

VON ZEHN VIER

MONDAY
TUESDAY
WEDNESDAY
10AM - 4PM

von und mit
Veronika von A bis Z

flavour and thirst

coffee & such

Espresso.....	2,50
Double Espresso	4,00
Americano	3,50
Cappuccino	5,00
Maria Theresia Coffee.....	7,50

Coffee from Naturkaffee/Obertrum.

*All with oat milk (A).

*Alternatively with soy milk (F)

*All coffee drinks also available without
coffin.

latte & more

ZOTTER FAIR & BIO (0,4l)	
Drink Chocolate	
different varieties.....	6,50
Hot Chocolate	5,50
with shot of rum (2cl)	8,50
Turmeric Ginger Latte ..	6,50
Turmeric Vanilla Latte ..	6,50
Matcha Latte	6,50

tee auf aufguss

SONNENTOR BIO-TEA (0,4l)	
Green Tea	5,00
Herbal Tea	5,00
Alkaline Fruit Tea.....	5,00
Hemp-Hibiskus-Tea	

HORNIG BIO TEA (0,4l).....	4,50
Fruit / Black / Peppermint	
Herbal / Green / Chamomile	

beer & wine

We serve beer and wine like in the bar.
Here's a small selection :-)

On Tap

Schönramer Hell 0,3	4,00
Brauton Zwickl 0,3	4,50
Brauton Pale Ale 0,3.....	5,00
Trumer Hopfenspiel 0,3.....	4,50

Bottled

Schönramer Weißbier 0,5	5,00
Steiner Alcohol-free 0,5	5,00

House Wine Zweigelt, Weingut Haimer 1/8 ..	3,50
Cuvée, Weingut Stiegelmar 1/8	4,50

House Wine Grüner Veltliner 1/8	3,50
Weißburgunder Weingut Stiegelmar 1/8.....	4,00

Prosecco 0,1	4,50
White Wine Spritz 1/4 l.....	4,00
Aperol/Campari Spritz 1/4 l	5,50
Aperol with Prosecco 1/4 l	6,00

All beers contain gluten (A). All wines contain sulfites (O).

refreshing drinks

Homemade Mango or Raspberry Lassi (F) 0,3 l.....	5,50
Iced Tea (Peach or black) 0,5 l	5,50
Apple Juice / Orange Juice / Grape Juice 0,25 l.....	3,50
with Soda (0,5 l)	4,00
Bitter Lemon / Tonic Water 0,2 l	3,50
Fentiman's Organic Tonic Water / Ginger Beer 0,125 l.....	4,50
Mineral water sparkling / still 0,25 l	3,50
Soda Lemon 0,5 l.....	3,50



gusto and hunger

all day breakfast

Croissant (wheat or spelt-quinoa) (A)	3,50
with side garnish of the day	5,50
Fresh Sourdough bread or typical austrian salt stick with vegan egg-spread and cress (A, F, H, M)	5,50
Hemp-Granola with Cashew puree, berry ragout, cocoa nips, pomegranate syrup & soy-skyr (A, F, H)	10,50
small Portion	7,50

strudel & quiche

Daily savoury strudel served with herbal creme (A, F)	7,50
As a main meal with side salad an bread	10,50
Quiche of the day, with herbal creme and side salad (A, F, H, M)	10,50

cold plates

Fresh Crusty Sourdough Bread with hummus, olive tapenade, oriental spice mix, olives, sun-dried tomatoes and eggplant, micro-greens and salad garnish (A, N, M)	9,50
Mixed plate of the day (Tapas-Plate) Mixed homemade specialties with salad garnish Let yourself be surprised (A, N, M)	12,50

pot of the week

Weekly special stew or soup with crusty sourdough bread	7,50
with Salzstangerl	8,50

sweet specialties

Sweet Strudel of the day with wipped cream (A, F, H)	7,50
Dessert in the glass (A, F, H)	5,50
Pumpkin seed baklava (A, H)	5,00
Austrian nut corners (A, H)	4,00



Where does it come from?

All strudels, quiche, spreads,
cremes und tapenades
and all sweet specialties
are homemade.

Bread comes from the bakery
Reichartseder right across
the street.

allergens

A	Gluten
E	Peanuts
F	Soybeans
H	Nuts
L	Celery
M	Mustard
N	Sesame Seeds
O	Sulfur dioxide and sulfites
P	Lupins

All prices in EURO, including VAT.

What else you can treat yourself to from ten to four:

News from Salzburg and Austria – delivered daily

TAZ from Berlin – weekly views

Le Monde Diplomatique – new edition out in the middle of the month

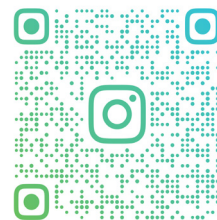
SOS Mitmensch & DOSSIER & STRAPAZIN – roughly quarterly

Wi-Fi is of course available:
our password is salzburg2022

special requests:
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Aktuelle Updates auf
INSTAGRAM



VON_ZEHN_BIS_VIER

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Franz-Josef-Straße 4
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www.academy-salzburg.at

