

# our contribution to the environment

We live sustainability in all dimensions, towards people and the environment. As a reliable partner for customers and suppliers, we pursue a regional and seasonal purchasing policy, use resources sparingly, and continuously optimize measures to avoid waste. Environmental policy is regarded as an important management task and carried out responsibly. However, we know that we can only succeed as a team in implementing sustainability in all our activities.

When selecting our products, we prioritize regionality and seasonality. In addition, we source the following products exclusively in organic quality: milk, cream, yogurt, sour cream, coffee, tea, selected beverages (draft beer, Lemonaid), and ground meat.

We source all fresh meat exclusively from Austria.

For suppliers, we especially rely on those from the region, such as Obsthaus Haller (fruit & vegetables), Nöm (dairy), Werkowits (eggs), Karnerta (meat & sausage), Cobenzl (wine), and Resch & Frisch (bread & baked goods).

We believe that every small contribution can have a big impact and therefore regularly work on further improvements.

We wish you a pleasant stay,

**Your tmw café team**



# snacks

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<b>Sacher sausages</b>	<b>9.30</b>
with mustard, horseradish and bread <sup>A, G, L, M, O</sup>	

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<b>Ham &amp; cheese toast</b>	<b>6.90</b>
with ketchup <sup>A, C, G, F, L</sup>	

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<b>French fries</b> <sup>vegan</sup>	<b>5.10</b>
with ketchup <sup>F, L</sup>	

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<b>Sweet potato fries</b> <sup>vegan</sup>	<b>6.20</b>
with ketchup <sup>F, L</sup>	

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# burgers

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All burgers are served with french fries. On request, we serve our burgers with sweet potato fries.	<b>+3.00</b>
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<b>Future bite (vegan)</b>	<b>18.60</b>
beyond meat burger in a fluffy brioche bun with vegan cheese, tomato, onion, arugula and delicious guacamole <sup>A</sup>	
100% taste, good for the environment, 100% free of animal products, resource-friendly	

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### Classic cheese burger

16.40

juicy beef (180 g), melted cheese, lettuce, red onion, cucumber, tomato and cocktail sauce in a fluffy brioche bun <sup>A, C, F, G, L, M</sup>

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### Bacon cheese burger

17.10

beef burger (180 g) with crispy bacon, cheese, spicy BBQ sauce, tomato, onion and lettuce in a fluffy brioche bun <sup>A, F, G, L, M</sup>

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### Chicken club burger

16.70

grilled chicken breast with cheese, tomato, cucumber, lettuce and cocktail sauce in a fluffy brioche bun <sup>A, C, F, G, L, M</sup>

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### Schnitzel burger

16.70

viennese schnitzel (choice of chicken or pork) with cocktail sauce and coleslaw in a brioche bun <sup>A, C, G, M</sup>

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### crispy bacon

+1.10

### fried egg <sup>c</sup>

+1.60

### cheese <sup>G</sup>

+1.10

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extras

# bowls

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## Plant power bowl vegan

14.50

fluffy couscous, soy sauce, lentil balls, cucumber, marinated chickpeas, cherry tomato, avocado-lime cream, roasted sunflower seeds and cress <sup>A, F</sup>

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## Pasta bowl

14.50

penne tossed in basil pesto with grilled vegetables, cherry tomatoes, creamy burrata and cress <sup>A, G, H</sup>

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## Asia style chicken bowl

15.90

basmati rice with sesame sauce, grilled teriyaki chicken, edamame, carrots, spring onion and roasted sesame <sup>A, C, E, N, O</sup>

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## Chicken schnitzel bowl

15.90

breaded chicken strips on a mixed green salad with carrot, cucumber, cherry tomato, spring onion, red cabbage, crispy fried onion and balsamico dressing <sup>A, C, M, O</sup>

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# build your own **bowl**

16.10

## base 1x

1

basmati rice <sup>vegan</sup>

couscous <sup>A, vegan</sup>

mixed greens <sup>M, O, vegan</sup>

## dressing 1x

2

balsamico dressing <sup>M, O</sup>

sesame dressing <sup>C, F, N</sup>

soy sauce <sup>A, F</sup>

teriyaki sauce <sup>A, F</sup>

## protein 1x

3

burrata <sup>G</sup>

teriyaki chicken <sup>A, F, O</sup>

grilled chicken

lentil balls <sup>A</sup>

chicken schnitzel <sup>A, C, G</sup>

marinated  
chickpeas <sup>vegan</sup>

## greens 3x

4

grilled vegetables <sup>vegan</sup>

cherry tomatoes <sup>vegan</sup>

edamame <sup>F, vegan</sup>

carott <sup>vegan</sup>

spring onion <sup>vegan</sup>

cucumber <sup>vegan</sup>

red cabbage <sup>vegan</sup>

red onions <sup>vegan</sup>

coleslaw <sup>A, C, G, M</sup>

arugula <sup>vegan</sup>

## sauce 1x

5

avocado-lime  
cream <sup>vegan</sup>

cocktail sauce <sup>C, F, L, M</sup>

BBQ sauce <sup>L</sup>

guacamole <sup>vegan</sup>

## topping 1x

6

sesame <sup>N, vegan</sup>

spring onion <sup>vegan</sup>

crispy fried onion <sup>vegan</sup>

cress <sup>vegan</sup>

crispy bacon <sup>F, L</sup>

roasted  
sunflower seeds <sup>vegan</sup>

# kids

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## Zahnrad-Schnitzel

10.20

small Viennese schnitzel with French fries and ketchup  
(choice of pork or chicken) <sup>A, C, F, G, L</sup>

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## Roboter-Burger

11.50

kids' Cheeseburger with beef (120 g) in sesame bun  
with melted cheese, lettuce, tomato, cucumber and ketchup, served with French fries <sup>A, G, L, F, N</sup>

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## Lokomotiv-Würstel

9.90

1 sacher sausage with French fries and ketchup <sup>F, M, L</sup>

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## Raketen-Pasta <sup>vegan</sup>

8.90

penne with tomato sauce <sup>A</sup>

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# sweets

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<b>Appel strudel</b> <sup>A, G</sup>	<b>5.10</b>
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<b>Curd cheese strudel</b> <sup>A, C, G</sup>	<b>5.10</b>
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<b>Seasonal fruit strudel</b> <sup>A, G</sup>	<b>5.10</b>
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<b>Sachertorte</b> <sup>A, C, F, G, H</sup>	<b>5.40</b>
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<b>Seasonal tray cake</b>	<b>5.10</b>
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<b>Donut</b> <sup>A, C, F, G</sup>	<b>3.20</b>
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<b>Muffin</b> <sup>A, C, F, G</sup>	<b>3.70</b>
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<b>Whipped cream</b> <sup>G</sup>	<b>+0.90</b>
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# alkoholfree

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<b>Homemade lemonades still*</b>	<b>0.5 l</b>	<b>3.90</b>
lemon, elderflower-lemon, raspberry-lemon and seasonal varieties		

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<b>Homemade iced teas*</b>	<b>0.5 l</b>	<b>4.20</b>
lemon, peach, passion fruit and seasonal varieties		

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<b>Mineral water</b>	<b>0.33 l</b>	<b>3.70</b>
sparkling or still	<b>0.75 l</b>	<b>6.90</b>

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<b>Soda water*</b>	<b>0.3 l</b>	<b>2.50</b>
	<b>0.5 l</b>	<b>3.80</b>

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<b>Organic berry syrup</b>		
with tap water*	<b>0.3 l</b>	<b>1.90</b>
	<b>0.5 l</b>	<b>3.30</b>

with soda water*	<b>0.3 l</b>	<b>3.10</b>
	<b>0.5 l</b>	<b>4.50</b>

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<b>Soda with lemon juice*</b>	<b>0.3 l</b>	<b>3.10</b>
/ <b>soda with elderflower syrup*</b>	<b>0.5 l</b>	<b>4.50</b>

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<b>Lemonaid - organic lemonade</b>	<b>0.33 l</b>	<b>4.40</b>
passion fruit or blood orange		

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<b>Coca-Cola / zero</b>	<b>0.33 l</b>	<b>4.30</b>
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<b>Frucade</b>	<b>0.33 l</b>	<b>4.30</b>
<b>Almdudler</b>	<b>0.35 l</b>	<b>4.30</b>
<b>Storchenbräu raspberry lemonade</b>	<b>0.33 l</b>	<b>4.30</b>
<b>Rauch organic juices</b> apricot organic, black currant organic	<b>0.2 l</b>	<b>4.30</b>
<b>Apple juice / Orange juice</b>	<b>0.3 l</b> <b>0.5 l</b>	<b>4.30</b> <b>5.70</b>
with soda water	<b>0.3 l</b> <b>0.5 l</b>	<b>3.50</b> <b>5.10</b>
with tap water	<b>0.3 l</b> <b>0.5 l</b>	<b>2.60</b> <b>3.90</b>

\* youth drink

# beer

Gösser BIOstoff on tap <sup>A</sup>	0.3 l	4.60
	0.5 l	5.60
Gösser Radler	0.5 l	5.60
Edelweiß Wheat Beer	0.5 l	5.60
Gösser Naturgold, non-alcoholic	0.5 l	5.60

# wine

Grüner Veltliner <sup>o</sup> Winery Cobenzl	1/8 l	4.00
Spritzer white <sup>o</sup>	0.25 l	4.30
Kaiserspritzer <sup>o</sup> white wine, soda, elderflower syrup	0.25 l	4.90
Aperol Spritzer <sup>o</sup> aperol, white wine, soda, orange slice	0.25 l	6.90

# HOT BEVERAGES

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<b>Espresso black</b> or with cream <sup>G</sup>	<b>3.30</b>
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<b>Double espresso black</b> or with cream <sup>G</sup>	<b>5.00</b>
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<b>Americano</b> small espresso extended with hot water	<b>4.30</b>
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<b>Viennese melange</b> <sup>G</sup> small espresso with creamy milk and milk foam	<b>4.50</b>
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<b>Cappuccino</b> <sup>G</sup> espresso with milk foam	<b>4.90</b>
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<b>Latte macchiato</b> <sup>G</sup> a lot of hot foamed milk with a whiff of coffee served in a glass	<b>5.10</b>
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<b>Hot chocolate</b> <sup>G</sup> with whipped cream	<b>5.00</b> <b>+0,30</b>
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<b>Organic tea</b> served in a teapot Chun Mee green tea, Darjeeling, mountain herbs, fruit symphony, ginger-lemongrass	<b>4.90</b>
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For our coffee specialties we use only organic and FAIRTRADE coffee.

We are happy to prepare our coffee variations with decaffeinated coffee or lactose-free milk. On request with oat drink (contains gluten)

**+0.20**

# allergen information

according to Codex recommendation

A – gluten-containing grains

B – crustaceans

C – egg

D – fish

E – peanuts

F – soy

G – milk or lactose

H – nuts

L – celery

M – mustard

N – sesame

O – sulfites

P – lupins

R – mollusks

– vegetarian

– vegan

## Opening hours tmw café

**Mon - Fri.:** 9:00 - 17:30 (kitchen til 16:30)

**Sa, Su, holidays:** 10:00 - 17:30 (kitchen til 16:30)

All prices in EUR incl. all legal taxes and charges.