
APERITIF

Please find further aperitif suggestions in our cocktail menu.

Fernet Averna bitter liqueur	€6,00
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Aperol Spritz Aperol, Prosecco, soda, orange slice	€6,90
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Lillet Spritz Lillet blanc, elderflower syrup, lime, cucumber, soda	€6,90
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Prosecco Mimosa (sparkling wine, orange juice) Prosecco (hotel exclusive) „Gfraind“, Soolß/ Pfaffstätten	0,11 €6,00
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Hugo white wine, elderflower syrup, soda, mint, lime	€6,90
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Campari Milano Campari, cranberry juice, Prosecco, soda	€6,90
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Campari Soda Campari Orange Campari, soda, orange Campari, orange juice, orange slice	€6,90
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APERITIF NONALCOHOLIC

Crodino Biondo nonalcoholic italian aperitif €5,50

Undone Aperitivo-Spritz €6,50

WATER | JUICE

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

Vöslauer mineral water 0,33l €3,30 0,75l €6,00

with gas | without gas

Soda 0,25l €2,00 0,5l €3,50

Soda lemon 0,25l €2,50 0,5l €4,00

Rauch juice 0,2l €3,60

apple | apple naturally cloudy | orange | multivitamin | currant | apricot | tomato

Rauch juice with soda 0,25l €3,80 0,5l €4,80

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

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

Organic Assam Jamguri Black Tea €4,20

Organic Pure Chun Mee Green Tea €4,20

Organic Rooibos Apple Strudel €4,20

Organic Asian Spirit Ginger Lemongrass €4,20

Organic White Earl Grey with Cucumber €4,20

Naturally Flavoured Organic Fruit Tea €4,20

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Organic Camomile	€4,20
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Organic Herbal	€4,20
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Organic Refreshing Mint	€4,20
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Park Lemonade	€6,00
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soda, lime juice, ginger, mint, brown sugar - hot

Hot lemon	€2,80
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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	€4,60
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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	€6,00	0,75l	€40,00
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„Gfraid“, Sooß/ Pfaffstätten

Prosecco rosé	0,1l	€4,00	0,75l	€25,00
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winery Alphart, Traiskirchen

CHAMPAGNE

Pol Roger Reserve Brut	0,1l	€15,00	0,75l	€95,00
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Moët 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	€4,00
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white/red wine with soda

Park Lemonade Spritzer					1/4l	€5,50
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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.

Green Veltliner Classic 2023, winery Breyer, Baden

1/8l €4,60 0,75l €25,50

Clear, light green-yellow reflections. Fine, savoury mix of fruit and spice on the nose. Tangy and peppery on the palate, with a hint of stone fruit and grapefruit and a pleasant acidity.

Rotgipfler bio 2019, winery Dachauer, Tattendorf

1/8l €6,90 0,75l €38,00

Stimulating, intense nose of mango, passion fruit and apricots. Spicy and powerful flavour with harmoniously integrated acidity.

BIO.Welschriesling 2023, winery Fischer-Kügerl, Baden

1/8l €5,00 0,75l €27,50

An outstanding, certified organic Welschriesling that impresses with its gold award and offers pure drinking pleasure.
Fresh and fruity in flavour.

WHITE WINE

Sauvignon Blanc Ried Zistl 2023, winery Biegler, Gumpoldskirchen

1/8l €7,00 0,75l €39,00

Light golden yellow colour, silver reflections. Delicately spicy nuances of ripe gooseberries, a hint of yellow peppers, mandarin zest. Powerful, juicy, white tropical fruit, fresh acidity, lemony-salty flavour, a lively accompaniment to food.

Gelber Muskateller 2023, winery Die Schwertführerinnen, Sooss

1/8l €4,60 0,75l €25,50

Pale yellow with a light green shimmer, typical muscatel notes on the nose. Just as typical on the palate, intense flavours of elderberry and mint, opulent floral notes, sweet, melting fruit, very grapey, fine and tangy, light-footed.

Weißburgunder Thermenregion DAC 2023, winery Herzog, Bad Vöslau

1/8l €4,60 0,75l €25,50

Particularly supple and soft with a subtle residual sweetness. The typical varietal character does not lose any of its charm. Pear on the nose, moderate acidity, creamy on the palate.

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.

ROSÉ WINE

Rosé Dungal 2022, winery Dungal, Leobersdorf (semi-sweet)

1/8l €4,40 0,75l €24,00

Bright old rose, silver-coloured reflections. Delicate flavour of red forest berries and plums. Juicy, clear fruit sweetness, subtle acidity, honey touch in the aftertaste, lemony nuances, well-balanced, has charm.

Rosé 2024, winery Ganneshofer, Sooss

1/8l €4,20 0,75l €23,00

A rosé with the seductive flavour of fine wild strawberries and a hint of violets. Fruity, light and sparkling, this wine is aromatic and floral.
It is refreshing, lively and elegant.

RED WINE

Zweigelt 2022, winery Dopler, Tattendorf

1/8l €3,50 0,75l €18,00

Medium ruby colour, violet reflections, broad ochre rim. Fresh red cherries, delicate tobacco nuances, underlaid with wild berries. Slender, delicate cranberry flavour, fresh structure, mineral finish, offers uncomplicated drinking pleasure.

Pinot Noir 2023 - Bio, winery Auer, Tattendorf

1/8l €6,50 0,75l €35,00

Medium ruby-garnet colour, orange reflections, broad rim brightening. Red currants, a hint of rosehips, delicate candied orange zest, dark minerality. Juicy, medium complexity, fruity sweetness of raspberries, floral finish, stimulating drinking style.

Cuvée Baronheide Barrique 2022, winery Frühwirth, Teesdorf

1/8l €7,00 0,75l €39,00

A hint of clementines and black forest berries, a hint of rosehips tobacco touch. Medium body, fine tannin structure, mineral, delicate hints of vanilla, heart cherries, fresh and fruity finish, nutty aftertaste.

RED WINE

Merlot Exclusiv 2021, winery Schlager, Sooss

1/8l €4,50 0,75l €24,00

Deep ruby-garnet colour, violet reflections, broad ochre rim. Delicate strawberry jam, underlaid with nougat and caramel, fine roasted flavours. Medium complexity, sweet and with spicy tannins, already well developed and drinkable.

Ried Frauenfeld St. Laurent 2019, winery Reinisch, Tattendorf

1/8l €6,90 0,75l €38,00

Dark ruby colour, violet reflections, delicate edge brightening. Fine precious wood spice, a hint of vanilla, candied orange zest, dark forest berry confit, cinnamon bark. Multifaceted, velvety tannin, remains well adherent, multi-layered 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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BREAKFAST

ALLERGENS

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

Breakfast buffet per person

€27,00

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

CAKES & TARTS

Tart

€5,70

Gugelhupf (a,c,g)

€3,50

DISH OF THE DAY

ALLERGENS

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

Soup

€6,00

soup of the day

Dish of the day Mo-Fr 12 - 14 pm (except feast days)

€11,50

Please reserve your table in time!

SNACKS

ALLERGENS

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

Creamy Vegan Vegetable Curry *(a,f,l,m,n)* €13,00

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

Homemade veal goulash *(a,g,l,o)* €15,00

veal with creamy sauce of bell pepper & bread roll

Beef Tartar *(a,c,g,m)* €18,00

Beef, confit yolk, caper berries, butter, parmesan chip, salad garnish, aioli sauce, toasted white bread

Artichokes *(m)* €14,00

Savoury marinated artichoke bottoms & hearts, leaf salad, balsamic vinegar, Mediterranean vegetables, olives (vegan)

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)* €7,00

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

SNACKS

ALLERGENS

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

Extra pastry (a)	€1,50
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pastry according to availability

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

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 | |