



*... in the heart
of Josefstadt!*

Hummel

CAFÉ RESTAURANT BAR

MORNING - NOON - AFTERNOON & EVENING
ALWAYS A PLEASURE!

IN THE HEART OF JOSEFSTADT SINCE 1935

BREAKFAST EXTRAS

Portion of salmon with mustard sauce ^{DMO}	9.90
1 piece of avocado with olive oil	4.90
Yoghurt & fruit ^G	5.40
Bircher muesli ^{ACGHF}	5.40
Fried bacon	5.40
Portion of anchovies	5.40
Croissant ^{AG}	2.60
Handmade roll ^A	1.80
Kornspitz ^{AFN} / Fitness roll ^{AFNH} / Pretzel stick ^A	1.80
Crust bread ^A	1.50
Toast ^A	1.30
Gluten-free pastries - we ask for a little patience as they are freshly baked	2.10

HUMMEL'S Beef Tartare - *is the best!*

with mustard mayonnaise & toast - small / large 11.90 / 18.50

Small goulash with bread roll ^{AL}	8.80
On request with a snifter of beer ^A	+ 3.00
Fried egg or scrambled egg (1 organic egg) ^C	1.90
Ham and eggs (2 organic eggs) ^{CG}	5.80
Bacon and eggs (2 organic eggs) ^{CG}	5.80
Mediterranean omelette (3 organic eggs) ^{CG} with paprika, mushrooms, dried tomatoes and Feta	7.80
Avocado omelette with herbs (3 organic eggs) ^{CG}	7.80
Ham or cheese omelette (3 organic eggs) ^{CG}	7.50
Styrian egg bread with pumpkin seed oil (2 organic eggs) ^{AC}	5.90
Bread and butter ^{AG}	2.50
Buttered handmade roll ^{AG}	2.80
Bread with chives & butter ^{AG}	3.30

INCLUSIVE PRICES / EURO

ALLERGENS: A - cereals containing gluten, B - crustaceans, C - egg, D - fish, E - peanut, F - soy, G - milk or lactose, H - nuts, L - celery, M - mustard, N - sesame, O - sulphites, P - lupins, R - molluscs

BREAKFAST COMBINATIONS

BREAKFAST DAILY UNTIL 2 PM

Small Viennese breakfast ^{AG} 5.90

2 bread rolls/pastries, butter, jam

Surcharge for all hot drinks: coffee / tea / hot chocolate + 2.00

Big Viennese breakfast ^{ACG} 7.20

2 bread rolls/pastries, butter, jam, 1 organic egg in a glass

Surcharge for all hot drinks: coffee / tea / hot chocolate + 2.00

Special breakfast ^{ACG} 11.50

2 handmade rolls, Emmentaler, ham from Thum, butter,
jam, 1 organic egg in a glass, 1/8l orange juice

Surcharge for all hot drinks: coffee / tea / hot chocolate + 2.00

Savory breakfast ^{ACGM} 12.50

Handmade roll, crust bread, salami, ham from Thum, Camembert,
butter, 1 organic egg in a glass

Surcharge for all hot drinks: coffee / tea / hot chocolate + 2.00

“Love Vienna” ^{ACG} 6.50

2 organic eggs in a glass and a slice of bread with chives & butter

Surcharge for all hot drinks: coffee / tea / hot chocolate + 2.00

City breakfast ^{ACDG} 15.90

Smoked salmon with mustard sauce, avocado, Camembert, scrambled
egg (1 organic egg), toast, butter, with 1/8l freshly squeezed orange juice

Surcharge for all hot drinks: coffee / tea / hot chocolate + 2.00

Oriental breakfast ^{ACG} (*vegetarian*) 11.50

Feta, olives, humus, tomatoes, pita bread

Surcharge for all hot drinks: coffee / tea / hot chocolate + 2.00

BREAKFAST TO SHARE

36.00 for 2 people

Smoked salmon, mustard sauce, ham from Thum,
Emmentaler and Camembert, 2 organic fried eggs,
yoghurt with fruit, 2 pieces of toast,
2 pastries and butter, all impressively served ^{ACDFGN}

Surcharge for all hot drinks: coffee / tea / hot chocolate + 2.00



... the Hummel
tip!

The BREAKFAST TO SHARE is also available as a voucher
- always a nice gift idea!



COFFEE SPECIALITIES

All of our coffee beverages are also available WITHOUT CAFFEINE

POT OF COFFEE with milk	4.90
AMERICANO	3.40
AMERICANO with milk	3.80
SOLO ESPRESSO / DOUBLE ESPRESSO with milk	2.70 / 4.10
MOCHA solo / double	2.70 / 4.10
RISTRETTO solo espresso	2.70
RISTRETTO double espresso	4.10
MACCHIATO - espresso with milk foam	2.70
VIENNA MELANGE	3.80
CAPPUCCINO	3.90
BIG MUG OF COFFEE with milk and milk foam	4.40
LATTE MACCHIATO espresso, milk and milk foam in a glass ...	4.40
LATTE MACCHIATO „Doppio“ double espresso, milk and milk foam in a glass	5.10
EINSPÄNNER - espresso with whipped cream	3.60
ÜBERSTÜRZTER NEUMANN whipped cream with a big shot of mocha	4.50
KAPUZINER double mocha with whipped cream	4.50
LACTOSE-FREE MILK or ALMOND MILK ^H surcharge per coffee	+ 0.40

All coffees with milk or whipped cream contain: ^a - milk or lactose

Coffee creations with alcohol

FIAKER - small mocha served hot with a shot of rum	4.60
MARIA THERESIA - large mocha with Gran Marnier (orange liqueur), served with whipped cream and orange pieces ^a	6.40
MOZART KAFFEE - chocolate liqueur with a small mocha and whipped cream ^a	4.90
IRISH COFFEE - small mocha, Irish whiskey, whipped cream ^a ..	4.90
RÜDESHEIMER COFFEE - small mocha with brandy and whipped cream ^a	4.90
EIERLIKÖR SHOT - eggnog warmed with a small mocha and whipped cream ^a	4.90
HASELNUSS LATTE - cafe Latte with hazelnut liqueur	4.90

... PREFER CHOCOLATE?

ORGANIC FAIRTRADE HOT CHOCOLATE with whipped cream ^a	4.50
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FOR KIDS!

“CHILDREN’S COFFEE“ - milk foam with cocoa powder	0.90
“PRINCESS STRAWBERRY“ - children’s tea	2.60

OUR COFFEE HOUSE CLASSICS



... the Hummel revival classics!

Classic ham roll with egg & cucumber ^{CGLMO}	7.90
Egg mayonnaise with French salad ^{CGLMO}	5.80
Sacherwürstl or Debreziner sausage (spicy)	
... with Viennese mustard and horseradish ^{MO}	6.90
... with goulash sauce ^{AL}	7.50
Hummel's anchovy bread ^{ADG}	
Black bread with butter and anchovies	5.90
Ham bread with horseradish	5.90
Ham and cheese toast XL or cheese toast XL ^{ACGO}	5.90

TEA SPECIALITIES

From Julius Meinl served in a glass

Love letters to the senses, the new tea creations

3 varieties: 3.60

„Pure Detox“ - ginger & lemongrass herbal tea with green tea, yarrow leaves and dandelion root. A natural pleasure that is good for both body and mind.

„Vanilla Chai“ - black tea with chai cinnamon, pepper, star anise, cloves, and sweet vanilla. Also perfect with a dash of milk.

„Beauté de Rose“ - Fruit tea with rose petals, lavender, and figs. A harmonious taste and floral note.

From Demmers Teehaus served in a pot 4.80

- VITAL OASES HERBAL TEA • GREEN MANJOLAI - FAIR TRADE
- ASSAM • EARL GREY • DARJEELING HIMALAYA • ROOIBOS
- CHAMOMILE • PEPPERMINT • FRUIT COCKTAIL

ORGANIC CHAI LATTE oriental tea mix served with hot milk and milk foam ^{FG}..... 4.30

PUNSH & CO

NEW HOT APEROL - Aperol/white wine/mango & apple juice .. 5.40

HUMMEL'S HOMEMADE ORANGE PUNCH

with star anise - Demmer Teehaus 4.50

“HOT MONK“ - 4cl Frangelico warmed, garnished with whipped cream and sprinkled with cocoa 5.40

MULLED WINE red/white..... 4.50

APERITIF VIENNESE?

HUGO 0.25l Prosecco / soda / elderberry / mint	5.10
APEROL SPRITZ 0.25l Aperol / white wine / soda	5.10
APEROL VENEZIANO 0.25l Aperol / Prosecco / soda / olive / orange	5.90
CAMPARI SPRITZ 0.25l Campari / white wine / soda	5.10
CAMPARI ORANGE 0.25l with freshly squeezed orange juice	5.10
CAMPARI SODA 0.25l	4.50
„G'SPRITZTER WHITE“ white wine with sparkling water 0.25l	3.10
„G'SPRITZTER RED“ red wine with sparkling water 0.25l	3.30
STRONGBOW APPLE CIDER 0.3l bottle - served with ice	3.30

LONGDRINKS

MARTINI FIERO &  ORGANICS Tonic Water	5.90
MARTINI FLOREALE SPRITZ non-alcoholic Martini with apple juice & soda & a slice of orange	5.90
„FIERO WINTER“ Martini Fiero & Red Bull WINTER EDITION	5.90
„EISFLÜGERL“ 4cl vodka & Red Bull WINTER EDITION	5.90
„AMARETTO WINTER“ 4cl Amaretto & Red Bull WINTER EDITION	5.90
REISETBAUER VODKA 2cl & with freshly squeezed orange juice 1/8l	5.90
BOMBAY SAPPHIRE GIN 2cl &  ORGANICS Tonic Water	7.00
JACK & COKE 4cl / 0,25l Cola	6.90

... to nibble on our „**Hummel Gstöö**“
Étagère with olives, capers, Feta and chips 4.90



SPARKLING MOMENTS!

	0.1l glass	0.7l bottle
SCHLUMBERGER SPARKLING sparkling wine	4.50	27.90
SCHLUMBERGER PINOT NOIR ROSÉ	4.50	27.90
SPUMANTE „IL FRESCO“, Villa Sandi	4.50	27.90
SCHLUMBERGER SPARKLING	0.2l Baby bottle	9.00
SCHLUMBERGER ROSÉ SECCO	0.2l Baby bottle	9.00
VEUVE CLICQUOT Champagne served with „ Hummel Gstöö “	---	74.00

Sparkling wine, champagne and frizzante contain: O - sulphites



Our menu

Kitchen open until 10:30 PM

SOUPS

Strong beef broth with vegetables and sliced pancake ^{ACGL} ...	4.80
... with vegetables & homemade semolina dumplings ^{ACGL}	5.50
... with homemade liver dumplings ^{AGL}	5.50
Soup of the day - please ask!	5.50
Hummel's goulash soup ^{ACGL}	6.50

STARTERS & SALAD

HUMMEL'S Beef Tartare - *is the best!*
with mustard mayonnaise & toast - small / large 11.90 / 18.50

Humus & Feta & olives & pita	10.90
Deep fried chicken salad - fried chicken filet with green salad, potato salad and pumpkin seed oil ^{ACGLMO}	12.70
Grilled chicken strips with lettuce, potato puffers and chili dip ^{LMO}	12.70

85 years of Hummel - *here a classic from back then!*

Hummel's Bühnentürloast
toast with ham, mushrooms and
Bechamel cheese sauce au gratin 9.50

FOR OUR YOUNGEST GUESTS

Sumsi plate - grilled spiral cut sausages, french fries,
ketchup 6.90



*... regional with
more Austrian
Quality!*

OUR SCHNITZEL CLASSICS

Pork schnitzel with potato and lamb's lettuce ^{ACGLMO}	12.50*
Pork cordon bleu with potato salad ^{ACGLMO}	14.10*
Veal schnitzel "Viennese style" with parsley potatoes ^{ACGLMO}	18.90*
Chicken schnitzel fried or sautéed in garlic juice with rice – small / large	10.50 / 12.50*
NEW * gluten-free schnitzel	+ 1.30

MEATLESS ENJOYMENT

small / large

NEW Humus Schlipfkrapfen VEGAN (semi-circular stuffed pasta/ ravioli) with winter salad and cranberry dressing ^{ANOL}	11.90
Roasted bread dumpling with egg and leaf lettuce ^{ACGLMO}	7.70 / 8.80
Baked mushrooms with Tartar Sauce ^{ACGLMO}	8.90 / 10.90
Baked Emmental cheese with Tartar Sauce ^{ACGLMO}	8.90 / 10.90
Vegetables of the day with fried egg & parsley potatoes ^{ACGLMO}	8.90

... the Viennese classics!

½ Sulmthaler fried chicken
with potato and lamb's lettuce salad ^{ACGLMO} 16.70

Fiaker goulash
with grilled sausages, fried egg, cucumber and
salted potatoes ^{ACMGL} small / large 12.90 / 16.40

Old Viennese fried onion roast beef
with roasted potatoes & fanned cucumber ^{AMOL} 18.70

Beef goulash *a recipe by Karl Hummel from 1935*
with salt potatoes ^{ALG} small / large 8.80 / 12.90

Cevapcici Balkan Style
with French fries, onions, ajvar and kaymak ^{MOG} 11.10

Hummel's homemade Berner sausages
with French fries, ketchup and mustard ^{MLOG} 11.10

Original Viennese grilled Augsburg burger sausages
with vegetables of the day and parsley potatoes ^{AGOL} 11.10

Grilled pike perch
with parsley potatoes and garlic butter
or deep fried with parsley potatoes 17.90

EXTRA SIDES

Portion chips with ketchup ^o 5.10
Parsley or salted potatoes ^{Go} 4.90
Potato salad ^{MO} or potato salad with mayonnaise ^{MOGC} 4.90
Potato & lamb's lettuce salad ^{MO} 4.90
Mixed salad or cucumber salad ^{MO} 4.90
Green leaf salad ^{MO} 3.60
Butter rice 3.60
Bread dumplings ^{ACG} 4.90





**Our Hummel delicacies are also available
take away!**

Choose your dish from our online menu - simply order
by phone and pick it up yourself.
So you can also enjoy our Hummel delicacies at home!



SOFT DRINKS

NEW BIO ROOIBOS-CRANBERRY ICED TEA homemade - 0.4l 4.10
NEW BIO GREEN ICED TEA with elderberry homemade - 0.4l .. 4.10
 Fresh pressed ORANGE JUICE 0.25l 4.90

 ORGANICS Bitter Lemon 0.25l bottle 4.30
 ORGANICS Ginger Ale 0.25l bottle 4.30
 ORGANICS Tonic Water 0.25l bottle 4.30
 ORGANICS Viva Mate 0.25l bottle 4.30

RÖMERQUELLE mineral water
 sparkling/medium/still 0.33l | 0.75l 3.40 | 5.10
 SODA with fresh lemon | raspberry | elderberry
 0.33l | 0.5l 2.20 | 3.40
 MINERALIZED VIENNESE HIGH SPRING WATER
 with fresh lemon | raspberry | elderberry 0.33l | 0.5l 2.10 | 2.70

COCA COLA, COCA COLA LIGHT,
 COCA COLA ZERO 0.33l bottle 3.90
 FRUCADE 0.33l bottle 3.90
 SCHATNER BOMBE lemon 0.25l bottle 3.90
 ALMDUDLER 0.35l bottle 3.90

APPLE JUICE pure 0.25l 3.50
 with soda | water 0.25l 3.10
 with soda | water 0.5l 4.20 | 3.90

PAGO pure - apricot, strawberry, blackcurrant 0.2l bottle 3.90
 with soda | water 0.5l 4.90 | 4.20

Red Bull ENERGY DRINK
Red Bull SUGAR FREE
Red Bull WINTER EDITION 0.25l can 4.50

APFEL "JONAGOLD" naturally cloudy 0.25l bottle
 or with soda 0.25l 4.10 | 4.90
 BLUE GRAPE 0.25l bottle | with soda 0.25l 4.10 | 4.90

PINK GRANATE-GRAPEFRUIT - a mix of freshly squeezed
 pink grapefruit pomegranate juice served with ice 0.4l 5.40
 1/8 | PINK GRAPEFRUIT pure 2.80
 1/8 | POMEGRANATE JUICE pure 3.00



... the Hummel
knows good taste!

DESSERT

small / large

SWEET CHEESE NOUGAT DUMPLINGS on a berry dish ^{ACGO}
2 pcs./4 pcs. 5.20 / 8.20

POWIDLTASCHERL plum pockets with butter crumbs
2 pcs./4 pcs. 4.20 / 7.20

TYPICAL VIENNESE HOMEMADE

KAISERSCHMARREN shredded soufflé pancakes
with stewed plums ^{ACGO} 6.90 / 8.90

PANCAKE/S with apricot jam ^{ACGO} 1 pcs./2 pcs. 3.90 / 5.90

GIANT FLUFFY YEAST DOUGH DUMPLINGS ^{ACGO}
with spiced poppy seed sugar and butter 7.80
with vanilla sauce 8.90

FRESH PASTRIES

CAKES & CUTS 4.50

MINI GUGELHUPF ^{ACFG} 3.00

CHOCOLATE BROWNIE in muffin tin ^{ACFG} 3.50

APPLE or SWEET CHEESE STRUDEL ^{ACG} 4.20

- optionally with vanilla sauce or 1 scoop of vanilla ice cream ^G ... 6.20

ASK YOUR WAITER ABOUT OUR **ICE CREAM SPECIALTIES!**
FRESH PASTRIES - in the cake display case!

ICE CREAM SPECIALTIES

ICED COFFEE with vanilla ice cream / ice-cold coffee /
whipped cream 6.50

COUPE DENMARK
with vanilla ice cream / whipped cream / chocolate sauce 6.50

EGGNOG CUP
vanilla & chocolate ice cream / whipped cream / egg liqueur 7.90

AFFOGATO Espresso with vanilla ice cream 4.90

MIXED ICE CREAM with whipped cream
vanilla / chocolate / strawberry 6.50

MANNER ICE CREAM WAFERS 1 pack 1.90

OPEN & BOTTLED WINES

WHITE WINES	1/8l	0,75l BOTTLE	TAKE AWAY
GRÜNER VELTLINER Steinfeder „Mariengarten“ Jamek winery – Wachau	4.50	27.00	21.00
GRÜNER VELTLINER Hummel winery – Weinviertel	3.50	21.60	15.60
WIENER GEMISCHTER SATZ DAC Christ winery – Wien – Stammersdorf	3.90	23.40	17.40
GELBER MUSKATELLER DAC Tscheppa winery – Südsteiermark	4.20	25.20	19.40
RIESLING „Stein an der Donau“ Salomon winery – Krems an der Donau	4.50	27.00	21.00
CHARDONNAY „Reserve“ Krug winery – Gumpoldskirchen	4.50	27.00	21.00
ROSÉ WINE „Organic ROSÉ Velue“ VOM CABERNET SAUVIGNON Zillinger winery – Weinviertel	4.20	25.20	19.40
RED WINES			
ZWEIGELT Hummel winery – Weinviertel	3.50	21.60	15.60
BLAUFRÄNKISCH vom Heideboden „Bio“ Achs Paul winery – Gols – Neusiedlersee	4.20	25.20	19.40
BIG JOHN Reserve (CS/PN/ZW) Scheiblhofer winery – Andau – Neusiedlersee	4.20	25.20	19.40
WIENER TRILOGIE (ZW/CS/MERLOT) Markowitsch winery – Göttelsbrunn/Carnuntum	4.20	25.20	19.40
MERLOT „RESERVE“ Salzl winery – Neusiedlersee/Seewinkel	4.90	29.40	23.40



With every bottle of wine that you enjoy at Hummel,
we serve **1 BOTTLE OF RÖMERQUELLE** mineral water 0.75l for free.
Please choose from still / mild / sparkling.

INCLUSIVE PRICES / EURO

OUR DRAFT BEER

	0.2l	0.3l	0.5l
GÖSSER	3.00	3.60	4.20
MIXED BEER	3.10	3.70	4.40
SCHWECHATER Zwickl	3.10	3.70	4.40
SCHWECHATER Wiener Lager	3.10	3.70	4.40
RADLER VON GÖSSER (beer and fruit soda)	3.10	3.70	4.40
SCHLADMINGER BIO Zwickl	3.10	3.70	4.40
NATURGOLD GÖSSER (non-alcoholic)	3.10	3.70	4.40
REININGHAUS PILS	3.10	3.70	4.40

Bottled beer

EDELWEISS Weizenbier 0.5l (wheat beer)	4.50
PUNTIGAMER Panther Bier 0.5l	4.50

Hummel
CAFÉ RESTAURANT BAR



... Hummel
with us!



...It's that easy!
Scan the QR code > **load the Hummel app** <
and you're off!

• Order TAKE AWAY • Buy vouchers • Reserve a table
... and collect many discounts!

MORE SPIRITS



RUM	2cl	4cl
Santa Teresa 1796	4.10	7.90
Stroh Rum Miniflasche	1.90	---
VODKA	2cl	4cl
Reisetbauer Vodka	3.20	6.40
Stolichnaya Vodka	2.90	5.80
GIN	2cl	4cl
Bombay Sapphire	3.50	6.90
Wien Gin	3.70	6.90

Enjoy your **VODKA** or **GIN** with  **ORGANICS** Tonic Water
 **ORGANICS** Bitter Lemon or 1/8l freshly squeezed orange juice + 3.50

COGNAC . BRANDY	2cl	4cl
Asbach Uralt	3.60	7.10
Baron Otard VSOP	3.90	7.80
Remy Martin	3.90	7.80

WHISK(E)Y	2cl	4cl
Jack Daniels Old No 7	3.10	6.10
Chivas Regal (Scotch)	4.10	7.90
Tullamore Dew (Irish)	3.60	7.10
Highland Park	4.30	8.60

LIQUORS . BITTERS	2cl	
Averna with ice and lemon	3.60	
Pernot with ice and lemon	3.70	
Gran Manier – orange liqueur	3.20	
Jägermeister mini bottle	2.90	
Fernet Branca	3.40	
Baileys ^o	4.60	
Mozart Chocolate Cream Liqueur ^{oG}	2.90	
Egg liqueur ^c	2.30	
Frangelico – Italian hazelnut liquor	2.90	
Amaretto	3.10	

BRANDIES by Alois Gölles – Styria.....	2cl	
MARILLE Edition Exclusiv (apricot)	3.90	
HIRSCHBIRNE (deer pear)	3.90	
ALTER APFEL (old apple)	3.90	
ALTE ZWETSCHKE (old plum)	3.90	
OBSTLER (fruit schnapps)	3.90	
KÜMMEL Helbling Hamburg (caraway seed)	3.10	

BRANDIES by Reisetbauer from Upper Austria.....	2cl	
VOGELBEERE (rowan berry)	4,80	
HIMBEER (raspberry)	5.10	
GRAPPA NONINO TRADIZIONE finest and exclusive grappa	3.70	



Hummel

CAFÉ RESTAURANT BAR

... has been in the family since 1935 and is now managed by the third generation, Christina Hummel.

We see ourselves as a "PLEASURE CAFE" and are committed to preserving the traditional Viennese coffee house culture, as well as Austrian home cooking and keeping it up to date.

THE 1ST VIENNESE PLEASURE
CAFÉ IN THE JOSEFSTADT!

**The Hummel ...
there for you from morning
to late night!**

BREAKFAST - LUNCH - SNACKS -
ENJOYMENT IN THE EVENING

Enjoy your coffee with all domestic and foreign daily newspapers, federal states papers and journals of your choice.

Spend time with your friends on a tranquil evening with various chess and card games or experience football highlights live in our library - which you can also book exclusively for press conferences and parties. In the summer, our sun terrace over the Josefstadt pedestrian zone invites you to sit directly and linger.

We always look forward
to your visit!

Christina Hummel & team



GIVE A GIFT OF JOY VOUCHERS!

Available directly from
our employees in the
Café Hummel
or NEW via our app

Vouchers:

- 5 euros
- 10 Euros or
- Breakfast to share
(for 2 people)

**Always a nice idea
for a gift!**





*... in the heard
of Josefstadt!*

Hummel

CAFÉ RESTAURANT BAR

Reservations

☎ **01 4055314**

Josefstädter Str. 66

1080 Wien

office@cafehummel.at

www.cafehummel.at

OPEN FOR YOU:

Monday - Friday 7:00 AM - 11:30 PM

Saturday, Sunday and public holidays

8:00 AM - 11:30 PM

Hot meals until 10:30 PM

HOT MEALS

until 10:30 PM