Dear guests,

Welcome to the Conditorei Sluka. Since 1891, we have been cultivating and living the high art of confectionery at our ancestral home in the Conditorei Sluka on Rathausplatz.

The success and popularity with our customers from near and far prompted us to convince guests of our craftsmanship and hospitality at a second location in 2017.

That is why we are especially pleased to welcome you to Kärntner Straße. All of our sweet and savory specialties are made exclusively by hand with the finest craftsmanship, attention to detail and without artificial flavors and preservatives.

The use of the best raw materials and the use of fresh, seasonally available products guarantees a consistently high quality.

We wish you a pleasant stay.

Your Sluka team

____ + ____ Sluka's recommendations _____ + ___

Coffee of the month

Coffee "Korrigierte" small mocca with 2cl Wiener Grant (coffee-hazelnut-brandy	€	6,90
Cake of the month Karottentorte Karottenrührteigboden, Creme Fraiche Creme, grüne Fondantglasur, Zuckerdeko	€	5,40
Breakfast Prosciutto breakfast	€	14,90
toasted rosemary bred, prosciutto, dried tomatoes, rocket and butter		14,30
scrambled eggs (3 pcs.) with smoked salmon and 2 pcs. toastbread	€	13,90
Dishes		
Old Viennese soup pot with fresh chives	€	9,90
Old Viennese soup pot		9,90 25,90
Old Viennese soup pot with fresh chives Viennese Schnitzel of veal	€	·
Old Viennese soup pot with fresh chives Viennese Schnitzel of veal with parsley potatoes and cranberries Braised veal cheeks	€	25,90
Old Viennese soup pot with fresh chives Viennese Schnitzel of veal with parsley potatoes and cranberries Braised veal cheeks on creamy polenta Fiaker goulash beef goulash with sliced dumplings, fried egg and	€	25,90 19,90

Information about ingredients in our dishes may trigger allergies or intolerances is available on request from our service staff.



____, Coffee & Chocolate ____,

small Mocca, small Brown	€ 4,00
Extended black, Extended brown	€ 5,50
Viennese Melange small mocca with foamed milk	€ 5,50
Einspänner small Mocca with whipped cream	€ 5,50
large Mocca, large Brown	€ 5,80
Cappuccino classic or with whipped cream	€ 5,70
Caffé latte, Coffee inverted hot milk with small mocca and milk foam	€ 5,70
Franziskaner Extended black with hot milk and whipped cream	€ 5,70
Überstürzter Neumann Whipped cream poured over large mocca	€ 5,90
Kapuziner Doubble mocca with whipped cream	€ 5,90
Fiaker Doubble mocca with whipped cream and Rum	€ 8,50
Maria Theresia Kaffee Doubble mocca with whipped cream and orange liqueur	€ 8,50
Advokat Doubble mocca with whipped cream and eggnog	€ 8,50
Kaffee Wiener Grant Doubble mocca with whipped cream and coffee-hazelnut-brandy	€ 8,50
Irish Coffee Doubble mocca with whipped cream and whisky	€ 8,50
Mozart Kaffee Doubble mocca with whipped cream and cocolate liqueur	€ 8,50
Chocolate	-
hot chocolate with or without whipped cream	€ 5,90
hot chocolate with rum, baileys or egg liqueur	€ 8,50
Tea	
Pot of Demmers Tea: Assam, Earl Grey, English Breakfast, Darjeeling Rooibos, peppermint, camomile, Sencha Green, Forest fruit cocktail,	€ 6,20

herbal mixture

_____ Viennese Pastries _____

Housecake Almond bases with chocolate mousse	€ 5,90
Anniversary cake Almond bases with raspberry buttercream, marcipan and chocolate icing and candied violet	€ 5,90
Sacher cake Chocolate base with apricot jam and chocolate glaze	€ 5,90
Sluka cake Light and dark sponge cake base, orange, Cointreau with Parisian cream	€ 5,90
Pear cake Shortcrust pastry base with créme fraiche, currant jam, pears and cinnamon	€ 5,90
Curd cheese – poppy seed – apricot-cake Shortcrust pastry base with poppy sedds, curd cheese and apricot	€ 5,90
Dobos cake Sponge cake base, chocolate buttercream, caramel, rum	€ 5,90
Truffle cake Chocolate sponge cake, Parisian cream	€ 5,90
Apple crumble cake Shurt crust pastry base, apples, rum and crumble	€ 5,90
Cake of the month	€ 5,40

——,—— Viennese Pastries ——,

Esterházy cake Hazelnut bases with hazelnut buttercream and cherry brandy	€ 5,90
Fruit cake Shortcrust pastry, sponge cake with curd cheese cream, fresh friuts and vegetarian gelatine	€ 5,90
Nut cake Nut bases with buttercream, cherry jam, marzipan and half walnut	€ 5,90
Poppy seed cake Poppy seed bases with cinamon, rapberry cam, grated nuts and poppy seed – marcipan - balls	€ 5,90
Chestnut cake (seasonal from October till January) Chocolate short pastry, sacher base, chestnuts, cranberry mousse, rum	€ 5,90
Rasperry chocolate slice Chocolate base with rasperry cream	€ 5,40
Cardinal slice Egg white and sponge cake stripes with vanilla cream and rasperry jam	€ 5,40

Our team of confectioners makes the cakes for you every day.

You will find the entire range of cakes in the cake showcase.

Our team at the counter will be happy to advise you.

_____ Strudel & Danish pastry _____

Apple strudel, apricot strudel, sour cherry strudel, curd strudel	€ 5,40
Strudel from our assortment with whipped cream	€ 6,90
Strudel from our assortment with vanilla sauce or with ice cream	€ 8,40
Butter Croissant	€ 3,50
Homemade brioche croissant	€ 3,50

_____ Confectionery _____

Truffles various sorts	€ 2,10
Macaroons various sorts	€ 2,10
Petit Fours various sorts	€ 3,50
Parisian spike	€ 3,50
Chestnut heart seasonal from October till January	€ 4,20
Slukas Trio chocolate, lemon, fruit tartlets	€ 7,50
Punch doughnat	€ 4,50
small Wiener Grant doughnut with coffee hazelnut brandy	€ 3,70
Slukas Ecko chocolate, waffles, nougat	€ 4,50

Soups

Beefsoup with liver dumpling or semolina dumpling	€	5,90
Goulash soup with bread roll	€	7,90

Cold dishes / salads

Tuna salad marinated tuna on leaf salad with 2 Jour Pastrys	€ 11,90
Greek shepherd's salad Peppers, cucumber, tomato and sheep's cheese with 2 Jour Pastrys	€ 11,90
2 ham rolls ham, vegetable mayonnaise and green salad with 2 Jour Pastrys	€ 10,90

Small dishes

Toast Mediterranean toasted rosemary bread with mozzarella cheese, tomatoes and rocket	€	11,90
Sacher sausage with mustard, horseradish and roll	€	10,90
Slukas Toast		
with ham and cheese	€	6,50
with ham	€	6,50
with cheese	€	6,50
with ham, cheese and 1 fried egg	€	8,50
with ham and 1 fried egg	€	8,50
with cheese and 1 fried egg	€	8,50

— Breakfast ——₊——

Express breakfast

€ 5,40

bread roll or croissant, butter, jam

K. & K. breakfast

€ 8,40

1 bread roll, 1 croissant, butter, jam, 1/8 I freshly squeezed orange juice

Viennese breakfast

€ 12,90

1 roll, 1 croissant, 1 soft boiled egg, ham and cheese plate, butter, jam, 1 glass of freshly squeezed orange juice

Breakfast Deluxe

€ 14,90

2 pieces rosmary toast, smoked salmon, honey mustard sauce, butter, 1 glass of Prosecco or 1/8 freshly squeezed orange juice

Mediterranean breakfast

€ 14,90

Marinated sheep's cheese, olives, dired tomatoes, peppers, cucumber, 2 pieces rosmary toast

Enjoy our Sluka breakfast

Monday - Friday until 11:00 a.m.

Saturday, Sunday and public holiday until 2.00 p.m.

_____ Breakfast - Extras _____

Jour pastry	€	1,70
Bread roll, grain tip	€	2,00
Toast bread (2 slices)	€	1,70
Gluten-free pastry (10 Min. waiting time)	€	2,90
Portion of butter, honey or jam	€	1,60
Grain pastry with butter and fresh chives	€	3,70
Roll with ham, pickled gherkins and fresh horseradish	€	5,90
Stuffed croissant, ham, cheese, vegetables mayonnaise	€	5,90
Stuffed croissant, smoked salmon and honey-dill-mustard-sauce	€	7,90
Vital muesli with yoghurt or milk	€	5,90
Yoghurt with fresh fruits	€	5,90
Smoked salmon with cream horseradish and 2 pieces toast bread	€ ′	13,90

Egg dishes

Soft boiled egg	€	2,10
2 eggs in glass with fresh chives	€	5,20
Fried egg or egg dish (3 eggs) with 1 roll	€	6,90
Ham oder bacon & eggs (2 eggs) 1 roll	€	7,90

——+—— Soft drinks ——+—— without alkohol

Soda	0,25 l	€ 2,50
Soda lemon, rasperry or elderberry	0,25 I	€ 3,20
Soda lemon, rasperry or elderberry	0,5 I	€ 5,50
Apple juice sprayed	0,25 l	€ 3,90
	0,5	€ 6,50
Mineral water Vöslauer	0,33 I	€ 4,20
	0,7	€ 7,90
fresh squeezed orange juice	0,25 I	€ 6,50
Bitter Lemon, Tonic Water	0,25 I	€ 4,90
Pago currant, apricot, orange	0,2 I	€ 4,90
Apple juice	0,25 l	€ 4,90
Coca Cola, Coca Cola Light, Frucade, Sprite, Almdudler	0,33 I	€ 4,90
Red Bull	0,25 I	€ 5,20
Homemade Icetea Black tea with lemon	0,25 I 0,5 I	€ 3,50 € 6,50
Chinotto Bitter orange, herbal limonade	0,35 I	€ 4,90
Balis Basil Basil, ginger	0,25 I	€ 4,90
Balis Cosmo Cranberry, rosmary	0,25 l	€ 4,90
Balis Tiki Pineapple, mint	0,25 I	€ 4,90

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-----+ Alkoholic drinks -----+

Slukas sparkling variations

Slukaspritzer Prosecco, Soda, wild-cranberry syrup		€ 7,50
Lillet Hugo Lillet, Prosecco, Soda, elderberry syrup, mint		€ 7,50
Lime splah with Aperol Prosecco, Soda, Aperol, elderberry syrup, lime,	mint	€ 7,50
Violet splah White wine, Soda, Violet syrup, lemon slice		€ 7,50
Balis Basilspritzer Prosecco, Balis Brasil (Basil, ginger), lime		€ 7,50
Splah, white or red	0,25 I	€ 4,90
Kaiserspritzer	0,25 I	€ 5,50
Sparkling wine & Co		
Schlumberger White oder Rosé	0,1 I	€ 6,40
Prosecco Kattus	0,1 I	€ 5,90
Winery Schloss Gobelsburg Winery of Zwettl Abbey		
Blanc de Blancs	0,11	€ 7,40
Brut Rosé	0,1 I	€ 7,40
Winery Wieninger Award winning wine from Austria		
Grüner Veltliner	1/8 I	€ 5,40
Viennese Gemischter Satz	1/8 I	€ 5,40
Viennese Trilogie	1/8 I	€ 5,90
Beer		
Ottakringer Pils	0,33 I	€ 4,90
Brauerei Schneider Helles	0,33 I	€ 5,20
Ottakringer Radler	0,33 I	€ 4,90
Ottakringer Bierspritzer with Soda	0,33 I	€ 4,90
Non alcoholic beer	0,33 I	€ 4,90

All prices in Euro incl. Vat.

____+___ Spirits ____+__

Baileys	2 cl	€ 4,20
Egg liqueur	2 cl	€ 4,20
Cointreau	2 cl	€ 4,50
Aperol	2 cl	€ 4,50
Lillet	2 cl	€ 4,50
Wiener Grant (coffee-hazelnut-brandy)	2 cl	€ 4,50
Grappa	2 cl	€ 4,20
Deluxe Grappa (Barrique)	2 cl	€ 8,90
Austrian brandy Apricot, plum, Williams pear, fruit	2 cl	€ 4,50
Vodka	2 cl	€ 4,50
Rum	2 cl	€ 4,20
Gin	2 cl	€ 4,50
Averna	2 cl	€ 4,50
Fernet	2 cl	€ 4,50
Rossbacher	2 cl	€ 4,50
Ramazotti	2 cl	€ 4,50
Chivas Regal 12 years old	4 cl	€ 7,90
Jameson Irish Whiskey	4 cl	€ 6,90
Martini Bianco	5 cl	€ 5,40
Martini Rosso	5 cl	€ 5,40
Martini extra dry	5 cl	€ 5,40
Rémy Martin VSOP	2 cl	€ 5,40
Campari	2 cl	€ 4,20
Campari Soda	5 cl	€ 6,40
Campari Orange	5 cl	€ 7,90

Craftsmanship in the – Conditorei Sluka

In our bakery we cultivate the traditional Viennese pastry art. All cakes are handmade with much love fresh daily.

Our classics like the Anniversary Cake or the Sluka Cake are very popular with our regular guests and always bring joy when giving or enjoying them.

You would like to give an individual cake? Whether with figures of your favorite cartoon, hobbies or on different topics - our team will be happy to advise you on site in our coffee house in downtown Vienna - the Conditorei Sluka - or we are also available by phone at our order hotline as well as by mail at bestellung@sluka.at.



Our order hotline (+43 1 512 49 63 502) is there for you: Monday to Thursday - 10.00 a.m. to 5.00 p.m. Friday - 10.00 a.m. until 13.00 p.m.

Our recommendation

Visit us also in our Conditorei Sluka at Rathausplatz 8 in the 1st district.

Monday to friday: 10:00 a.m. to 05:30 p. m.



Find inspiration also on Facebook and Instagram of the Conditorei Sluka.





WLAN-Password: ILoveSluka

