

The second living room, since 1903.

For 120 years, friends, acquaintances, or business partners have been meeting in our street café.

Or as we Viennese say, in the second living room.

Here, you experience the renowned Viennese coffeehouse culture - which, by the way, was added to the list of intangible UNESCO cultural heritage in November 2011. In a traditional atmosphere, you'll find everything that has made the Viennese coffeehouse world-famous: coffee specialties, the most important domestic and foreign newspapers, refined Viennese cuisine, daily fresh, homemade pastries, and, of course, a glass of water with your coffee.

We wish you an enjoyable stay.

Nice to have you here.

CAFÉ PRÜCKEL

Stubenring 24, 1010 Wien, Österreich

Tel.: +43-1-512 61 15

E-Mail: cafe@prueckel.at

Tea

TEE IN A GLAS 3,90
Black tea Assam – Chamomile tea –
Peppermint tea – Fruit tea

TEA IN A POT 6,00
Earl Grey – Organic green tea Yunnan –
Organic herbal tea – Organic Rooibos –
Homemade ginger tea

Non-alcoholic

Vöslauer sparkling or still 0,33L | 0,75L 3,50 | 6,80

Soda 0,25L | 0,5L 2,30 | 4,50
+ raspberry or lemon 1,00

Homemade lemonades 0,5L 5,40
apple-lemon or ginger-lemon

Naturally cloudy apple juice 0,25L 3,90
with soda 0,25L | 0,5L 2,90 | 4,90

Red apple juice Baya Marisa
or rhubarb juice 0,25L 4,40
with soda 0,25L | 0,5L 3,40 | 5,40

Pago apricot, currant, orange 0,2L 3,90
with soda 0,5L 4,90

Schweppes Tonic Water, Bitter Lemon 0,2L 4,20

Almdudler, Spezi Orange 0,33L 3,90

Coca-Cola, Coca-Cola zero 0,33L 4,30

Beer

Gösser Gold or tap
"Seidl" 0,33L 3,90
"Krügerl" 0,50L 4,90

Edelweiss wheat beer 0,5L 4,90

Budweiser Budvar 0,5L 4,90

Schlossgold non-alcoholic 0,5L 4,90

Wines & Sparkling Wines

"Weißer Spritzer" White wine with soda 0,25L 4,50

Grüner Veltliner 0,125L 4,30
Winzergenossenschaft Krems

Cuvée white 0,125L 4,80
Wurzinger

Roter Veltliner 0,125L | 0,75L 6,20 | 36,00
Wimmer-Czerny, 2022

Riesling Berg & Meer 0,125L | 0,75L 6,50 | 38,00
Fink & Kotzian, 2021

Cuvée red 0,125L 4,80
Wurzinger

Blaifränkisch Eisenberg 0,125L | 0,75L 6,90 | 40,00
Krutzler, 2019

Prosecco DRU EL CRU 0,1L 6,20

Crémant Rosé 0,1L | 0,75L 7,50 | 51,00
de Chastenay

Prückel

RINGSTRASSECAFÉ SINCE 1903

www.prueckel.at

Coffee and Chocolate

Small Espresso	3,50
Large Espresso	5,50
“Prückel Creme” a specialty coffee	3,50
“Verlängerter” black coffee diluted with water	4,50
Melange Cappuccino	4,80
Melange with whipped cream	5,30
Café Latte	5,80
“Einspanner” double espresso, whipped cream, rum	6,10
“Fiaker” doppelter Espresso, Schlagobers, Rum	8,20
“Maria Theresia” large espresso, orange liqueur, whipped cream	8,50
Hot Chocolate	5,80
Hot Chocolate with whipped cream	6,20
Viennese Chocolate with rum and cream	7,70

All milk coffees are also available with oat milk 0,50

Upon request, we can serve any coffee with extra milk and decaffeinated.

We'll accept card payments in the coming weeks.
Thank you for your understanding.

Breakfast

daily until 2 pm

SMALL VIENNESE BREAKFAST butter, apricot jam or honey, organic soft-boiled egg, bread roll and croissantl	6,80
BIG VIENNESE BREAKFAST butter, apricot jam or honey, organic soft-boiled egg, ham, cheese, bread roll and croissant	10,80
Butter, jam or honey	1,30
Bread roll, pretzel stick or house bread	1,70
Croissant or grain roll	2,00
Bread roll with butter or Pretzel stick with butter	3,30
Chive bread	3,80
SCRAMBLED EGGS WITH 3 ORGANIC EGGS	6,80
HAM BACON AND EGGS with two organic eggs	7,50
SCRAMBLED EGGS WITH SAUSAGES	8,60
OMELETTE with 2 organic eggs + ham + cheese	6,50 1,50 1,00
ORGANIC BREAKFAST EGG	2,40
ORGANIC EGG IN A GLASS, 2 PCS	5,20
FILLED CROISSANT fresh from the oven with ham, cheese, tomatoes and cocktail sauce	5,50
NATURAL YOGURT with fresh fruits	5,40
Freshly squeezed orange juice 0,125L 0,25L	4,00/8,00

Small Snacks

CLEAR BEEF SOUP with liver dumplings or pancake strips	5,30
THICKEND CHICKEN SOUP with vegetables and bread dumplings	5,50
GOULASH SOUP	5,50
HAM ROLL filled with French salad	7,50
MAYONNAISE EGG	7,50
AVOCADO TARTARE with black pepper, olive oil, and pastry	9,50
TUNA ON MIXED LEAF SALAD egg, onion, and cocktail sauce	9,10
FRANKFURTER OR DEBREZINER SAUSAGES with mustard, fresh horseradish and bread roll	8,50
HAM AND CHEESE TOAST WITH KETCHUP	5,80

Permanence and Change

Under new management and with a proven team, Café Prückel enters a new era in 2024. We aim to preserve the tradition of the establishment with care while introducing new ideas. Cherished classics, barista-crafted coffee, and the finest products from local suppliers will equally complement and preserve our offer. Please give us some time and share your feedback. We're delighted to have you here. Thank you!

Thomas Hahn and team

Main Dishes

“EIERNOCKERL” egg noodles with spring onions and green salad	8,90
SPINACH STRUDEL with feta cheese and cream sauce	9,50
HOMEMADE GNOCCHI with sage butter, prosciutto, and Grana	9,80
MINCED MEAT PATTIES with mashed potatoes and crispy onions	10,80
VIENNESE GOULASH made from Styrian beef with salted potatoes	15,50
“TAFELSPITZ” boiled beef with broth vegetables, apple horseradish, chive sauce, and roast potatoes	18,90
“WIENER SCHNITZEL” from veal with parsley potatoes	22,80

Dessert

HOMEMADE MILK-CREAM STRUDEL with vanilla sauce and raisins	7,80
WALDVIERTLER POPPY SEED NOODLES with buttered poppy seeds and applesauce	7,50

A wide selection of homemade cakes is available in our display case.