
APERITIF

Please find further aperitif suggestions in our cocktail menu.

Fernet Averna bitter liqueur	€5,50
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Aperol Spritz Aperol, Prosecco, soda, orange slice	€5,50
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Lillet Spritz Lillet blanc, elderflower syrup, lime, cucumber, soda	€5,50
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Prosecco Mimosa (sparkling wine, orange juice) Prosecco (hotel exclusive) „Gfraind“, Soolß/ Pfaffstätten	0,11 €5,00
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Hugo white wine, elderflower syrup, soda, mint, lime	€6,10
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Campari Milano Campari, cranberry juice, Prosecco, soda	€6,50
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Campari Soda Campari Orange Campari, soda, orange Campari, orange juice, orange slice	€6,50
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WATER | JUICE

Enjoy the finest mineral water from the neighboring city 'Bad Vöslau'.

Vöslauer mineral water	0,33l	€3,30	0,75l	€6,00
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with gas | without gas

Soda	0,25l	€2,50	0,5l	€3,80
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Soda lemon	0,25l	€2,60	0,5l	€4,00
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Rauch juice			0,2l	€3,60
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apple | apple naturally cloudy | orange | multivitamin | currant | apricot | tomato

Rauch juice with soda	0,25l	€3,80	0,5l	€4,80
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apple | apple naturally cloudy | orange | multivitamin | currant | apricot | tomato

LEMONADE

‘PARK LEMONADE’

Homemade lemonade with ginger,
lime juice, mint & brown sugar.

Refreshingly cool in summer,
in winter pleasantly hot.

Coca Cola	0,33l	€3,90
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Coca Cola/light/zero		
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Almdudler	0,33l	€3,90
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herbal lemonade		
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Almdudler with soda	0,25l	€3,50	0,5l	€4,50
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Red Bull	0,25l	€4,50
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Schweppes	0,2l	€3,90
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Tonic Water Ginger Ale		
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Thomas Henry	0,2l	€4,10
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Tonic Water Bitter Lemon Spicy Ginger Beer		
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Park Lemonade	0,25l	€3,50	0,5l	€6,00
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soda, lime juice, ginger, mint, brown sugar - cold		
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COFFEE & MILK SHAKES

FAIR TRADE

Bio Fair Trade coffee from Julius Meinl. Handpicked and manually dried Bio Arabica beans from Honduras.

* available hot or cold.
Our coffee is available with soy milk, oat milk or lactose-free milk.

Kleiner Brauner Großer Brauner	€3,10	€4,40
espresso with milk double espresso with milk		

Espresso Double Espresso	€3,10	€4,40
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Einspanner Cafe Latte	€4,80	€4,40
espresso with whipped cream Espresso with milk foam		

Melange Cappuccino*		€4,00
espresso with milk foam		

Verlängerter		€3,80
light coffee with milk		

Hot Chocolate*	€4,40	€5,10
without whipped cream with whipped cream		

Irish Coffee		€7,90
espresso, Irish Whiskey, whipped cream, sugar		

TEA

FAIR TRADE

Bio Fair Trade tea from Julius Meinl.
High quality tea from the best tea
gardens of the world. All ingredients
come from controlled organic
cultivation.

Organic Earl Grey Blue Blossom	€4,20
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Organic Assam Jamguri Black Tea	€4,20
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Organic Pure Chun Mee Green Tea	€4,20
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Organic Rooibos Apple Strudel	€4,20
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Organic Asian Spirit Ginger Lemongrass	€4,20
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Organic White Earl Grey with Cucumber	€4,20
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Naturally Flavoured Organic Fruit Tea	€4,20
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TEA

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Organic Camomile

€4,20

Organic Herbal

€4,20

Organic Refreshing Mint

€4,20

Park Lemonade

€6,00

soda, lime juice, ginger, mint, brown sugar - hot

Hot lemon

€2,80

BEER

BUDWEISER BUDVAR

The 90 days matured 'Lager'

Full-bodied, spicy & tasty

Budweiser Budvar	0,2l	€3,00	0,3l	€4,60	0,5l	€5,40
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draught beer

Specialty beer	0,2l	€3,10	0,3l	€4,80	0,5l	€5,60
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of the saison

Radler			0,3l	€4,50	0,5l	€5,00
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Almdudler & beer

Schneider Weiße					0,5l	€4,90
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wheat beer

Budweiser Budvar Nealko					0,33l	€3,80
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non-alcoholic

SPARKLING WINE

Schlumberger Sparkling Wine	0,1l	€7,90	0,75l	€54,00
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PROSECCO

Prosecco (hotel exclusive)	0,1l	€5,00	0,75l	€32,00
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„Gfraid“, Sooß/ Pfaffstätten

Prosecco „The Rose“	0,1l	€5,50	0,75l	€33,00
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winery Schlager, Sooß

CHAMPAGNE

Pol Roger Reserve Brut	0,1l	€15,00	0,75l	€95,00
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Pol Roger Champ. Brut Demi			0,375l	€62,00
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Moet Brut Imperial Rosé	0,1l	€17,00	0,75l	€105,00
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WINE

House wine white	1/8l	€3,00	1/4l	€4,00	1l	€15,00
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Gemischter Satz, winery Ceidl, Baden

House wine red	1/8l	€3,00	1/4l	€4,00	1l	€15,00
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Blauer Portugieser, viticulture Ceidl, Baden

Spritzer white/red					1/4l	€3,00
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white/red wine with soda

Park Lemonade Spritzer					1/4l	€3,90
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white wine, soda, lime juice, ginger, mint, brown sugar

WHITE WINE

REGIONALITY

For us, regionality is an important cornerstone for a good offer. Taste your way through the thermal region with our wines.

Veltliner & Friends 2022, winery Leo Aumann, Tribuswinkel

1/8l €4,50 0,75l €27,00

Youthful, fresh nose of citrus, grapefruit & yellow ripe fruits. Gentle on the palate, with harmonious & well-integrated acidity, ripe apples & tropical hints. Particularly spicy & peppery, the Veltliner presents itself as especially complex, fruity & harmonious.

Rotgipfler Ried Pressweingarten 2021, winery Lorenz Alphart, Traiskirchen

1/8l €4,90 0,75l €29,00

The new single-vineyard wine from Pfaffstätten is fermented and matured in large wooden barrels as well as in steel tanks. The heavy clay and loam soils with a high proportion of lime give this Rotgipfler its unmistakable tropical spiciness with balanced acidity.

Chardonnay Ried Römerberg 2021, winery Daniel Plos, Sooß

1/8l €4,50 0,75l €27,00

A Burgundy that reflects the cool influence of the forest, longer maturation on the fine yeast as well as storage in large wooden barrels give the Chardonnay a considerable ageing potential.
Green apple, very cool, taut, liquorice

WHITE WINE

Zierfandler 2020, winery Breyer Michaelerhof, Pfaffstätten - soft

1/8l €4,00 0,75l €24,00

A rarity of the Thermenregion is the autochthonous variety Zierfandler, which is derived from the Roter Veltliner and is therefore a late-ripening white wine variety. The Zierfandler delivers a delicate aroma & fruity acidity. The aroma has tones of lemon, pineapple & passion fruit.

Rotgipfler Ried Rodauner Top 2018, winery Florian Alphart, Traiskirchen

0,75l €64,00

The Rotgipfler is a cross between Traminer & Roter Veltliner. The variety speciality is almost only found in the Thermenregion. Attractive yellow fruit nuances, fine wood notes, a hint of caramel & nougat. Powerful, juicy, fine sweetness, fine lemony-mineral notes underneath.

Gelber Muskateller 2021, winery Stadlmann, Traiskirchen

1/8l €5,00 0,75l €30,00

Delicate aromas of acacia & elderflower, a touch of roses & ripe limes. Beautiful mix of mineral notes & spicy fruit components.

ROSÉ WINE

Rosé Gisperg 2021, Burgundermacher winery Gisperg, Teesdorf - dry

1/8l €4,00 0,75l €24,00

Light old pink, silver reflections. Intense, a hint of mint, fine herbal spice, inviting bouquet. Taut, fine white pipfruit nuances freshly structured, mineral on the finish, discreet fruit sweetness in the finish, lemony & animating.

Rosé Dungal 2022, winery Dungal, Leobersdorf - soft

1/8l €3,60 0,75l €22,00

Bright old pink, silver reflections. Delicate aromas of red forest berries & plums. Juicy, clear fruit sweetness, lemony nuances, well-balanced, has charm.

RED WINE

Zweigelt Reserve Sophie Marie 2020, winery Schlager, Sooß

1/8l €4,90 0,75l €27,00

Black forest berries, fresh cherries, a hint of cranberries, floral nuances. Medium body, delicate fruit sweetness, a hint of chocolate & mineral-salty finish.

Pinot Noir Reserve 2019, winery Heinrich Hartl, Oberwaltersdorf

1/8l €6,60 0,75l €40,00

Ripe cherry fruit, delicate prunes, fresh orange zest. Juicy, red berry nuances, freshly structured, fine tannins, lively & red cherries in the finish.

Nepomuk Cuvée red 2021, organic winery Frühwirth, Teesdorf

1/8l €4,50 0,75l €27,00

The wine convinces with delicate berry flavours and presents itself harmonious and extremely drinkable. The Steinjoch with its limestone-rich gravel soil is the ideal location for a cuvée.

RED WINE

Merlot Novak 2017, winery Novak, Guntramsdorf

1/8l €4,00 0,75l €24,00

A garnet red wine that is very spicy & has aromas of red pepper as well as roasted aromas. Interesting fruit acidity with an integrated tannin structure and a medium-long finish.

St. Laurent Frauenfeld 2019, winery Reinisch, Tattendorf

1/8l €5,50 0,75l €33,00

Fine wood spice, a little vanilla, candied orange zest, dark wild berry confit, cinnamon bark. Complex, juicy, mineral, fruity-sweet after wild strawberries, multifaceted, velvety tannin, complex food companion with potential.

LIQUEUR

Baileys	4cl	€5,50
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cream liqueur

Cointreau	4cl	€5,50
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orange liqueur

Disaronno Amaretto	4cl	€5,50
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amaretto liqueur

Galliano	4cl	€4,50
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herb liqueur

DESTILLATES

Grappa Elgio dell'Ornellaia	2cl	€7,00	4cl	€14,00
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Fine spirits from 'Waldhof'	2cl	€4,00	4cl	€8,00
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rowan | apricot | pear | plum

COGNAC

Remy Martin	4cl	€9,00
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Hennessy	4cl	€25,00
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RUM

Bumbu XO	4cl	€11,00
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Zacapa Centenario Solera Grand Reserva 23 years	4cl	€14,00
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Diplomatico Reserva Exclusiva	4cl	€12,00
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Dictador 20YO Distillery Icon Reserve	4cl	€13,00
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Meisterstück Edition 2 - „Hummingbird“ Barbados	4cl	€13,00
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El Dorado Rum 15YO	4cl	€13,00
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A.H. Riise Non Plus Ultra Black Edition	4cl	€20,00
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VODKA

Stolychnaya	4cl	€6,50
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Stolychnaya Cristall	4cl	€9,00
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krap Gin -At the Park Premium Gin	4cl	€11,00
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Hendrick's Gin	4cl	€9,00
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Bombay Sapphire	4cl	€8,00
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Tanqueray 10	4cl	€8,00
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BOURBON WHISKEY

Makers Mark	4cl	€8,00
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Wild Turkey 81 Proof Bourbon	4cl	€7,00
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IRISH WHISKEY

Jameson Irish Whiskey	4cl	€8,00
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MALTS & SCOTCH BLENDS

Talisker 10 Single Malt Scotch	4cl	€10,00
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Johnnie Walker Black Label	4cl	€9,00
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SNACKS

ALLERGENS

The exact allergen definition can be found on the last page of the bar menu.

Soup €4,90

soup of the day

Dish of the day Mo-Fr 12 - 14 pm (except feast days) €10,20

Please reserve your table in time!

Creamy Vegan Vegetable Curry *(a,f,l,m,n)* €10,90

A fusion of spicy Indian and refreshing Thai curry (vegan) with oven-fresh pastry

Homemade veal goulash *(a,g,l,o)* €12,00

veal with creamy sauce of bell pepper & bread roll

Mediterranean leaf salad *(m)* €10,20

leaf salad, feta cheese, homemade antipasti, olives, onion, caper berries & pastry

Salad „Nicoise“ *(c,d,m)* €10,20

lettuce, tuna, onion, olives, egg, anchovies, green beans, potatoes, tomatoes, caper berries & pastries

SNACKS

ALLERGENS

The exact allergen definition can be found on the last page of the bar menu.

At the Park Toast (a,c,g) €8,00

„Wachauer“ bread filled with ham, mild cheese and arugula - served with egg, salad, tomatoes & cocktail sauce

Original wienerwurst „Sacher style“ (a,m,o) €6,90

fresh horseradish, sweet or spicy mustard & kaiser roll (pinwheel shaped breadroll)

Extra pastry (a) €1,50

pastry according to availability

Portion of mustard or ketchup (m,o) €0,90

sweet or spicy mustard

BREAKFAST

Breakfast buffet per person €27,00

For external visitors - incl. hot drinks & egg dishes.
Please reserve your table in time!

AT THE PARK

CAFE - BAR

**Welcome at the
At the Park Cafe-Bar!**

Mo - Su 7am - 11pm

Enjoy our selected range of non-alcoholic drinks, typical local wines, spirits, cocktails and homemade snacks!

SENSE & AIM

Regionality is very important for us!

On our wine list you can find almost all suppliers of the surrounding 'Thermenregion'. Ask our barman for special recommendations due to our wine offer is seasonally balanced. High quality also applies our selection of spirits. We wish you a delightful foretaste through our international range of spirits & destillates. Don't hesitate to ask us about our wine seminars.

ALLERGENS

On regard the At the Park team advices about the allergen information of our products and food. The following list contains the 14 allergens and the products derived from them.

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|-------------------------------------|---|---|
| a grains containing gluten | f soy | n sesame seed |
| b crustaceans | g milk from mammal & milk products (incl. lactose) | o sulfur dioxide & sulphide |
| c eggs & poultry | h edible nuts | p lupins |
| d fish (except fish gelatin) | l celery | r molluscs like snails, mussels & squids |
| e peanuts | m mustard | |