



BAR RESTAURANT CAFE

BEVERAGES

Aperitifs

Euro

Sparkling wine Kattus, Haussekt, 120 Jahre Hotel Regina (o)	0,1l	4,90
Sparkling wine Kattus Cuvée Nr 1 (o)	0,1l	4,90
Sparkling wine with elderflower syrup (o)	0,1l	5,70
White wine or red wine with soda (o)	0,25l	3,00
White wine with soda and Aperol (o)	0,25l	4,10
Sparkling wine with Aperol (o)	0,1l	4,90
Campari with soda	0,2l	4,70
Campari with orange juice	0,2l	4,90
Martini Dry, Bianco or Rosso (o)	5 cl	4,40
Port wine Sandeman white or red (o)	5 cl	3,80
Sherry Sandeman dry or semi sweet (o)	5 cl	3,50

Non alcoholic beverages

Soda water	0,25l	1,70
<u>Lemon soda / Raspberry soda / Elder soda*</u>	0,25l	1,90
Mineral water still or sparkling	0,33l	2,90
Mineral water still or sparkling	0,75l	5,70
Coca-Cola, Coke light, Coke Zero	0,33l	3,40
Seven up Lemon or Orange	0,33l	3,40
Almdudler herb soda	0,35l	3,40
Rauch Ice tea lemon or peach	0,33l	3,40
Bitter Lemon, Tonic Water	0,2l	3,40
Rauch juices		
Strawberry, black currant, apricot, peach or tomato	0,2l	3,40
Orange juice	0,25l	2,90
Altenriederer Apple juice filtered or unfiltered	0,25l	3,30
Altenriederer Apple juice with soda	0,25l	2,80
Red Bull	0,25l	4,30
Thomas Henry Tonic	0,2l	3,90
Thomas Henry Elderflower Tonic	0,2l	3,90

* soft drinks for our young guests

¹ contains a phenylalanine spring

Allergeninformation gemäß Codex-Empfehlungen:

(a) glutenhaltiges Getreide (b) Krebstiere (c) Ei (d) Fisch (e) Erdnuss (f) Soja (g) Milch oder Laktose (h) Schalenfrüchte (l) Sellerie (m) Senf (n) Sesam (o) Sulfite (p) Lupine (r) Weichtiere

Freshly squeezed juices

Orange, apple, carrot or grapefruit	0,125l	2,80
Mixed fruits or mixed vegetables	0,125l	2,80

Coffee

Single Espresso		2,10
Double Espresso		3,30
Caffé Latte (g)		3,50
Cappuccino (g)		3,10
American coffee		2,90
Viennese Melange (g)		3,10
Hot chocolate with whipped cream (g)		3,30

Tea

Glass of Ronnefeldt Tea		3,00
Darjeeling, English Breakfast, Earl Grey, Greenleaf, Morgentau flavored green tea, Fruity White, Wellness herbal tea Refreshing Mint, Fruity Camomile, Sweet Berries		
Portion of lemon		0,60
Portion of rum	2 cl	1,50



BAR RESTAURANT CAFE

Cocktails

Euro

Long drinks

Bloody Mary

Vodka, tomato juice, salt, pepper, Tabasco

7,20

Cuba Libre

Brown rum, lime, coke

7,20

Gin & Tonic

Gin, Tonic Water

7,20

Vodka Lemon

Vodka, Bitter Lemon

7,20

Classics

Caipirinha / Lea´s Black Caipirinha

Cachaca, Lime, brown sugar / Eristoff Black, Lime, brown sugar

7,20

Long Island Ice Tea

White rum, Vodka, Gin, Tequila, Southern Comfort, lemon juice, coke

10,50

Martini Cocktail

Gin, Vermouth

7,20

Mojito

White rum, fresh mint, brown sugar

7,20

Pina Colada

White rum, brown rum, pineapple juice, cream (g), coconut milk

9,00

Whiskey Sour

Scotch or Bourbon, lemon juice, sugar

7,20

Our Specials

Red Alexander

White rum, brown rum, lemon juice, orange juice, Grenadine

7,20

Lemon Blue

Blue Curacao, Bitter Lemon, lemon juice, sugar

7,50

Non alcoholic

Sportsman

Orange juice, pineapple juice, lemon juice, Grenadine

6,50

Virgin Colada

Pineapple juice, cream (g), coconut milk, Grenadine

6,50

With pleasure we prepare for you as well some other cocktails or long drinks.
Please ask our service staff!

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Grappa

		Euro
Grappa Nonino Tradizione		2 cl 4,20
Grappa Poli Sarpa / Barrique		2 cl 3,70

Cognac

Cognac Remy Martin VSOP		2 cl 4,80
Cognac Remy Martin XO		2 cl 9,60
Cognac Hennessy XO		2 cl 12,00

Fine Spirits

Gölles Apricot brand		2 cl 4,50
Gölles Williams pear brand		2 cl 4,50
Gölles Fruit brand or Old apple brand		2 cl 3,50
Schosser Rowan berry or plum		2 cl 5,20
Gin Beefeater		2 cl 3,00
Gin Sipsmith		4 cl 8,00
Gin Blackwoodforest Vintage		4 cl 7,00
Gin Monkey 47		4 cl 9,00
Tequila Olmeca		2 cl 3,70
Vodka Stolichnaya		2 cl 3,40
Tequila Padre Azul "Blanco"		2 cl 5,90
Tequila Padre Azul "Reposado"		2 cl 6,50

Whiskey & Whisky

Chivas Regal	Scotch	4 cl 9,00
Johnny Walker Red Label	Scotch	4 cl 7,20
Tullamore Dew	Irish	4 cl 7,20
Glenmorangie 10y	Single Malt	4 cl 10,40
Lagavulin 16y	Single Malt	4 cl 10,40
Oban 14y	Single Malt	4 cl 10,40
Jack Daniels	Bourbon	4 cl 7,20
Canadian Club	Canadian	4 cl 7,20

Liquors

Amaretto		2 cl 3,50
Baileys (g)		2 cl 3,50
Grand Marnier		2 cl 4,20
Cointreau		2cl 3,5

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Bitters

Averna	2 cl	3,20
Fernet Branca	2 cl	3,20
Ramazzotti	2 cl	3,20
Sambuca Molinari	2cl	3,40
Aquavit	2cl	3,50

Beer

Euro

Gold Fassl Pils, draft (a)	0,2l	2,80
	0,3l / 0,5l	3,30 / 4,10
Ottakringer Shandy beer, draft (a)	0,3l / 0,5l	3,30 / 4,10
Budweiser, draft (a)	0,3l / 0,5l	3,90 / 4,70
Schneider Weisse wheat beer, draft (a)	0,3l / 0,5l	3,90 / 4,70
Non alcoholic beer, bottled (a)	0,33l	3,50
Ottakringer Dark beer, bottled (a)	0,5l	4,10

Sparkling wine and Champagne

Sparkling wine Kattus, Haussekt, 120 Jahre Hotel Regina (o)	0,75l	34,00
Cuvée Nr.1, Johann Kattus (o)	0,75l	34,00
Veuve Clicquot (o)	0,375l	43,00
	0,75l	86,00
Laurent Perrier Brut (o)	0,75l	81,00

Spritzer

White wine spritzer (o)	0,25l	3,00
Red wine spritzer (o)	0,25l	3,00

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WHITE WINE

Euro | Btl.

2018 Chardonnay Klassik

Winery Markowitsch, Göttlesbrunn, Carnuntum
Green-yellow, intense odour of tropical fruits and cinnamon, fresh and fruity on the palate with aromatic finish.

26,00

2018 Gelber Muskateller „Bisamberg“

Winery Wieninger, Stammersdorf, Wien
Smokey-aromatic nutmeg flavours, multi-faceted and dainty.
Elegant with fine peach flavour and fine spicy finish.

28,00

2018 Gemischter Satz DAC

Winery Mayer am Pfarrplatz, Heiligenstadt, Wien
In the nose fully aromatic with nuances from pears, citrus and apple.
Fresh and wonderful juicy on the palate.

24,00

2017 Grüner Veltliner Steinsetz DAC Reserve

Winery Schloss Gobelsburg, Langenlois, Kamptal
Middle yellow-green. In the nose fine herbs, a touch of grapefruit, fine pear. On the palate juicy yellow apple flavours.

34,00

2017 Grüner Veltliner Rotes Tor „Federspiel“

Winery Hirtzberger, Spitz an der Donau, Wachau
Light yellow-green. Fine herbal spice, fruity notes of apple and mango, Juicy, soft sweetness, fresh, also at the finish, sprightliness.

42,00

2018 Sauvignon Blanc

Winery Kroiss, Illmitz, Neusiedlersee
Bright yellow with green reflexion, fresh odour from gooseberry, elder and asparagus. On the palate exotic and with unique character

25,00

2017 Riesling Franzhauser

Winery Stift Klosterneuburg, Niederösterreich
Middle straw-colored, concentrated bouquet from apricot and vineyard peach.
On the palate fine mineralic and elegant sourness.

26,00

2017 Weissburgunder

Winery Polz, Spielfeld, Südsteiermark
Light yellow with green reflexions. nuances of white peach on the bouquet, on the palate, good inbounded sourness, young with strong character.

28,00

All wines contain sulphites (o)



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RED WINE

Euro | Btl.

2015 Blaufränkisch	26,00
Winery Kerschbaum, Horitschon, Mittelburgenland Ruby red, young violet reflexions. In the nose a soft nougat touch, on the palate dark fruits, good harmonized tannins, very drinkable.	
2015 Blaufränkisch „Kalk & Schiefer“	34,00
Winery Nittnaus, Gols, Neusiedlersee-Hügelland Intense ruby red, fine fruits, soft spicy and mineralic; On the palate breezy and exciting, long, with wonderful fruit finish.	
2017 Cabernet Sauvignon	29,00
Winery Scheiblhofer, Andau, Neusiedlersee Deep dark violet. Typical bouquet from cassis and red pepper, heavy sweet-rough, great complexity, fine notes of caramel and a touch of oak.	
2015 „Haideboden“ Cuvée (BF, ZW, CS)	43,00
Winery Umathum, Frauenkirchen, Neusiedlersee Intense ruby red. In the bouquet fine flavours of cherry and plum, notes from cassis and chocolate. Soft roughness, long lasting finish.	
2015 „Wiener Trilogie“ Cuvée (ZW, ME, CS)	33,00
Winery Wieninger, Stammersdorf, Wien Reveals intense of red berries aromas and a touch of moss. With noble wood wort, a bit liquorice and cassis. Well balanced tannins, soft blackberry flavours at the finish.	
2015 Pinot Noir	34,00
Winery Feiler-Artinger, Rust, Neusiedlersee-Hügelland Dark red. Typical Pinot fruit and spiciness, also flavours of flowers. Spicy and elegant, well balanced roughness, long finish.	
2016 Merlot	30,00
Winery G. Triebaumer, Rust, Neusiedlersee-Hügelland Deep dark purple, a touch of dark elder and cedar wood, touch of cassis. Well, rich, sort's typical fruit. A touch of fine dark chocolate.	
2015 Shiraz „100 days“	43,00
Winery Keringer, Mönchhof, Neusiedlersee Deep dark ruby red. Fine flavours of dark red berries and forest fruits, smooth, soft chocolate flavours with a touch of cacao. Very long finish.	

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2017 St. Laurent Zeisl „Premium“

29,00

Winery Mad Marienberg, Oggau, Neusiedlersee-Hügelland

Deep chocolate bouquet, soft fruits, rum plums, thyme, tar carbon; Soft texture, smooth tannins, mellow, the wood fits well, very drinkable.

2016 Zweigelt

30,00

Winery Umathum, Frauenkirchen, Neusiedlersee

Ruby red colour, spice in the nose with impressions of cherries, on the palate dark cherries and black pepper, fine and balanced finish.

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