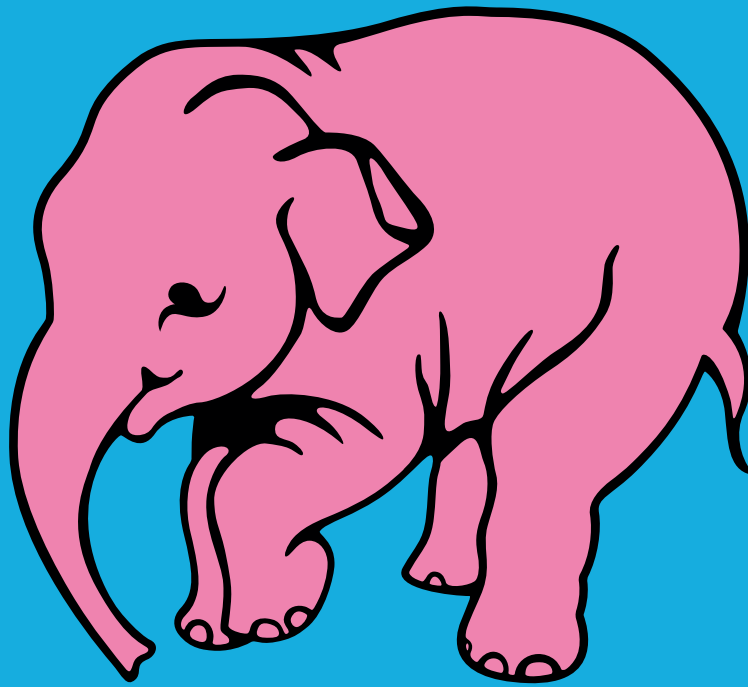


**Délirium
Café**



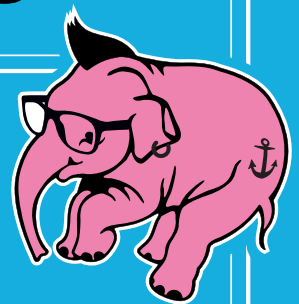
Vienna

Délirium Café VIENNA

MIDDAY SPECIAL

DAILY from 11⁰⁰ - 16⁰⁰

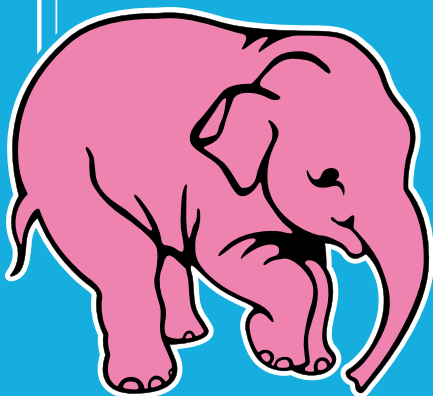
Any Meal &



0,15L Belgian Beer

or
0,5L Soda

only €10,-



www.paddysco.at - 1., Passauer Platz 2

Where's **Délirium Café**? Beside The Church!
Where's The Church? Beside **Délirium Café**!



DELIRIUM CAFE BURGERS

Our burgers are hand-made using only the finest 100% Austrian Beef
All served in a Grimm Bäckerei brioche bun with double-fried belgian frites
Note: Our Burgers are medium cooked. Please notify staff if otherwise desired.

CLASSIC BURGER 12,50

grimm bäckerei brioche bun | 100 % austrian beef | cheddar cheese |
lettuce | tomato | red onion | pickle | smoked bacon | burger relish |
ketchup | served with belgian frites | (O, G, A)

DER FIAKER – VIENNESE STYLE BURGER 12,50

grimm bäckerei brioche bun | 100 % austrian beef | smokey bacon |
cheddar cheese | grilled frankfurter | lettuce | tomato | burger relish |
horseraddish | mustard | grilled paprika | served with a pickle |
served with belgian frites | (O, C, A, N, G)

CHICKEN ON-THE-RUN 12,50

grimm bäckerei brioche bun | grilled chicken fillet | emmentaler |
bacon | peanut butter | dijon mustard | mayonaise | tomato | lettuce |
burger relish | served with belgian frites | (A, N, C, G, O, E)

SWISS SWINGER BURGER 12,50

grimm bäckerei brioche bun | 100 % austrian beef |
portobello mushrooms | swiss cheese | onion | tomato | lettuce |
spicy mayonnaise | served with belgian frites | (C, O, G, A)

BELGIAN BLUE 12,50

grimm bäckerei brioche bun | 100 % austrian beef | belgian blue cheese |
rucola | aioli sauce | caramelised onion | smoked bacon |
served with belgian frites | (C, O, G, A)

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Allergeninformation gemäß Codex - Empfehlung
Glutenhaltiges Getreide A | Krebstiere B | Ei C | Fisch D | Erdnuss E | Soja F | Milch oder Laktose G |
Schalenfrüchte H | Sellerie L | Senf M | Sesam N | Sulfite O | Lupinen P | Weichtiere R



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SWEET MIAMI HEAT 12,50

grimm bäckerei brioche bun | 100 % austrian beef |
smoked pepper bacon | cheddar cheese | onion | tomato | lettuce |
sweet chili bbq sauce | sriracha sauce | served with belgian frites |
(G, O, A)

QUEERS & STEERS 12,50

grimm bäckerei brioche bun | 100 % austrian beef | cheddar cheese |
crispy bacon | fried egg | tomato | lettuce | bourbon bbq sauce |
jalapeno sauce | served with belgian frites | (A, N, G, C, O)

JAMESON CASKMATES BBQ BURGER & ONION RINGS 12,50

grimm bäckerei brioche bun | 100 % austrian beef |
grilled smokey bacon | cheddar cheese | fried egg | tomato | lettuce |
jameson caskmates bbq sauce | onion rings deep-fried in english ale |
served with belgian frites | (A, N, G, C, O)

THE LAST SUPPER 12,50

grimm bäckerei brioche bun | 100 % austrian beef | aragula salad |
burrata | pesto | bacon | balsamico | tomato | caramelised onion |
burger relish | served with belgian frites | (A, N, C, G, O, E)

JACK THE RIPPER 12,50

grimm bäckerei brioche bun | 100 % austrian beef | smokey bacon |
cheddar cheese | lettuce | tomato | burger relish | bbq sauce |
salsiccia italian sausage | grilled paprika | served with belgian frites |
(O, C, A, N, G)

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THE JOHNNY CASH RING OF FIRE 12,50

grimm bäckerei brioche bun | 100 % austrian beef | smokey bacon | cheddar cheese | fried onion caramelised with brown sugar | tomato | lettuce | pineapple ring | grilled portobello mushrooms | stubb's spicy bbq sauce | spicy mayonaise | served with belgian frites |
(A, N, G, C, O)

SURF 'N' TURF 12,50

grimm bäckerei brioche bun | 100 % austrian beef | smoked salmon | cheddar cheese | lettuce | crispy bacon | pickles | red onion | tomato | burger relish with fried bacon | served with tartar sauce | served with belgian frites | (A, N, G, C, O)

INSPECTOR COLUMBO CLASSIC 12,50

grimm bäckerei brioche bun | 100 % austrian beef | grilled bacon | tomato | fried onion | pickles | cheddar cheese | burger relish | served with a side dish of spicy chili-con-carne | served with belgian frites |
(A, N, G, C, O)

THE BEAST 14,50

grimm bäckerei brioche bun | 100 % austrian beef - 2 patties | fried egg | caramelised onion | jack daniels bbq sauce | cheddar cheese | fried portobello mushrooms | blue cheese | tomato | lettuce | grilled smoky bacon | swiss cheese | spicy mayonaise | served with belgian frites | (A, N, G, C, O)

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DELIRIUM CAFE BURGERS

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DELIRIUM TREMENS BAD-ASS BURGER & DEEP-FRIED CHILI POPPERS 12,50

grimm bäckerei brioche bun | 100 % austrian beef | grilled bacon | belgian blue cheese | burger relish | tomato | fried onion | lettuce | fried egg | delirium tremens bbq sauce | deep-fried chili poppers | served with belgian frites | (A, N, C, O, G)

CHEDDAR CHEESE & CRUNCHY ONION 12,50

grimm bäckerei brioche bun | 100 % austrian beef | aged cheddar cheese | crispy dried onion | tomato | lettuce | crispy bacon | bbq sauce | served with deep-fried onion rings | served with belgian frites | (A, C, G, O)

THE 50:50 BURGER 12,50

50 % BEEF - 50 % VEG - 100 % TASTE

grimm bäckerei brioche bun | 100 % austrian beef | lettuce | tomato | cucumber | fried onion | cheddar cheese | crispy bacon | pickle | portobello mushrooms | peppars | honey mustard | stubb's original bbq sauce | served with belgian frites | (O, G, A)

KRUSTY KRAB BURGER 12,50

grimm bäckerei brioche bun | sweet potato & chickpea & crab meat patty | salad | tomato | sliced purple cabbage | sliced beetroot | caramelised onion | garlic sauce | served with belgian frites | (A, B, C, O, G)

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DELIRIUM SAVE THE PLANET SERIES VEGETARIAN BURGERS

All served in a Grimm Bäckerei brioche bun and served with double-fried belgian frites

THE MEDITERRANEAN 10,50

grimm bäckerei brioche bun | sweet potato & chickpea patty | zucchini | onion | olives | paprika | tomato | pesto | dried tomato | rucola | tomato | mayonnaise with lemon & dill | served with belgian frites | (A, E, C, G)

WANNABE VEGAN 10,50

grimm bäckerei brioche bun | sweet potato & chickpea patty | salad | tomato | fried onion | pickles | portobello mushrooms | garlic sauce | grilled peppers | served with belgian frites | (A, O, C, G)

LIFE ON MARS 10,50

grimm bäckerei brioche bun |
grilled portobello mushroom filled with goatscheese | avocado | pickles | red onion | grilled peppers | rucola | tomato | olive oil | rosemary | garlic suace | served with belgian frites | (A, N, G, C, O)

THE SMOKIN HOT HIPPIE 10,50

grimm bäckerei brioche bun | sweet potato & chickpea patty | tomato | salad | garlic sauce | caramelised red onion | jalapenos | stubbs smokey bbq sauce | dried fried onion | served with belgian frites | (A, O, C, G)

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GOURMET HOTDOGS

All served in a Grimm Bäckerei hotdog bun & double-fried belgian frites

THE DOG ´S BOLLOX 9,50

grimm Bäckerei hotdog bun | sliced cucumber |
fried onion caramelised with brown sugar | grilled salsiccia | bbq sauce |
honey mustard | topped off with young onion | served with belgian frites |
(C, O, G, A, N)

THE GREEK HOTDOG 9,50

grimm Bäckerei hotdog bun | tomato | cucumber | grilled pork |
tzatziki sauce | salad | sliced onion | served with belgian frites |
(A, N, G, C, O)

SPEEDY GONZALES 9,50

grimm Bäckerei hotdog bun | bbq sauce | grilled salsiccia |
chili con carne | grated cheddar | served with belgian frites |
(A, N, G, C, O)

AMERICAN HERO 9,50

grimm Bäckerei hotdog bun | grilled salsiccia |
jack daniel ´s bbq sauce | crispy bacon | fried egg | dried fried onion |
sliced cucumber | honey mustard | ketchup | served with belgian frites |
(N, G, C, O, A)

CALIFORNIAN KID 9,50

grimm Bäckerei hotdog bun | grilled salsiccia | coleslaw |
sweet ´n ´sour sauce | aged blue cheese | dried cranberries | walnuts |
honey mustard | ketchup | served with belgian frites | (N, G, C, O, A, H)

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SALADS

SMOKED SALMON SALAD 11,50

mixed salad | oak-smoked salmon | cucumber | tomato | red onion | feta cheese | olives | dill | organic greek olive oil | (D, G, L, O)

LEIGH'S CHICKEN SALAD 11,50

lettuce | croutons | chicken | parmesan | crispy bacon | leigh's homemade dressing | organic greek olive oil | (L, G, O, C, A)

GOAT CHEESE SALAD 11,50

mixed salad | pear | fresh figs | grapes | grilled goat cheese | homemade fig & mustard vinaigrette | organic greek olive oil | (O, L, G)

CHICKPEA SALAD 11,50

tomato | avocado | cucumber | olives | chickpeas | organic greek olive oil | (O, A)

LUNCHTIME SALAD 11,50

spinach | burrata | raspberries | caramelised walnuts | rye bread | organic greek olive oil | (A, E, F, G)

PLATTERS

CHEESE PLATTER 11,50

bavarian blue | brie | manchego | goat cheese | cheddar | (G, O, A)

CHEESE & MEAT PLATTER 12,50

serrano | brescaola | prosciutto | salami | brie | manchego | cheddar | (G, O, A)

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HEALTHY OPTIONS

All served with salad

ALL-DAY SANDWICH 9,50

toasted rye bread | avocado | smoked ham | spicy mayonaise |
2 fried eggs | sprinkled with chopped young onion | served with salad |
(A, C, G)

SCANDINAVIAN SANDWICH 9,50

toasted rye bread | avovado | honey-mustard | fried egg | radish slices |
smoked salmon | capers | lemon | dill | served with salad | (A, C, G, D, M)

FIG & RICOTTA 9,50

toasted rye bread | ricotta | fresh figs | honey | peppar |
served with salad | (A, G, L)

FETA & BASIL 9,50

toasted rye bread | tomato | feta cheese | homemade pesto |
olive oil | served with salad | (A, G, O, L)

PEAR & PROSCIUTTO 9,50

toasted rye bread | ricotta | pear slices | prosciutto |
olive oil | pepper | honey | served with salad | (A, G, O)

HEALTHY START 9,50

2 fried eggs | spinach | ricotta | served on toasted rye bread | olive oil |
served with salad | (C, G, A, L)

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MAINS & SNACKS

DELIRIUM CLUBSANDWICH 10,50

Grimm Bäckerei Toskana bread | chicken fillet | smoked bacon | cheddar cheese | onion | salad | tomato | cocktail sauce | served with Belgian Frites | fried egg | (A, G, O, P)

THE CHICKEN THAT DIDN´T MAKE IT ACROSS THE STREET 10,50

chicken schnitzel & served with sweet potato fries
served with salad & preiselbeeren sauce (G, C, A)

PULLED PORK 10,50

salad | avocado | pickle | coleslaw | pulled pork | smoky mustard bbq sauce | served with Belgian Frites | served in a Grimm Bäckerei brioche bun | (C, O, P, A)

PULLED BEEF 10,50

salad | avocado | pickle | coleslaw | pulled beef | smoky mustard bbq sauce | served with Belgian Frites | served in a Grimm Bäckerei brioche bun | (C, O, P, A)

CHICKEN BOWL 10,50

salad | avocado | grilled chicken | kidney beans | baked beans | tomato | yoghurt dressing | (C, G, P)

BBQ CHICKEN WINGS 10,50

10 pieces | served with Belgian Frites | (A, O, P)

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MAINS & SNACKS

BELGIAN FRITES 4,80

ketchup | mayo | spicey mayo | bbq sauce | garlic sauce |
truffel mayo | cocktail sauce | (A, O, P)

MEXICAN NACHO CHIPS 4,80

taco sauce | (A, O, P)

SWEET POTATO FRIES 4,80

served with bbq sauce (A, O, P)

DEEP-FRIED ONION RINGS 4,80

onion rings deep-fried in english ale batter |
garlic sauce or bbq sauce |(G, A)

DEEP FRIED CHILI POPPERS 4,80

garlic sauce or bbq sauce | (G, A)

CHICKEN WRAP 10,50

chicken fillet | tomato | salad | portobello mushrooms | kidney beans |
baked beans | creme fraiche | mango coconut habanero sauce |
wrapped in a tortilla |served with salad | (A, M, O)

BEEF WRAP 10,50

ground beef | tomato | salad | portobello mushrooms | kidney beans |
baked beans | creme fraiche| mango coconut habanero sauce |
wrapped in a tortilla | served with salad | (A, M, O)

CHICKEN FINGERS 10,50

home-made chicken fillet fingers deep-fried | garlic sauce |
served with Belgian Frites | (A, C)

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TAP BEERS(A*) & CIDER(O*)

DELIRIUM CAFE 6-PACK TASTING RACK € 10
ANY 6 (0,1L) BEERS OR CIDER
Includes a portion of bread

BROUWERIJ HUYGHE (BEL) ABV: 5,0 %
DELIRIUM CAMPUS
BELGIAN PILS
0,15L €2,80 / 0,33L €3,80 / 0,5L €4,80

A wonderfully well-balanced, beautiful golden Belgian Pils with a rich flavor and a compact fine head. Light malt sweetness combined perfectly with pleasant hoppy bitterness.

BROUWERIJ HUYGHE (BEL) ABV: 8.5%
DELIRIUM TREMENS
BELGIAN ALE
0,15L €2,80 / 0,33L €4,80 / 0,5L €6,80

Pours a clear golden amber color with a huge rocky white head with lots of lacing. Intense aroma of spices, peaches, berries, banana and citrus malt. Taste is thick, dry, spicy and a tad sour with honey, hops, lemon and a sweet finish. Voted "Best Beer in the World" in 1998!

BROUWERIJ HUYGHE (BEL) ABV: 8.0%
DELIRIUM RED
BELGIAN FRUIT BEER
0,15L €2,80 / 0,33L €4,80 / 0,5L €6,80

Deep red color with a light pink head. Good lacing. Soft fruity aroma with hints of almond and sour cherries. Sweet and fruity taste with a good balance between sweet and sour. Sweet, fruity and delicious!



TAP BEERS(A*) & CIDER(O*)

BROUWERIJ HUYGHE (BEL) ABV: 7.0%
DELIRIUM ARGENTUM
BELGIAN IPA
0,15L €2,80 / 0,33L €4,80 / 0,5L €6,80

To mark the 25th anniversary of the launch of Delirium Tremens, Huyghe brewery brewed this limited-edition beer. Not a typical IPA. Pours clear light amber with a huge long-lasting head. Wonderful retention and lacing. Nice spicy hoppy aroma with citrusy fruit. Medium-bodied and soft carbonation. Sweet malts, spicy yeast and floral hops on the tongue. Light citrus bitterness. A beautifully aromatic and flavourful ale!

BROUWERIJ F. BOON (BEL) ABV: 4%
BOON KRIEK
BELGIAN FRUIT LAMBIC BEER
0,15L €2,80 / 0,33L €4,80 / 0,5L €6,80

Boon Kriek is a traditional Belgian lambic fruit beer. It is brewed according to the traditional lambic style of spontaneous fermentation with only fresh cherries being used. Watery blood red in color with a vanishing white head. Aroma of sweet cherry and liquorice along with a distinct sour tang. Flavors of cherry and brandy with a sweetish finish. Medium body and low-carbonation. A funky lambic drinking sensation!



TAP BEERS(A*) & CIDER(O*)

BROUWERIJ HUYGHE (BEL) ABV: 8.5%
LA GUILLOTINE
BELGIAN ALE
0,15L €2,80 / 0,33L €4,80 / 0,5L €6,80

This strong Belgian ale is golden blond in color, slightly hazy with a thick lasting head and good lacing. Aromas of Belgian yeast, banana, apricot, cloves and orange zest come through. Taste is complex, spicy and earthy with hints of citrus. A subtle sweetness masks the strong alcohol content finishing quite dry. A light body with champagne-like carbonation. An excellent Belgian ale!

BROUWERIJ HUYGHE (BEL) ABV:3.6%
MONGOZO MANGO
BELGIAN MANGO FRUIT BEER
0,15L €2,80 / 0,33L €4,80 / 0,5L €6,80

A wonderfully refreshing light fruit beer packed with the fruity flavor of sweet fresh mangos.



TAP BEERS(A*) & CIDER(O*)

HOUBLON CHOUFFE (BEL) ABV: 9.0%
BELGIAN ABBEY IMPERIAL IPA
0,15L €2,80 / 0,33L €4,80 / 0,5L €6,80

Houblon Chouffe is a very unique marriage between the English tradition of IPAs, the new-age American imperial IPAs and the classic Belgian style of brewing beer. Although very much hopped as it is, Houblon Chouffe showcases the unique balance between a very strong IPA and a very special Belgian triple. Pours hazy golden in color with a large foamy bubbly head with thick lacing. Orange, citrusy and bready malt aroma. Flavors of citrus, earthy hops, some mild spices, pretty sweet with some bitterness. Lively carbonation. A beautifully magnificent balanced beer!

BROUWERIJ PALM (BEL) ABV: 5.2%
PALM
BELGIAN AMBER ALE
0,15L €2,80 / 0,33L €3,80 / 0,5L €4,80

Palm ale has long been one of Europe's top-selling speciality beers. Made with English hops, French barley and Belgian yeast, Palm Ale represents the very best of European beer-making tradition. Pours clear amber with a huge foamy head. Aroma of malted barley, yeast and wheat. Flavours of malt, grains, mild hops and a little spice with some bitterness to finish.



TAP BEERS(A*) & CIDER(O*)

ANHEUSER-BUSCH INBEV (BEL) ABV: 5%
STELLA ARTOIS
PALE BELGIAN LAGER
0,15L €2,80 / 0,33L €3,80 / 0,5L €4,80

Stella Artois is one of the best-selling beers in the world. Its wonderful characteristic flavor is assured through its superior brewing process and the use of top quality ingredients.

BRASSERIE LEFEBVRE (BEL) ABV: 4.5%
BLANCHE DE BRUXELLES
BELGIAN WITBIER
0,15L €2,80 / 0,33L €3,80 / 0,5L €4,80

Belgian beer culture at its best. Slightly hazy, pale golden yellow in color with a thick frothy head. Sweet yeast flavor followed by coriander and fruit with nice acidity. One of the best Witbiers in the world!



SHOTS

Green Smurf	2 cl	€ 1,50
Tropical Bitch	2 cl	€ 1,50
Dunkin Donuts	2 cl	€ 1,50
Sweet Popcorn	2 cl	€ 1,50
Purple Frog	2 cl	€ 1,50
Orgasm	2 cl	€ 1,50
Red Headed Hooker	2 cl	€ 1,50
Whacky Tobacccy	2 cl	€ 1,50
Berliner Luft	2 cl	€ 1,50
Raspberry Slammer	2 cl	€ 1,50
Piccolada	2 cl	€ 1,50
Smirnoff Slammer	2 cl	€ 2,00
Jägermeister	2 cl	€ 2,00

BOTTLE (0,7 L) & 2 MIXERS (1L)

Smirnoff / Bulleit / Gordon 's / Pampero / Captain Morgan 's / Berliner Luft / Jägermeister / Berentzen	€ 48,00
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MIXERS

Lizzaran Energy	1,50 L	€ 3,80
Pepsi	1,50 L	€ 3,80
Orange Juice / Strawberry / Mango	1,00 L	€ 3,80
Maracuja / Granatapfel / Cranberry / Apple		

BOURBON

Bulleit Bourbon	4 cl	€ 3,80
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SEKT

Luc Belaire - Rare Luxe	0,75L	€ 48,00
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LONG DRINKS

Silver Bullet - Bulleit Bourbon & Coke	4 cl	€ 3,80
Horny Buffalo - Bulleit Bourbon & Ginger Ale	4 cl	€ 3,80
Pink Panther - Vodka & Pink Grapefruit	4 cl	€ 3,80
Gesunde Sau - Vodka & Granatapfel	4 cl	€ 3,80
Össi Bomber - Vodka Bull	4 cl	€ 3,80
Bermuda Breakfast - Vodka & Mango Juice	4 cl	€ 3,80
Slow Fuck - Vodka & Strawberry Juice	4 cl	€ 3,80
Slumdogs - Vodka & Maracuja	4 cl	€ 3,80
Dr. Evil - Vodka & Apple Juice	4 cl	€ 3,80
Vodka Bitter Lemon / Vodka Tonic	4 cl	€ 3,80
Screwdriver - Vodka & Orange Juice	4 cl	€ 3,80
Gordons Gin & Tonic	4 cl	€ 3,80
Venezuelan Coup - Pampero Rum & Coke	4 cl	€ 3,80
Hawaiian Hangover - Vodka & Pineapple	4 cl	€ 3,80
Viennese Cosmopolitan - Vodka Cranberry	4 cl	€ 3,80
Swedish Sexbomb - Vodka & Apricot Juice	4 cl	€ 3,80
Bulleit Bourbon On-the-Rocks	4 cl	€ 3,80
Mad Jack - Captain Morgan Rum & Coke	4 cl	€ 3,80

WEIN & SPRITZER (O*)

Cabernet Sauvignon Chile 1/8	€3,80
Cabernet Sauvignon Chile 0,7L	€24,00
Chardonnay Chile 1/8	€3,80
Chardonnay Chile 0,7L	€24,00
Viqua-Premium White Wine Spritzer	€3,80
Aperol Spritzer	€3,80
Hugo Spritzer	€3,80



TATRATEA - CRAFT TEA LIQUEUR

Traditional craft mixology meets contemporary lifestyle. An age-old traditional tea-based recipe from the heart of the Tatra Mountains in Slovakia. Indian Assam black tea, together with European oak tree shavings, oriental herbs and spices, bath in a bed of alcohol creating a unique synergy of natural colors and flavors. A mystical craft drink experience now available in Mel´s!

1.	Acai & Aronia Tatratea Acai & Aronia (27%) & Fentimans Ginger Ale	4cl	€5,80
2.	Rain Drop Tatratea Citrus (32%) & Fentimans Tonic Water	4cl	€5,80
3.	Herbal Iced Tea Tatratea Herbal Tea (35%) & Iced Tea	4cl	€5,80
4.	Red Hibiscus Tatratea Hibiscus & Red (37%) & Cranberry	4cl	€5,80
5.	Juicy Peaches Tatratea Peach (42%) & Maracuja	4cl	€5,80
6.	Flower Power Tatratea Flower (47%) & Red Bull	4cl	€5,80
7.	Wolf Pack Tatratea Original (52%) & Coke	4cl	€5,80
8.	Rosehip & Sea Buckthorn Tatratea Rosehip & Sea Buckthorn (57%) & Fentimans Rose Lemonade	4cl	€5,80
9.	Little Red Riding Hood Tatratea Forest Fruit (62%) & Pomegranate	4cl	€5,80
10.	Jesse James – The Outlaw Tatratea Outlaw (72%) & Coke	4cl	€5,80

NON ALCOHOLIC

Cola / Mineral Water / Iced Tea	0,33 L	€ 2,80
Red Bull	0,25 L	€ 2,80
Jugendgetränk		
Water & Black currant juice	0,40 L	€ 2,00