



INTERCONTINENTAL®
WIEN



InterContinental Wien

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BREAKFAST



BREAKFAST

BREAKFAST

AUSTRIAN

Freshly baked rolls

Assortment of Austrian cold cuts | Cheese

Selection of pastries | Kifli

Butter | Margarine | Jams | Honey

Coffee | Tea specialties

€ 21.50 per person

INTERNATIONAL

Selection of organic yogurt | Cereals

Fruit salad

Fruit basket

Assortment of international cold cuts / Cheese

Smoked salmon | Creamed horseradish | Dill and mustard sauce

Freshly baked bread | Rolls

Selection of pastries | Croissants with and without sweet filling

Butter | Margarine | Jams | Honey

Selection of fruit juices

Coffee | Tea specialties

€ 27.00 per person

CHEF'S SPECIAL *(minimum 50 people)*

Selection of organic yogurts | Cereals | Bircher muesli

Freshly cut fruit | Fruit basket

Assortment of international cold cuts / Cheese

Smoked salmon | Creamed horseradish | Dill and mustard sauce

Marinated herring | Shrimps

Fresh tomatoes | Cucumbers | Bell peppers | Pickled vegetables

Freshly baked bread | Rolls

Selection of pastries | Croissants

Pancakes | Maple syrup

Butter | Margarine | Jams | Honey

Austrian-style stuffed crêpes

Live cooking station: egg dishes

Assortment of mini sausages | Grilled bacon | Tomatoes

Grilled mushrooms

Potato wedges | Baked beans

Small country corner with specific specialties (€5.00 surcharge)

Selection of fruit juices

Coffee | Tea specialties

€ 35.00 per person

COFFEE BREAK



COFFEE BREAK

COFFEE BREAK

CHEF'S SPECIAL

Chef's selection of savory snacks

Chef's selection of sweet snacks

Coffee | Tea specialties

Apples and seasonal fruit

€ 14.00 per person

AUSTRIAN

Open dark bread sandwiches | Ham | Horseradish

Pretzel sticks | Liptauer (Austrian paprika spread)

✓ Nut bread | Alpine cheese | Grapes

Mini rolls | Meat loaf

Apple strudel

Viennese Gugelhupf (bundt cake)

Esterházy tart

Duet of sweet curd and fruit

Kaiserschmarren (Austrian shredded pancake) | Stewed plums

Coffee | Tea specialties

Apples and seasonal fruit

€ 21.50 per person

INTERNATIONAL

Open sandwiches with salami | Prosciutto | Camembert

✓ Small skewers | Cherry tomatoes | Buffalo mozzarella |
Basil pesto Black | Green Kalamata olives

Smoked salmon pralines | Wasabi

Crème brûlée

Mini muffins

Chocolate brownies

Fruit skewers | Valrhona chocolate

Coffee | Tea specialties

Apples and seasonal fruit

€ 24.00 per person

LUNCH BOXES & ROLL-IN LUNCH



LUNCH BOXES & ROLL-IN LUNCH

LUNCH BOX

CHEF'S SPECIAL

2 sandwiches á la chef
Seasonal fruit
Seasonal sheet cake
Cereal bar
Fruit juice
Mineral water

€ 19.00 per person

AUSTRIAN

2 sandwiches á la chef
Beef salad | Pumpkin seed oil
✓ Austrian multi-grain roll | Herb cream cheese
Linzer tart
Seasonal fruit
Soletti (pretzel sticks)
Almdudler (Austrian herbal lemonade)
Mineral water

€ 25.00 per person

INTERNATIONAL

Tramezzino sandwiches | Prosciutto | Melon
Bagel | Cream cheese | Smoked salmon | Salad
Caesar salad
Seasonal fruit
Chocolate brownie
Peanuts
Fruit juice
Mineral water

25.00 per person

VITAL

✓ Buffalo mozzarella | Cherry tomatoes | Olives | Pesto
✓ Wholemeal bread | Cottage cheese | Fresh herbs
✓ Vegetable sticks
Fresh fruit salad
Seasonal fruit
Cereal bar
Multivitamin juice
Mineral water

25.00 per person

LUNCH BOXES & ROLL-IN LUNCH

ROLL-IN LUNCH

Minimum 10 people

AUSTRIAN

Fried chicken | Corn salad

Smoked trout tartare | Horseradish

Fresh daily salad

Selection of biscuits

Esterházy braised beef | Pan-seared potatoes

Fillet of pike-perch | Creamed beans with dill

Apple crumble

Sweet curd cheese and yogurt mousse | Fresh fruit

Vital fruit basket

€ 36.00 per person

INTERNATIONAL

✓ Tomatoes | Mozzarella skewers

Vitello tonnato

Fresh daily salad

Selection of biscuits

✓ Minestrone

Penne rigate | Spaghetti | Sugo di Pomodori | Bolognese |

Freshly grated Parmigiano Reggiano | Basil pesto

Tiramisu

Panna cotta | Seasonal fruit

Vital fruit basket

€ 36.00 per person

BUFFETS



BUFFETS

BUFFETS

(MINIMUM 30 PEOPLE)

BASIC

5 starters | 3 main courses | 5 desserts

€ 54.00 per person

PREMIUM

7 starters | 1 soup | 4 main courses | 7 desserts

€ 64.00 per person

DELUXE

8 starters | 2 soups | 5 main courses | 8 desserts

€ 74.00 per person

We charge €3.80 per person for each additional starter/soup/dessert.
for each additional main course we charge €6.80 per person.

BUFFETS

BUFFET SELECTION

STARTERS

We serve a selection of salads and bread with our starters.

Please check out the vegetarian options when making your selection.

Salmon carpaccio | Sauce Claudio | Lemon pepper

Smoked salmon | Seaweed salad | Sesame

Sea bass ceviche | Lemon | Chili

Smoked trout mousse | Apple horseradish

Selection of smoked fish | Dill and mustard sauce |
Creamed horseradish

Marinated shrimp | Guacamole

Steak tartare | Red onion | Crispy brown bread

Roast beef | Honey spice pear | Sherry sauce

Vitello tonnato | Capers

Chicken liver mousse | Lingonberries

Marinated Cajun chicken fillet | Avocado | Quinoa

Fennel salami | Kalamata olives

✓ Green gazpacho | Feta

Burratina mousse | Saffron tomatoes

✓ Terrine of Alpine cheese | Grapes

Pumpkin and sweet curd mousse | Apple

SOUPS

Tafelspitz (prime boiled beef) beef bouillon |
Vienna-style garnishes

Old Viennese potato soup | Bacon

Tom kha kai | Chicken fillet

✓ Cream of white bean soup

✓ Champagne soup with mustard | Croutons

✓ Cream of pumpkin soup | Pumpkin seed oil

✓ Cream of chervil soup | Pernod

✓ French onion soup | Gruyère croutons

✓ Minestrone | Pesto | Parmesan

BUFFETS

BUFFET SELECTION

MAIN COURSES

We serve seasonal vegetables and Basmati rice with herbs with our main course buffets. Please check out the vegetation options when making your selection.

Salmon fillet | Root vegetables | Creamed German turnip

Sea trout fillet | Leek fondue | Rocket ravioli

Trout fillet | Dill cucumbers

Fried pike-perch | Braised pumpkin | Horseradish sauce

Halibut fillet | Aubergine | Lemon and olive butter

Sea bass | Artichokes | Olives

Austrian cuts of beef

(Tafelspitz - prime boiled beef | Chuck | Shoulder)

Roast potatoes | Creamed vegetables |

Apple horseradish | Chive sauce

Beef cheek | Glazed carrots | Shallots

Braised veal knuckles

Bavarian cabbage | Serviettenknödel (Austrian bread dumpling)

Braised veal knuckles | Bavarian cabbage | Serviettenknödel

(Austrian bread dumpling)

Pork tenderloin | Creamed mushrooms | Roasted onions

Pork back | Creamed savoy cabbage | Noodles

Spring chicken breast | Lemon parmesan sauce |

Green asparagus

✓ Pumpkin ravioli | Lemon parmesan sauce | Green asparagus

✓ Aubergine lasagna | Creamed leek | Tomato

✓ Indian vegetable curry

BUFFETS

BUFFET SELECTION

DESSERTS

All of our dessert buffets include a small selection of homemade chocolates and sweet lollipops!

Panna cotta | Strawberry jelly

Baked Austrian crêpes | Apricot stew

Waldviertler poppy seed noodles | Vanilla sauce

Valrhona chocolate tart

Apple crumble

Brownies

Exotic coconut cake

Amarena tarte

Strawberry and raspberry slice

German Donauwelle cake

“Black and white” Valrhona chocolate mousse

Viennese Melange coffee cake | Amaretti

Tiramisu

Crème Brûlée

Fruit salad

Selection of Austrian and international cheeses

Fig mustard | Homemade chutneys | Butter | Pastries

MENUS



MENUS

MENUS

(MINIMUM 6 PEOPLE)

3-COURSE MENU

Starter or soup | Fish or meat | Dessert

€ 49.00 per person

4-COURSE MENU

Starter or intermediate course | Soup | Fish or meat | Dessert

€ 59.00 per person

5-COURSE MENU

Starter | Soup | Intermediate course | Fish or meat | Dessert

€ 69.00 per person



MENUS

MENU SELECTION

STARTERS

Grilled scallops | Cress mousse | Tomato confit
Smoked salmon carpaccio | Tarragon cucumber | Pepper sticks
Hot smoked salmon | Prawn | Dill and mustard sauce
Brown trout mousse and tartar | Caviar | Apple horseradish

Suckling pig aspic | Chive sauce | Bacon
Beef carpaccio | Pesto | Pine nuts | Parmesan
Guinea fowl terrine | Madeira jelly | Lingonberries

- ✓ Viennese garden salad
- ✓ Goat cheese mille-feuille | Tomato | Basil
- ✓ Alpine cheese terrine

SOUPS

- ✓ Minestrone | Pesto | Parmesan
- ✓ Champagne soup with mustard | Croutons
- ✓ Cream of ratatouille soup | Aubergine caviar
- ✓ Styrian muscat pumpkin foam soup | Pumpkin seed oil

Beef consommé | Royal | Chives | Vegetables
Beef consommé | Semolina dumplings



MENUS

MENU SELECTION

FOR THE MAIN OR INTERMEDIATE COURSE

Trout fillet | Cucumbers | Rocket ravioli | Mustard sauce

Pike-perch fillet | Beluga lentils | Beetroot | Horseradish foam

Sea trout fillet | Horseradish crust | Root Vegetables |
Duchess potatoes

Sea bass fillet | Alpine lentils | Braised fennel

Sirloin beef | Celery puree | Croquettes | Port jus |
Horseradish foam

Beef medallion | Prawn | Rissole potatoes | Vegetables

Braised ox cheeks | Truffle foam | Carrots | Celery

Veal medallions | Paprika vegetables | Madeira jus | Potato gratin

Roast saddle of lamb | Tomatoes | Olives | Feta cheese |
Potato gratin

Szegedin-style crusted pork medallions | Poppy-seed kohlrabi |
Palffy dumpling

Truffled spring chicken breast | Sage foam | Vichy carrots |
Chervil mousseline

✓ Risotto

✓ Pumpkin ravioli | Lemon parmesan sauce | Green asparagus

✓ Aubergine lasagna | Creamed leek | Tomato

✓ Spaghetti | Tomato sauce | Aubergine cordon bleu

✓ Basil gnocchi | Asparagus | Tomatoes



MENUS

MENU SELECTION

DESSERT

Set vanilla cream | Wachauer apricots | Amaretto
Warm chocolate cake | Chocolate sauce | Whipped cream
Amarena Tiramisu | Cherries
Vanilla cream brûlée | Lemon mint sherbet
Cheesecake | Caramelized apple
“Black and white” Valrhona chocolate mousse
Sweet curd mousse | Pears in white wine | Nuts
Coconut panna cotta | Mango and mint salad
Lemon tart | Passion fruit sorbet

SPECIAL MENUS

AUSTRIA

Suckling pig aspic | Pumpkin seed oil vinaigrette

✓ Styrian muscat pumpkin foam soup | Pumpkin seed oil

Trout fillet | Alpine lentils | Horseradish foam

Sirloin beef | Celery puree | Croquettes | Port jus |
Horseradish foam

Warm chocolate cake | Chocolate sauce | Whipped cream

€ 58.00 per person

✓ VEGETARIAN

Gazpacho terrine | Quail's egg | Balsamic vinegar

Celery essence | Semolina dumplings

Risotto | Wild mushrooms

Basil gnocchi | Asparagus | Tomatoes

Lemon tart | Passion fruit sherbet

€ 52.00 per person

FINGER FOOD



FINGER FOOD

FINGER FOOD

BASIC

For a small cocktail reception (approx. 30 minutes) followed by a dinner, we recommend a total of 3 items per person.

Choose a maximum of 4 different dishes from the category “Cold finger food” to give your guests some options. Please remember to offer a vegetarian alternative. We are happy to serve the dishes on a tableau or to set up serving stands for you.

3 items: € 16.50 per person

PREMIUM

For a slightly longer cocktail reception (approx. 1 hour), we recommend 6 items per person. Please note that this number does not substitute a dinner.

Choose a maximum of 2-3 different dishes from the categories “Cold finger food”, “Warm finger food”, “Sweet finger food” to give your guests a representative choice. Please remember to also offer a vegetarian alternative. We are happy to serve the dishes on a tableau or place cold and sweet dishes on a serving stand. Warm dishes must be served by waiting staff.

6 items: € 33.00 per person

DELUXE

For a full evening cocktail reception that replaces a dinner (approx. 1.5-2 hours), we recommend 12 to 15 items per person.

As with the menus, please choose a balanced mixture of cold and warm dishes and desserts. In order to provide a representative selection to your guests, we recommend not selecting more than 4-5 different dishes from the categories cold, warm and sweet if you are having 12 items per person (1.5 hours), or not more than 5-6 different dishes from the categories cold, warm and sweet if you are having 15 items per person (2 hours).

We are happy to serve the dishes on a tableau or (instead) place cold and sweet dishes on serving stands. Warm dishes must be served by waiting staff.

12 items: € 66.00 per person

15 items: € 82.50 per person

For each additional finger food item we charge € 5.50 per item

FINGER FOOD

FINGERFOOD

COLD

Smoked brown trout | Potato and cucumber salad

Salmon tartare | Lemon cream

Smoked salmon | Seaweed salad | Sesame

Trout mousse | Apple horseradish

Prawn | Pineapple salad | Chili

Marinated shrimps | Guacamole

Tuna | Wasabi

Beef tartare | Quail's egg | Chili

Tafelspitz aspic (prime boiled beef) | Apple horseradish

Cajun chicken | Avocado | Quinoa

Viennese fried chicken salad

Fennel salami | Kalamata olives

✓ Vegetable tartare | Fresh herbs

Burratina mousse | Saffron tomatoes

✓ Goat cheese mille-feuille | Tomato | Basil

✓ Alpine cheese | Grape chutney

✓ Cauliflower mousse | Tomatoes

WARM

Salmon fillet | Shoots | Wakame | Sesame

Salmon trout | Dill cucumbers | Mustard sauce

Baked pike-perch | Potato salad

Prawn saltimbocca | Mango | Papaya

Scallop | Lardo | Carrot | Ginger

Tuna | Wok vegetables

FINGER FOOD

FINGER FOOD

WARM

(continued)

Braised ox cheeks | Parsnips

Minced veal meatballs | Celery puree

Tafelspitz (prime boiled beef) | Root vegetables | Chive sauce

Mini pulled pork burger

Mini pulled chicken burger

- ✓ Austrian white cabbage noodles | Caraway caramel foam
- ✓ Gnocchi | Lemon | Parmesan
- ✓ Aubergine piccata | Cream of ratatouille
- ✓ Mushroom ravioli | Creamed chervil

SWEET

Fruit cupcakes

Cream puff | Vanilla cream

Chocolate-coated strawberries

White chocolate mousse | Wachauer apricot

Cake pops

Ganache tart

Traditional Austrian Schaumröllchen
(puff pastry filled with cream) | Chocolate

Apple pastry | Vanilla sauce

Small chocolate tart from Valrhona Chocolate | Tahiti vanilla

Crème brûlée | Passion fruit | Raspberries

“Black and white” Valrhona chocolate mousse

Summer lemon cake

Cream tartlets | Exotic fruits

Selection of chocolates and lollies

FINGER FOOD

MIDNIGHT SNACKS

Homemade goulash soup | Freshly baked bread roll

€ 9.00 per person

Selection of cold cuts

Smoked meats and sausages | Alpine cheese | Spreads | Pretzels

€ 14.00 per person

Original Viennese sausage stand

Assortment of mini sausages | Three kinds of mini meat loaf |
Mustard | Horseradish | Condiments

€ 16.00 per person



DRINKS



DRINKS

DRINKS PACKAGES

ALCOHOL-FREE PACKAGE

Sparkling and still mineral water | Fruit juices (orange, apple, currant) | Lemonades

½ hour	€ 8.00 per person
1 hour	€ 14.00 per person
Each additional hour	€ 8.00 per person

WINE & BEER DINNER PACKAGE

Bio/Organic Grüner Veltliner Terrassen Kamptal DAC
Jurtschitsch winery, Langenlois, Kamptal

Zweigelt Kirchgarten
Gerhard Markowitsch winery, Göttlesbrunn, Carnuntum

Eggenberg Hopfenkönig | Non-alcoholic drinks

½ hour	€ 20.00 per person
1 hour	€ 28.00 per person
Each additional hour	€ 14.00 per person

SPARKLING WINE RECEPTION

Non-alcoholic drinks | Eggenberg Hopfenkönig |
Szigeti Grüner Veltliner sparkling wine

½ hour	€ 22.00 per person
1 hour	€ 30.00 per person
Each additional hour	€ 14.00 per person

CHAMPAGNE RECEPTION

Non-alcoholic drinks | Eggenberg Hopfenkönig |
Perrier Jouët champagne

½ hour	€ 28.00 per person
1 hour	€ 38.00 per person
Each additional hour	€ 18.00 per person

DRINKS

DRINKS PACKAGES

(continued)

COCKTAIL RECEPTION

Non-alcoholic drinks / Eggenberg Hopfenkönig / 1 Aperitif of your choice (page 31) / Szigeti Grüner Veltliner sparkling wine

½ hour	€ 24.00 per person
1 hour	€ 36.00 per person
Each additional hour	€ 14.00 per person

LONG DRINKS BAR

Select three long drinks from this page
Classic cocktails & long drinks

Bio/Organic Grüner Veltliner Terrassen Kamptal DAC
Jurtschitsch winery, Langenlois, Kamptal

Zweigelt Kirchgarten
Gerhard Markowitsch winery, Göttlesbrunn | Carnuntum

Eggenberg Hopfenkönig | Non-alcoholic drinks

½ hour	€ 26.00 per person
1 hour	€ 34.00 per person
Each additional hour	€ 16.00 per person

COCKTAIL BAR

Select three cocktails from this page
Classic cocktails & long drinks

Bio/Organic Grüner Veltliner Terrassen Kamptal DAC
Jurtschitsch winery, Langenlois, Kamptal

Zweigelt „Kirchgarten“
Gerhard Markowitsch winery, Göttlesbrunn | Carnuntum

Eggenberg Hopfenkönig | Non-alcoholic drinks

½ hour	€ 28.00 per person
1 hour	€ 38.00 per person
Each additional hour	€ 18.00 per person

DRINKS

DRINKS PACKAGES

(continued)

OPEN BAR

Select 3 cocktails / Select 3 long drinks
(see selection on next page)

Bio/Organic Grüner Veltliner Terrassen Kamptal DAC
Jurtschitsch winery, Langenlois | Kamptal

Zweigelt Kirchgarten

Gerhard Markowitsch winery, Göttlesbrunn | Carnuntum

Eggenberg Hopfenkönig | Non-alcoholic drinks

½ hour	34.00 per person
1 hour	46.00 per person
Jede weitere hour	26.00 per person

DRINKS

COCKTAILS

Caipirinha Cachaça Janeiro Cane sugar Lime	€ 16.50
Mojito Havana Club 3 Años Lime Mint Sugar Soda	€ 16.50
Margarita Olmeca tequila Cointreau Lemon juice	€ 16.50
Cosmopolitan Absolut vodka Cointreau Lime juice Cranberry juice	€ 16.50
Marathon (non-alcoholic) Multivitamin juice Grapefruit Lime juice Mango syrup	€ 16.50
San Francisco (non-alcoholic) Lemon Pineapple Grapefruit Orange Passion fruit juice Grenadine	€ 16.50

LONGDRINKS

Gin & tonic Beefeater Gin Royal Bliss Tonic Water	€ 14.50
Vodka & lemon Absolut Vodka Royal Bliss Bitter Lemon	€ 14.50
Cuba Libre Havana Club 3 Años Rum Coca Cola	€ 14.50
Screw Driver Absolut vodka Orange juice	€ 14.50
Scotch Soda Johnnie Walker Red Label Soda	€ 14.50
Bourbon Ginger Jack Daniels Ginger ale	€ 14.50

DRINKS

APERITIFS

InterContinental – sparkling cocktail Grand Marnier Lemon juice Sparkling wine	€ 14.50
Bellini – sparkling Cocktail White peach purée Sparkling wine	€ 14.50
Rossini – sparkling Cocktail Strawberry purée	€ 14.50
Kir Royal – sparkling Cocktail Szigeti sparkling wine Crème de cassis	€ 14.50
Peach Lady – sparkling Cocktail Absolut vodka Pêché Mignon Orange juice Sparkling wine	€ 14.50
Aperol Spritz	€ 8.50
Campari Soda	€ 8.50
Campari orange	€ 9.50
Gin and Tonic Beefeater Royal Bliss Tonic Water	€ 12.50

SPARKLING WINES & CHAMPAGNES

	<i>0.1l glas</i>	<i>0.75l bottle</i>
Cuvée 8 Frizzante Hochriegel Vienna sparkling wine	€ 5.00	€ 36.00
Szigeti Grüner Veltliner sparkling wine Gols Lake Neusiedl Austria	€ 9.50	€ 66.00
Szigeti Rosé sparkling wine Gols Brut Gols Lake Neusiedl Austria	€ 9.50	€ 66.00
Perrier Jouët Grand Brut Champagne Champagne Epernay France	€ 14.00	€ 98.00

DRINKS

WHITE WINE

0.75 l bottle

Bio/Organic Grüner Veltliner Terrassen Kamptal DAC <i>Jurtschitsch winery / Kamptal / Austria</i>	€ 32.00
Grüner Veltliner Bruch <i>Rainer Christ winery / Vienna, Austria</i>	€ 48.00
Wiener Gemischter Satz DAC <i>Mayer am Pfarrplatz winery / Vienna, Austria</i>	€ 46.00
Riesling Urgestein Kamptal DAC <i>Schloss Gobelsburg winery / Kamptal / Austria</i>	€ 48.00
Riesling Federspiel Loibenberg <i>Domäne Wachau / Wachau Austria</i>	€ 48.00
Chardonnay Jerusalem • Kosher <i>Wohlmuth winery / Südsteiermark, Austria</i>	€ 56.00
Sauvignon Blanc classic <i>Klosterneuburg Abbey winery / Klosterneuburg, Austria</i>	€ 36.00
Sauvignon Blanc Marlborough <i>Salomon & Andrew Wines / Marlborough. Neuseeland</i>	€ 42.00

RED WINE

0.75 l bottle

Zweigelt Kirchgarten <i>Gerhard Markowitsch winery / Carnuntum, Austria</i>	€ 32.00
Zweigelt <i>Ceel winery / Neusiedlersee-Hügelland, Austria</i>	€ 36.00
Organic Pinot Noir <i>Familie Auer winery / Thermenregion, Austria</i>	€ 44.00
Merlot Reserve <i>Leopold Aumann / Thermenregion, Austria</i>	€ 46.00
Cabernet Sauvignon <i>Johann Scheiblhofer winery / Lake Neusiedl, Austria</i>	€ 52.00
Trie red <i>Günter Triebaumer winery / Neusiedlersee-Hügelland, Austria</i>	€ 38.00
Menorah • Kosher <i>Cabernet Sauvignon, Merlot, Zweigelt, Pinot Noir Wohlmuth winery / Südsteiermark, Austria</i>	€ 56.00
Chianti DOCG Sassocupo <i>Azienda Agricola Bucci Nera, Arezzo / Chianti / Italy</i>	€ 68.00

DRINKS

BEER

Eggenberg Hopfenkönig	0.331	€ 5.50
	30.001	€ 320.00
	50.001	€ 520.00
Beck's Pilsener	0.331	€ 6.00
Beck's alcohol-free	0.331	€ 5.50
Franziskaner Hefeweizen	0.331	€ 6.00

COFFEE AND TEA

Filter coffee	1.001	€ 18.00
Small Turkish coffee Single espresso with milk		€ 3.90
Large Turkish coffee Double espresso with milk		€ 4.80
Wiener Melange		€ 4.80
Cappuccino		€ 4.80
Ronnefeldt Tea Star Collection		€ 4.80

NON-ALCOHOLIC DRINKS

MINERAL WATER

Römerquelle still sparkling	0.331	€ 4.50
	0.751	€ 9.00

LEMONADE

Coca Cola, Diet Coke	0.331	€ 4.60
Sprite	0.331	€ 4.60
Fanta	0.331	€ 4.60
Almdudler	0.351	€ 4.60
Kinley Bitter Lemon	0.251	€ 4.60
Kinley Tonic Water	0.251	€ 4.60

PREMIUM FRUIT JUICE

Naturally cloudy organic apple juice	0.201	€ 5.50
Rauch organic blackcurrant	0.201	€ 5.50
Rauch organic orange juice	0.201	€ 5.50