GER)
Stern
Trend
Vogue
Wirtschaftswoche

Weekend editions only:

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

A TO Z

- A** Atmosphere of a Viennese style "Kaffeehaus" since 1847
- B** Breakfast 7 day per week
- C** Chinese tea (open)
- 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, CH, F, 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