

## NONALCOHOLIC DRINKS

Vöslauer sparkling   still	0,33l	3,5	0,75l	7
Organics Lifetime Drinks			0,25l	5
Simply Cola   Bitter Lemon   Ginger Ale				
Tonic Water   Easy Lemon   Purple Berry				
Black Orange   Ginger Beer				
Carafe Water			0,5l	2,5
Soda	0,25l	2,5	0,5l	4,5
Soda Lemon   Elder *	0,25l	3,5	0,5l	4,5
Soda Raspberry*	0,25l	3,5	0,5l	4,5
Water Lemon   Elder *	0,25l	3	0,5l	4
Water Raspberry*	0,25l	3	0,5l	4
Rauch Juices			0,2l	4,5
Apple   Orange   Pear   Apricot				
Mango   Blackcurrant - with Soda/Water			0,5l	5,5
Franz Josef Bio Juices sparkling				
Apple   Blackcurrant   Rhubarb	0,33l	5		
Lychee Juice	0,25l	5		
Calpis Soda	0,25l	4	0,5l	5,5
Fritz Cola Sugarfree			0,2l	4,5
Aniola Pineapple Lemonade			0,2l	4,5
San Pellegrino Bio Limonata	0,275l	4,5		
Orangina	0,25l	4,5		
Almdudler	0,35l	4,5		
Rauch Iced Tea Lemmon	0,33l	4,5		
Rauch Iced Tea Pomegranate	0,33l	4,5		
Hakuma Green Matcha	0,235l	5		
ChariTea Mate	0,25l	5		
ChariTea Mate sugarfree	0,25l	5		
Carpe Diem Kombucha Classic	0,33l	5		
Balis	0,25l	5		
Basil Ginger   Pineapple Mint   Cranberry				
Red Bull	0,25l	5		
Classic   Sugarfree   Seasonal Edition   Yellow Edition				

## HOMEMADE DRINKS

Nana Iced Tea with Mint   Iced Tea with Fruits				
Fruit Iced Tea with Fruits	0,5l	6,5		

## MILK-DRINKS \*G\*

Strawberry Milk   Mango Lassi	0,25l	5,5		
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## TEA Rick'Cha & ChariTea bio

Green Tea   Gen Mai   Jasmin   Oolong   Chrysanthemum	Cup	5		
Arabian Mint   Wild Fruit   Maté Boost   Earl Grey				
Ceylon   Ginger Lemon   Camomile				

## SPICED MILK \*G\*

Kurkuma Golden Latte / Chai Latte / Pumpkin Latte	Cup	6,5		
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## COFFEE \*G F\* Marco Salvatori Caffè

Small Espresso   Brauner   Macchiato		3,5		
Big Espresso   Brauner   Macchiato		5,5		
Melange   Cappuccino   Verlängerter		5,5		
Café Latte		6,5		
Espresso Licor 43   Coretto		7,5		
Espresso Baileys		7,5		
Hot Chocolate		6,5		
Espresso freddo		4		
Cappuccino freddo		6,5		
Frozen Melange		5,5		
> Soy Drink, Oat Drink or lactose-free Milk		+0,5		
> caffeine-free		+0,5		

## BEER \*A\*

Ottakringer Helles from Tap	0,33l	4,5	0,5l	5,5
Goldfassl Zwickl from Tap	0,33l	5	0,5l	6,5
Miller Beer			0,33l	5,5
Null Komma Josef, non alcoholic			0,33l	4,5
Ottakringer Citrus Radler			0,33l	4,5
Rothaus Tannenzäpfle			0,33l	6
Asahi			0,33l	6
Peroni			0,33l	6

## CRAFT BEER \*A\*

Brauwerk Big Easy Session IPA	0,33l	5,5		
Brauwerk Hellberry Red IPA	0,33l	6,5		
Brauwerk Native Tongue Vienna Pale	0,33l	6,5		
Brew Age Black IPA	0,33l	6,5		
Franziskaner Weissbier	0,33l	6,5		

## APERITIVOS \*O\*

Spritzer Aperitivo	0,25l	6,5		
Hugospritzer   Kaiserspritzer	0,25l	6,5		
Veilchenspritzer   Gürkenspritzer	0,25l	6,5		
Select Sprizz - Original Veneziano	0,25l	8		
Black Orange Sprizz <i>organics lifetime drink</i>	0,25l	8		
Very Berry Sprizz <i>organics lifetime drink</i>	0,25l	8		
Limoncello Sprizz <i>organics lifetime drink</i>	0,25l	8		
Rhabarbaro Milano	0,25l	8		
Aperitivo Sprizz	0,25l	8		
Basilikum Sprizz	0,25l	8		
Cranberry Rosmarin Sprizz	0,25l	8		
Ananas Minze Sprizz	0,25l	8		
Mirtillo Sprizz	0,25l	8		
Wiener Vermuth Soda	0,25l	8		
Rosé Vermuth Tonic	0,25l	8		
Otto Raki Sprizz	0,25l	8		
Matcha Sprizz	0,25l	8		
Johnnie Walker Red Soda	0,25l	8		
Johnnie Walker Black Soda	0,25l	10		
Johnnie Walker Gold Soda	0,25l	12		

## WHITE WINE \*O\*

White Spritzer	0,25l	4		
Grüner Veltliner Federspiel	0,125l	5,5	0,75l	33
Terassen, Domäne Wachau				
Grüner Veltliner Alte Reben	0,125l	6,5	0,75l	39
Reserve, Höllerer				
Roter Veltliner Klassik, Leth	0,125l	6,5	0,75l	39
Wiener Gemischter Satz Zahel	0,125l	6,5	0,75l	39
Orange T, Zahel	0,125l	7	0,75l	42
Gelber Muskateller, Hess	0,125l	7	0,75l	42
Chardonnay, Ceel	0,125l	8	0,75l	48
Sauvignon Blanc Vulkanland, Kripfel	0,125l	8	0,75l	48
Grüner Veltliner Smaragd, Rudi Pichler			0,75l	75
Sauvignon Blanc, Tement			0,75l	75
Cotes du Rhone Blanc			0,75l	49
Domaine Guigal				

## ROSÉ WINE \*O\*

Fräulein Rosé Spritzer			0,25l	6
Fräulein Rosé von Döbling, Mayer am Pfarrplatz	0,125l	5,5	0,75l	33
Blaufränkisch Rosé, Triebaumer	0,125l	6	0,75l	36
Cotes de Provence			0,75l	49
Villa Garrel				

## RED WINE \*O\*

Red Spritzer			0,25l	4
Blaufränkisch Markowitsch	0,125l	6	0,75l	36
Pinot Noir Leopold Auer	0,125l	7	0,75l	42
Cuvée Hauns, Schwarz	0,125l	8	0,75l	48

## SAKE

Ozeki Dry Sake (Flasche)	0,18l	20		
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## SPARKLING WINE \*O\*

Prosecco Kattus	0,1l	6	0,7l	39
Prosecco Kattus Rosé	0,1l	6	0,7l	39
Kattus Cuvée No.1	0,1l	7	0,7l	49
Cava Freixinet Cordon Negro			0,7l	55
Laurent-Perrier Brut			0,7l	100
Laurent-Perrier Cuvée Rosé Brut			0,7l	150

## SPIRITS

Vodka Finlandia	4cl	7		
Axberg Vodka	4cl	8		
Beluga Vodka	4cl	9		
Three Sixty Vodka Black	4cl	9		
Grey Goose Vodka	4cl	9		
Belvedere Vodka	4cl	9		
Finsbury 47 Gin	4cl	7		
Reisetbauer Blue Gin	4cl	8		
Reisetbauer Sloeberry Gin	4cl	8		
Roku Japanese Gin	4cl	8		
Tanqueray Sevilla Gin	4cl	8		
Curcama Bio Gin	4cl	9		
Hendrick's London Dry Gin	4cl	10		
Hendrick's Flora Adora Gin	4cl	10		
Evan Williams Bourbon	4cl	7		
Elijah Craig Small Batch Bourbon	4cl	10		
Johnnie Walker Red Label	4cl	7		
Johnnie Walker Black Label	4cl	9		
Johnny Walker Gold Label	4cl	11		
Select Bitter	4cl	7		
Coruba Rum	4cl	7		
Diplomatico Rum	4cl	9		
Montenegro	2cl	4,5		
Averna	2cl	4,5		
Amaro del Capo	2cl	4,5		
Amaro Dr. Ullrich	2cl	5,5		
Brandstatt Schnaps Pear/Apricot/Hazelnut	2cl	5		
Tequila Sierra blanco	2cl	4,5		
Tequila Sierra gold	2cl	6		
Grappa Nonino Traditione	2cl	5		
Hawara Hazelnut	2cl	4,5		
Hawara Cherry	2cl	4,5		

## COCKTAILS

Espresso Martini				13
Negroni				13
Pornstar Martini				13
Old Cuban				13
Thai Basil Smash <i>Signature by barchef Panos Zoto</i>				13
Yakuzu <i>Signature by barchef Panos Zoto *C*</i>				13
The Unforgiven <i>Signature by barchef Panos Zoto *H*</i>				
13 Dark & Stormy				13
Tanqueray Sevilla Sour				13
Disaronno Amaretto Sour				13
Three Sixty Black Premium Gimlet				13
Mojito	small	13	big	23
Mojito 305 Miami Style	small	13	big	23
Gin Fizz	small	13	big	23
Roku Japanese Collins	small	13	big	23
Caipirinha	small	13	big	23
Caipiroska	small	13	big	23
Cuba Libre	small	13	big	23
Moscow Mule	small	13	big	23
London Mule	small	13	big	23
Montenegro Mule	small	13	big	23
Lynchburg Lemonade	small	13	big	23
Long Island Ice Tea	small	17	big	27
Long Beach Ice Tea	small	17	big	27

## FROZEN COCKTAILS

Frozen Mojito	small	12	big	22
Margherita Classic	small	12	big	22
Strawberry Margherita	small	12	big	22
Daiquiri Classic	small	12	big	22
Strawberry Daiquiri	small	12	big	22

## NONALCOHOLIC BAR DRINKS

Tanqueray 0.0 Gin Tonic				13
Tanqueray 0.0 Negroni				13
Martini Florale Tonic				13
Martini Vibrante Tonic				13

## SHOTS

Kamikaze Lime Shot		5		
Strawberry Shot		5		
Mango Shot		5		
Apfelstudel Shot *G*		5		
Espresso Martini Shot		5,5		

## CIGARETTES, HEETS

Marlboro   Marlboro Gold		8,5		
HEETS		8		
Yellow   Sienna   Bronze   Blue   Turquoise   Silver				

# CAFÉ LEOPOLD

## daily menu

丁酉年  
大聖

## BREAKFAST

10am - 12pm

### Viennese Breakfast \*ACG\*

Orange juice, apple juice or mango juice  
Pastry, croissant, butter and jam  
Ham, cheese and a soft-boiled egg

### Leopold breakfast \*ACG\*

Orange juice, apple juice or mango juice  
Pastry, butter and jam  
Scrambled eggs with Sacher sausage

### Vital breakfast \*AEGH\*

Orange juice, apple juice or mango juice  
Yogurt with fruits, 2 pastries, butter  
Cottage cheese, fresh vegetables and avocado

### Panda breakfast \*ABFNO\*

Calpis soda, 9 pieces of mix dim sum  
(wild garlic dumpling, hakao and siumai)

### The great hunger breakfast \*ACFGOEH\*

Orange juice, apple juice or mango juice  
Ham and cheese omelet  
Cottage cheese, fresh vegetables and avocados,  
Yogurt with fruits, 2 pastries, butter

### Omelet \*ACFGO\*

(3 eggs) optional with ham and/or cheese,  
2 pastries, butter

### Fried Eggs \*ACG\*

(3 eggs) optional with ham, 2 pastries, butter

### Omelet with tomato and feta cheese v \*ACG\*

(3 eggs) optional with ham, 2 pastries, butter

### Sourdough bread with avocado and tomatoes v \*A\*

### Sourdough bread with smoked salmon \*AD\* and avocado

### Croissant BLT Eggs Benedict Style \*ACG\*

Bacon, lettuce, tomatoes, avocado, poached eggs  
and hollandaise sauce

### Avocado Eggs Benedict Sandwich v \*ACG\*

Avocado, poached eggs and hollandaise sauce

### Roll with butter, ham and/or cheese

extra pastry \*A\* 2,5  
extra croissant \*A\* 3  
extra ham 3,5  
extra cheese \*G\* 3,5  
extra avocado 3,5  
extra butter, marmalade or honey \*G\* 2

## SMALL DISHES

	Miso Soup *DF*	5
11	Tom Yam Gai with chicken *DA*	6,5
	Tom Yang Gung with shrimp *BD*	7,5
	Edamame v steamed japanese soybeans *F*	7
13	Seaweed salad (wakame) v *FN*	7
	FRIED WONTON *ABCFNO*	7,5
	with shrimp and pork, 6 pieces	
	Crispy Shrimp *ABCN*	7,5
	served with fresh salad, 6 pieces	
13	A VIENNESE CLASSIC: SACHER SAUSAGES *AM*	8,5
	served with pastry, mustard and horseradish	
16	MINI KÄSEKRAINER *AGM*	8,5
	Spicy cheese sausages – served with pastry, mustard and onions	
18	CHICKEN KARAAGE *AOC*	11
	boneless chicken legs with 5 spices with wasabi crème	
	TUNA TARTARE served with cassava chips *ACDFGL*	17
	SALMON TARTARE served with cassava chips *ACDFGL*	14
11,5	VIETNAMESE SPRING ROLLS *BCDEFGO*	9,5
	with pork, served with fresh herbs	
11,5	PAPAYA SALAD v *DE*	14,5
	THAI SHRIMP SALAD with mints, chili and coriander *BDE*	16
	THAI BEEF SALAD with mints, chili and coriander *DH*	16

## GYOZA

handmade  
Steamed dumplings with delicious fillings, served with  
two different sauces: soy sesame sauce and sriracha\*

### Vegetarian v \*ALN\*

### Chicken shiitake \*AFNO\*

### Shrimp with wild garlic \*ABFNO\*

Mix 8 pcs. 10,5 12 pcs. 14,5

DIM SUM SIUMAI CHICKEN \*ABFNO\* 4 pcs. 8

DIM SUM HAKAO SHRIMP \*ABFO\* 4 pcs. 8

## BANH MI

Vietnamese baguette sandwich with fresh herbs, liver spread  
and pork luncheon meat

Banh Mi grilled Chicken \*ACFG\* 13

Banh Mi grilled Beef \*ACFG\* 15

## BAO BUNS \*ABCFGNO\*

Steamed Chinese buns  
Chicken | Duck | Bulgogi Beef  
Shrimp | Tofu v

1 pcs. 7 | 2 pcs. 14 | 3 pcs. 20

4 pcs. 26 | Mix 4 pcs. 26

## SALAD BOWLS

Served with pastry and Asian dressing

Chicken fillet with soy sesame dressing \*AFNO\* 14

Thai beef with spicy dressing \*AFO\* 17

Salmon fillet with thai dressing \*ADM\* 17

Grilled shrimp with thai dressing \*ABFO\* 17

## SUSHI BURRITO

Sushi with a twist – sushi rolled like a burrito

FLAMING TUNA \*CDG\* 15,5

CRISPY SHRIMP \*ABFG\* 15,5

NINJA CHICKEN \*ACFGO\* 15,5

FLYING SALMON \*CDG\* 15,5

CRAZY DUCK \*ACFGO\* 15,5

SMOOTH TOFU v \*CFG\* 15,5

THE LEOPOLD \*CDG\* 17,5

## URA MAKI ROLLS

inside-out rolls

CRISPY CHICKEN AVOCADO \*ACFGO\* 14

CRISPY DUCK \*ACFGO\* 14

ALASKA AVOCADO \*CDG\* 14

TOFU CUCUMBER v \*CFG\* 14

CRISPY SHRIMP \*ABCG\* 15

## POKÉ BOWL

Hawaiian rice bowl with sushi fish, vegetables and fresh herbs.  
All poke bowls are served with sushi rice, avocado, salad,  
cucumber, carrots and shiso herbs.

(#1) Choose your topping:

SALMON \*DFN\* 17

TUNA \*DFN\* 18

Grilled SHRIMP \*BFN\* 18

TAKO (Octopus) \*FNR\* 18

Chicken fillet \*FN\* 16

Beef fillet \*FN\* 18

TOFU v \*FN\* 16

(#2) Choose your Sauce:

SESAM SOY \*ACFGN\* | MISO \*FN\*

SPICY KOREAN \*AFN\* | WASABI-CRÈME \*CFGM\*

SOY PURE \*AFN\* | MANGO \*F\*

## MAIN DISHES

served with rice, fan bien mien noodle or udon noodle  
(your choice) \*AF\*

CHILLEGGPLANT WITH VEGETABLES v \*AF\* 15

MAPO TOFU WITH VEGETABLES v \*AF\* 15

SPICY LEOPOLD BIBIMBAP BEEF \*ACFNR\* 17  
Vegetables, salad, Korean salsa

SPICY LEOPOLD BIBIMBAP CHICKEN \*ACFNR\* 17  
Chicken, vegetables, salad, Korean salsa

SALMON TERIYAKI \*ADFN\* 18

THAI KOKOS-CURRY with chicken\* 15

THAI KOKOS-CURRY with vegetables v 15

JAPANESE CURRY KARE KATSU Chicken \*ACFNR\* 16

JAPANESE CURRY KARE EBI Shrimp \*BC\* 17

JAPANESE CURRY KARE Vegetables \*C\* 16

CHILLI SHRIMP \*ABFR\* 18

BULGOGI BEEF \*ACFRN\* 17

BULGOGI CHICKEN \*ACFRN\* 17

BANGKOK THAIBASIL CHICKEN \*AFR\* 16

BANGKOK THAIBASIL ORIGINAL \*AFR\* 17  
with crispy pork roast

BANGKOK THAIBASIL with BEEF \*AFR\* 17

FLAMBEED CABBAGE CESAR STYLE \*ACFGM\* 17  
with parmesan, croutons and chicken

with parmesan, croutons and beef 18

with parmesan, croutons and shrimp \*B\* 19

## DESSERTS

COCONUT CREAM CARAMEL with Mango v 6,5

SACHER TORTE with whipped cream v \*ACG\* 6,5

APFELSTRUDEL with whipped cream v \*ACG\* 6,5

APRICOT CRÉPES v \*ACG\* 6,5

NUTELLA CRÉPES v \*ACGH\* 6,5

MATCHA CREME BRULÉE v \*CG\* 6,5

FLUFFY CHOCOLATE CAKE v \*ACG\* 7,5  
with Valrona chocolate, vanilla sauce and fruits

For further questions about allergenics please ask our staff

\*Youthdrink | vvegetarian | \*spicy  
all prices including tax  
Alpha Gyoza Brothers GmbH