

→ MORNING, NOON, EVENING. ALWAYS! → S



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Ú¦ 38^• ÁÁ, &|` å^ ÁÁde| ÁÁSOG;^• ÁÁG; å ÁÁA` cã^• È





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COFFEE & FLOURS

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+15 @5 B'GD97 =5 @+19 G

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PASTRIES



SOFT DRINKS

-16)(31-

K5FA'8FB?G

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without whipped cream with whipped cream	€IÈS€ÁÁ €5È1€	<ch``ya `ugg<="" cb']b'h\="" td="" y'[=""><td>€ÆÆÈ€</td></ch``ya>	€ÆÆÈ€
7\ cVVV]Urc '(G) hot chocolate with an espresso	€ÃÀÈ€	<chʿudd`y''ì]wyʻk]h\`w∏bbuacb 7\U]`@UhhY∵©ÖD</chʿudd`y''ì]wyʻk]h\`w∏bbuacb 	€IÈS€ÁÁ €ÁÁÀDÌ€
7 YbffU'GW c_cfYffc'(G) hot chocolate with 2cl Amaretto, whipped cream and cocoa powder	€ÃÃÈ€		
@ a i a VU(G) hot chocolate with 2cl rum, whipped cream and cocoa powder	€ÃÀÈ€	Ø[¦ÁÁN æÁ∳æðāææá]}•ÁÁ[{ ÁÁN @H≺] ^æ^ÁA√^ÁÁ`¦ÁÁ^]æðææ { ^}`È	
■W7\cWt`UhY'(C, G) Vanilla ice cream served with cold chocolate and whipped cream	€ÃÃÈS€	ALTHAUS	

7C@8'8F=B?G

″J"g`UiYf″ä]bYfƯ′kUhYf′′		OfUb[Y'i]WY	0.101 € 3.30
"sparkling" or "without"	0.331 € 3.10	freshly squeezed	
"sparkling" or "without"	0.751 € 6.20	7 c\\U7 c`U`	€ÈH ÆÆÆÈ€
gcXU	0.25I € 2.10	Coca Cola Zero	€ÌHH ÆÆÆHÈ?€
	0.501 € 3.70	GW(UflbYf'6ca V'CfUb[Y	€ÈÉÍ ÁÁ€ÁÁHÈS€
: `Uj cfYX'GcXU		5`a Xi X`Yf	€ÌH €ÁÁÌZ'€
Lemon/Raspberry/Elderberry	0.331 € 2.90	″@ldhcb″` ≟W YX`HYU	CHIMC MITC
Lemon/Raspberry/Elderberry	0.501 € 4.00	Š^{ [}Ðú^æ&@	€ÈҢЖ€ЖЁ€
D5; C'Udd`Y'i]WYzcfUb[Y'i]WYz Apricot, WiffUbh	0.201 € 3.40	RYX'Bi ``	€ÈGÍ ÁÁ€ÁÁÌZ€
D5; C'Udd`Y'1]WWZcfUb[Y'1]WWZ		H\ ca Ugʻ< Ybfm6]hhYfʻ@/a cbʻ	€ È € #€##È€
Apricot, currant sprayed	0.001 6.4.00	Fentimans Premium Tonic	€È€ÁÁ€ÁÁÈ€
with soda with soda	0.33l € 4.00 0.50l € 4.80	Water	
with water	0.331 € 3.40		
with water	0.501 € 3.80		
	0.001 € 0.00		



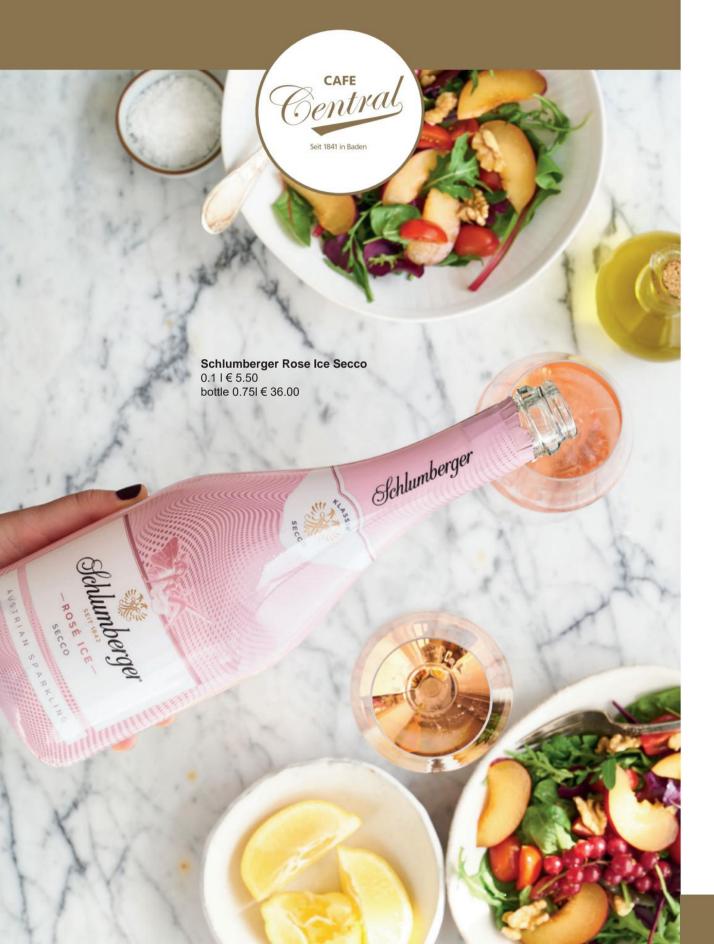








A good cup of coffee, a cozy cocoa when it's freezing cold outside or a summery Aperol Spritz after work - we have something for every mood and weather.



ALCOHOLIC DRINKS



WHITE WINES

RED WINES

Green Valtellina Ried Schneiderberg (O)

Wineryn Waberer 1/8I \in 4.10 Weinviertel DAC bottle 0.75I \in 25.00

Yellow Muscatel (O)

Winery Wohlmuth - $1/81 \le 4.60$ Southern Styria bottle $0.751 \le 27.00$

Chardonnay from the mountain

(O) Alphart Winery - 1/81 \in 4.40 thermal region bottle 0.751 \in 26.00

White Splash (O) 1/4I € 3.30

White splash with Aperol (O) $1/41 \in 5.20$

Emperor Splash (O) 1/4I \leq 3.80 White spritz with elderberry

syrup and lemon slice

Sommer Spritzer (O) 0.50l € 4.80

1/8I white wine with soda spritzer and lemon slice

Red Splatter (O) 1/-

Zweigelt MONTEM-

Göttweig Abbey (O)

Winery Dockner – Kremstal 1/8I € 3.60

1/41 € 3.30

Blaufränkisch - Hochäcker (O)

Weingut Maria Kerschbaum - 1/8I \in 4.20 Horitschon Mittelburgenland bottle 0.75I \in 24.50

Merlot RESERVE (O)

Winery Leo Aumann – 1/81 \in 4.40 thermal region bottle 0.751 \in 26.00

SPARKLING WINES

Schlumberger Piccolo (O)

"Sissi" & "Franzl" bottle 0.201 € 10.90 Rosé Brut and Sparkling Brut

Schlumberger Rose Ice bottle 0.751 € 36.00 Secco (O). $1/41 \in 5.50$



BEER FROM THE BARREL

Reininghaus (A)

Whistle for the ladies $0.201 \in 3.00$ Seidl $0.301 \in 3.70$ Krügerl $0.501 \in 4.70$



A Pilsner – unique like its vintage

The straw-yellow color typical of a pilsner and the firm, fine-pored foam prepare us for exclusive drinking pleasure.

The nose is dominated by Celeia aroma hops and citrusy hints.



BOTTLED BEERS

Gösser Naturgold non-alcoholic (A)

Edelweiss

Hofbrau (A)



bottle 0.33l € 3.90

Edelwei

Edelweiss bottle 0.501 € 4.70







"But our best place of education for everything new was the coffee house. In order to understand this, you have to know that the Viennese coffee house is an institution of a special kind that cannot be compared to any similar one in the world."

Stefan Zweig (1881–1942), writer



ALCOHOLIC DRINKS



APERITIFS

Prosecco from draft (O) Prosecco Aperol (O) Prosecco Orange (O) with freshly squeezed orange juice	$0.101 \in 4.30$ $0.101 \in 5.40$ $0.101 \in 4.60$	Vodka Lemon 2cl Stolichnaya Vodka, Thomas Henry Tonics, Lime wedge served over ice	€ 6.70
Aperol Spritz (O) Prosecco on tap with Aperol and a spritz of soda	€ 5.60	Gin Tonic 2cl Hendricks GIN, Thomas Henry Tonic, lime wedge served over ice	€ 6.70
Hugo (O) draft prosecco, Elderflower juice,lime, apple slices, mint and a splash of soda	0.101 € 6.20	Prosecco French 77 Prosecco with Hendrick's GIN, elderflower syrup, lemon juice, Splash of soda and lemon wedge served over ice	€ 7.70
Campari Soda (O)	0.10l € 4.90		
Campari Orange (O) with fresh squeezed orange juice	0.101 € 5.40		

SPIRITS

Vodka Stolichnaya	2cl € 3.40	Amaretto (H)	2cl € 3.20
Tullamore Whiskey	2cl € 3.60	Nonino Grappa Traditional	2cl € 3.90
Remy Martin Cognac	2cl € 4.50	Schnaps from Freihof – Distillation since 1885	
Hendrick's Gin	2cl € 3.90	Williams pear raspberry	2cl € 3.90
averna	2cl € 3.20	apricot	2cl € 3.90
Averna Sour 4cl Averna served with lemon juice over ice	4cl € 5.90	All schnapps without sugar, without artificial flavors and colorings	2cl € 3.90















"Apart from philosophy, I know of no such good booster for the brain as chess and coffee."

Jean Paul (1763–1825), writer



BREAKFAST



BREAKFAST PLATE

Viennese breakfast (A,G) Wiener Melange with Buttersemmerl	€ 6.20	Breakfast deluxe (A,C,G,L,O) for 2 people. Cup of coffee, glass of tea or hot	€ 40.00
Italian breakfast (A,G) Cappuccino with croissant	€ 5.90	chocolate - 4 pieces of pastry of your choice - butter, jam, honey	
Crescent breakfast (A,G) Viennese melange with brioche croissants	€ 5.90	 ham and cheese plate egg dish of your choice with 3 eggs fresh fruit 2 glasses of Prosecco or 	
Cafe Central Breakfast (A,C,G,L) - 2 pieces of pastry of your choice	€ 14.90	2 glasses of freshly squeezed orange juice	
butter, jam1 soft- boiled eggHam and cheese plate		Fork breakfast (A.L.O)	€ 10.70
- Cup of coffee, glass of tea or Hot chocolate		Beef goulash with a pinch of beer	

A LA CARTE BREAKFAST

Soft breakfast egg (C)	€ 1.70	Portion of leg ham (L)	€ 4.50
2 eggs in a jar (C)	€ 3.80	Portion of cheese (G)	€ 4.20
Egg dish from 2 eggs (C)	€ 4.20	Muesli with yoghurt or milk (A,E,F,G,H,N)	€ 4.40
Egg dish from 2 eggs with Pumpkin oil or truffle oil (C)	€ 5.00	Muesli with yoghurt and fresh Fruits (A,E,F,G,H,N)	€ 6.00
Egg dish, 2 eggs with ham (C, L)	€ 5.80	Toast bread, 2 slices (A,G)	€ 1.30
Egg dish, 2 eggs with bacon (C) Egg dish, 2 eggs with cheese ^(C, G)	€ 5.80	Black bread, 1 slice (A)	€ 1.30
Egg dish, 2 eggs with vegetables (C)	€ 5.80 € 5.80	Hand roll (A)	€ 1.70
Surcharge for 3 eggs	€ 1.50	Kornspitz (A)	€ 1.90
	€ 6.50	Brioche, croissant(A,G)	€ 2.60
Egg dish with avocado cream and sun-dried tomatoes on toast	C 0.00	Butter bread	€ 2.90
		Butter roll Buttercorn Point (A,G)	€ 3.00
We would also be happy to prepare your eq	gg		€ 3.20
dish as an omelet or fried egg!		Surcharge chives	€ 0.70

€ 1.30

€ 1.50

Butter, Honey, Nutella (G,H)

Jam of your choice (O)

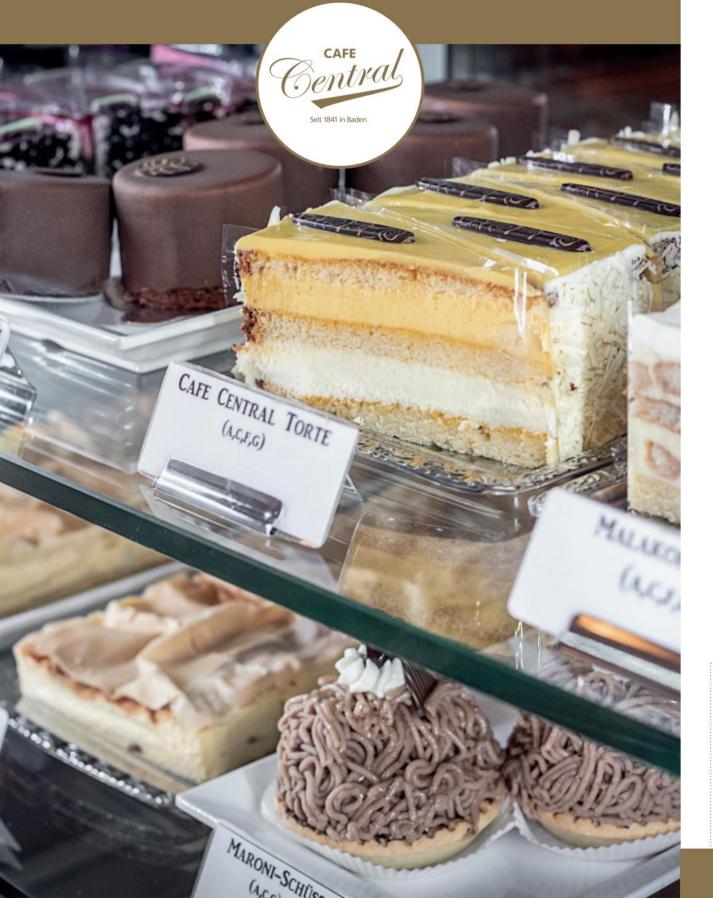






"Good things take time," as the saying goes.

What people have forgotten, however, is that it takes time as well as energy. You bring time and hunger, we take care of the rest to be able to release you full of energy and motivated.



COFFEE HOUSE CLASSICS



SPICY

Classic ham roll (A,C,G,L,M) with pastries	€4.90	Ham and cheese toast (A,G,L,N) either only ham or only cheese possible	€4.00
Debreziner (A,M) with mustard and freshly torn horseradish and pastries	€5.70	Farmer's toast (A, C, G, L) on black bread with ham, cheese and a fried egg	€6.50
Sacherwurst (A,M) with mustard and freshly torn	€5.90	Salmon toast (A, D, G, M, N) with homemade Honey Mustard Dill Sauce	€ 6.90
horseradish and pastries		Piadina (A,G)	€5.20
Sacherwurst (A) with juice and pastries	€ 6.70	grilled flatbread filled with Prosciutto Crudo and Mozzarella	
Baden sausage plate (A,G,M) Sacher sausages, Debreziner, Käsekrainer with mustard and fresh Horseradish, plus a pastry of your choice	€7.80	Finely garnished house bread (A,C,G,L,M) optionally topped with ham, cheese or salami	€ 4.60
Berner Würstel (A,G,M) our sausages are hand filled with	€ 7.80	Smoked salmon with cream cheese (A,D,G,N) with toast and butter	€7.20
cheese and bacon Beef goulash (A) with pastries	€8.50	Three baguette rolls (A,D,G,L) with a glass of Prosecco topped with ham, salmon and cheese	€9.90
Goulash soup (A) with pastries	€5.90	Club sandwich (A,C,F,G,L,M) with grilled chicken breast, bacon, cheese,	€8.90
Flammkuchen (A,G) with red onion, bacon and cheese (waiting time approx. 12 min)	€7.90	Egg, lettuce, tomato slice and spicier mustard sauce	



Curd cheese strudel & apple strudel	€ 4.00	Cakes in the refrigerated	€ 4.00
(A,C,G) with a scoop of vanilla ice cream with	€ 5.50	per piece	C 4.00
vanilla sauce	€ 6.00	P 0. P.000	

SWEET



Allergen information acc. Allergen Information Ordinance BGBL II 175/2014

Information about ingredients in our dishes that can cause allergens or intolerances is available on request

from our service employees.

Wherever possible, you will also find this information directly on the price tags and on the map.

We stick to the code recommendation and use the following letter codes:

Cereals containing gluten	A
crustaceans	B
egg	C
Fish	D
peanut	E
soy	f
milk or lactose	G
nuts	Н
celery	L
Mustard	M
sesame	N
sulphites	0
lupins	P
mollusks	R





"Located in the middle of the city, the café offered a walker like me a wonderful place to rest. But what made this place something very special was the intimate connection between past and present, nostalgic memories of good times and pride in the good times."

unknown



THE CAFE CENTRAL



THE CHANGING HISTORY OF CAFE CENTRAL

Our traditional business was founded in 1841 by Josef and Juliane Schanderl, back then as Cafe Spitzer. In the second half of the 19th century, the local name changed under the owner Caroline Haschberger, because the French way of life, which had already inspired Metternich at the beginning of the century, spread to the broad mass of the population. French had established itself as the language of the educated. The locality was given the name "Cafe Français" and became an integral part of the Baden local scene. When the First World War hit the country, the relationship with the resistance did not remain untroubled. People despised countries they had previously looked up to in admiration, by virtue of their way of life or whatever transfiguration they had.

Until 1914, numerous cafetiers had tried to score points with customers as a quasi-French outpost, but now the attitude was reversed and so the time-honoured coffee house on the main square, now indispensable as Cafe Central in Baden, was given the familiar name "Central". From 1924 to 1958 the café was run by Michael Agoston and his wife Marie. During World War II there were music concerts in the "Central".

At the end of the war the cafe was closed and became a detention center for prisoners. On December 8, 1945, the time had come and the Cafe Central once again ceremonially opened its doors.

On January 1, 2015, the "Cafe Central" was taken over by the Kreiker family, revitalized, the traditional coffee house culture, which had almost been lost, reintroduced and expanded with modern concepts and elements. The focus is therefore on the guest and his needs. The coffee house should not only be a popular meeting place, but also become an institution and make a visit to the coffee house a sensual experience again.

CAN IT BE A BIT MORE?





You can also buy our Cafe Central coffee in organic quality from the **roastery Reiter** Caffé from Sicily to take home!

500g whole beans

€18.90

90% Arabica, 10% Robusta, 100% ORGANIC

Our Cafe Central Blend is a mixture of three varieties Green coffee with Arabica beans from Brazil and Ethiopia

bean from India

