



CONDITOREI SLUKA.

MENUE





BREAKFAST

Monday to Friday: 8am – 11am

Saturday: 8am – 3pm

“Kleines Frühstück” (Small breakfast)

Cup of Coffee, tea or hot chocolate, butter,
jam or honey, bread basket € 8,80
with boiled egg € 9,80

“Wiener Brioche Frühstück” (Viennese brioche breakfast)

Cup of Coffee, tea or hot chocolate,
butter, jam or honey, fresh orange juice, brioche € 10,80

“Großes Frühstück” (Big breakfast)

Cup of Coffee, tea or hot chocolate, butter,
jam or honey, ham, salami, cheese, cream cheese
with chives, soft boiled egg, bread basket € 17,80

“Slukas Pikantes Frühstück” (Hearty breakfast)

Cup of coffee, tea or hot chocolate,
portion of scrambled or fried eggs
made of 2 eggs, sour cream dip with herbs,
vegetables, fresh orange juice, bread basket € 16,80

“Slukas Vitales Frühstück” (Vitality breakfast)

Cup of coffee, tea or hot chocolate,
soft boiled egg, sour cream dip with herbs,
vegetables, fresh orange juice, bread basket € 16,80

Soft boiled egg € 1,90
Scrambled eggs (2 eggs) with bread € 5,00
Fried eggs (2 eggs) with bread € 5,00

Omelette (2 eggs) with 2 ingredients
of your choice (ham, cheese, mushrooms,
onion, tomato, bacon or salami) € 7,80

Ham and eggs (2 eggs) with bread € 7,80
Bacon and eggs (2 eggs) with bread € 7,80
Scrambled eggs with sausages and bread € 7,80
Ham or cheese plate € 3,90
Butter € 1,20
Jam or honey € 1,20
Chives € 1,20
Cream cheese with chives € 2,90

Muesli with yoghurt or milk
(with raspberry mark upon request) € 4,80

Vegetables and sour cream dip with herbs € 3,90
Brioche € 2,80
Small roll € 1,20
Two slices of toast € 1,20
Bacon (3 slices) € 2,70
Fresh orange juice (1/8l) € 3,40
Glass of prosecco € 5,30

ICE-CREAM

(May to September)

Mixed ice-cream (small)	€ 5,80
Mixed ice-cream (large)	€ 6,90
Whipped cream	€ 1,30
Viennese iced coffee	€ 6,90
Iced chocolate	€ 6,90
Fruit coup	€ 6,90
Banana split	€ 6,90
Frappe	€ 5,80

PASTRY & BRIOCHE

Apple tartelette	€ 3,30
Pineapple – vanilla	€ 3,30
Poppy	€ 3,30
Nutroll	€ 3,30
Cinnamon bun	€ 3,30
Orange – marzipan	€ 3,30
Almond – butter	€ 3,30
Cranberry – marzipan	€ 3,30
Red currant	€ 3,30
Curd cheese	€ 3,30
Curd cheese – apricot	€ 3,30
Vanilla	€ 3,30
Sour cherry	€ 3,30
Brioche	€ 2,80



STRUDEL

Apple	€ 4,30
Apricot	€ 4,30
Sour cherry	€ 4,30
Curd cheese	€ 4,60

Seasonal:

Strawberry	€ 4,60
Cherry	€ 4,30
Rhubarb	€ 4,30
Grapes	€ 4,30
Plums	€ 4,30



SLICES & CO

“Cremeschnitte”

Puff pastry with vanilla cream and sugar icing € 4,70

“Fruchtschüssler”

Short crust with raspberry or strawberry cream topped with raspberry or strawberry € 5,20

“Himbeer- Topfencremeschnitte”

Puff pastry with cheese and raspberry € 4,70

“Kaffee-Weichselcremeschnitte”

Puff pastry with coffee cream and sour cherry € 4,70

“Kardinalschnitte mit Kaffeecreme”

Meringue and biscuit filled with coffee cream € 4,70

“Marzipankartoffel”

Marzipan filled with chocolate and biscuit, with rum € 4,70

“Mohnschnitte”

Poppy seed with raisins in biscuit € 4,70

“Pignolikipferl”

Baked marzipan with pine nuts € 4,00

“Punschkrappen”

Mixed biscuit with rum and pink sugar icing € 3,30

“Vanille oder Kaffeeclair”

Choux filled with vanilla or coffee cream € 4,70

“Zitronenrolle”

Biscuit with lemon cream € 4,70

Seasonal:

“Ribiselschaumschnitte”

Red currants, topped with meringue € 4,70

“Walderdbeerenschifferl”

Short crust with meringue with forest-strawberries € 5,90

“Maronireis”

Hazelnut meringue with whipped cream and chestnuts, with rum € 5,90

“Maronischne”

Biscuit with chestnut cream, pear and whipped cream € 5,90



CAKES

“Dobos”

Light biscuit with chocolate cream
and caramel topping, with rum € 5,20

“Engadiner Nusstorte”

Caramelized walnuts with short crust
and dark chocolate icing € 5,20

“Esterhazytorte”

Hazelnut-biscuit with buttercream, with cherry liqueur € 5,20

“Himbeer-Joghurttorte”

Raspberry-yoghurt cake € 5,20

“Sachertorte”

Traditional chocolate biscuit with apricot jam
and chocolate icing € 5,20

“Slukatorte”

Light and dark biscuit with chocolate cream
and orange. With orange liqueur € 5,20

“Trüffeltorte”

Chocolate biscuit with dark chocolate cream € 5,20

“Walnusstorte”

Walnut biscuit with butter-nougat cream € 5,20

“Wiener Haseluss-Nougattorte”

Slices of hazelnuts filled with nougat cream,
covered in brittle € 5,20

“Zitronenschaumtorte”

Lemon-meringue pie € 5,20

PETIT FOURS

Date with marzipan and dark chocolate € 2,60

Plum with dark chocolate, milk chocolate and rum € 2,60

Milk chocolate with orange and rum € 2,60

Almond with orange and rum € 2,60

Orange-marzipan € 2,60

Pistachio-marzipan € 2,60

Chocolate marzipan with rum € 2,60

Waffles with nougat and light or dark chocolate € 2,60

Parisian cream € 2,60

Parisian cream with orange € 2,60

Pine-nuts with marzipan € 2,60

Pistachio-marzipan with nougat € 2,60

Mixed dried fruits with dark chocolate and rum € 2,60

Light and dark nougat € 2,60

Dark chocolate with rum € 2,60

Milk chocolate with cherry liqueur € 2,60

Caramelized walnuts with milk chocolate € 2,60

Sour cherry with dark chocolate and cognac € 2,60

French nougat € 2,60



SANDWICHES

Meat:

Chicken	€ 3,00
Veal pâté	€ 3,00
Ham and cheese	€ 3,00
Roast beef	€ 3,00
Ham	€ 3,00
Salami	€ 3,00

Fish:

Matjes	€ 3,00
Shrimp	€ 3,00
Tuna	€ 3,00

Cheese:

Butter cheese	€ 3,00
Cream cheese	€ 3,00
Brie	€ 3,00

Vegetables:

Mixed vegetables	€ 3,00
Asparagus	€ 3,00
Egg and curry	€ 3,00

COLD LUNCH

Whole-grain bread with home made spread	€ 7,20
Ham roll filled with horseradish cream	€ 11,50
Ham roll filled with egg and curry	€ 11,50
Avocado with shrimp	€ 12,00
Asparagus covered in roast beef	€ 13,50
Poached salmon	€ 13,50
Filet mignon on toast	€ 16,00
Filet "Wellington"	€ 18,50
Smoked salmon on toast with horseradish cream	€ 12,50

HOT LUNCH

Please ask our staff for our daily soup and main course!

Ham and cheese toast	€ 4,60
Sausages with horseradish and mustard	€ 5,50



HOT BEVERAGES

Kleiner Mocca / Großer Mocca

Single or double espresso € 2,90 / € 4,50

Kleiner Brauner / Großer Brauner

Single or double espresso
with milk on the side € 3,10 / € 4,70

Verlängerter Schwarz

Black coffee € 3,90

Verlängerter Braun

Black coffee with milk on the side € 4,20

Melange

Typical Viennese coffee:
single espresso with hot milk and milk foam € 4,40

Cappuccino € 4,40

Milchkaffee

Single espresso with a lot of hot milk and milk foam € 4,90

Einspänner

Black coffee topped with whipped cream € 4,50

Heißer Kakao

Hot chocolate € 4,70

TEA

Pots:

English breakfast € 5,90

Earl Grey € 5,90

Darjeeling € 5,90

“BIO Vital Oase” € 5,90

Fruit cocktail € 5,90

Chamomile € 5,90

Lemon – ginger € 5,90

Sencha € 5,90

Peppermint € 5,90

Glasses:

Peppermint € 3,50

English breakfast € 3,50



SOFT DRINKS

Coca Cola regular, zero, light	€ 3,90
“Almdudler” Austrian herbal lemonade	€ 3,90
Soda with lemon or raspberry (1/4l)	€ 3,00
Fresh orange juice (1/8l)	€ 3,40
“Pago” fruit juice (apricot, peach or blackcurrant)	€ 3,90
Schweppes (tonic or bitter lemon)	€ 3,90
Water (sparkling or still)	€ 3,30
Soda (0,25l / 0,5l)	€ 2,30 / € 4,50

BEER

“Hirter Privatpils”	€ 4,00
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WHITE WINE

0,25 L White wine with soda	€ 4,00
1/8 L “Grüner Veltliner” Willi Bründlmayer, Langenlois	€ 3,30

RED WINE

1/8 L “Zweigelt” Willi Bründlmayer, Langenlois	€ 3,30
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APERITIF & DIGESTIF

1/16 L Vermouth dry, bianco, rosso	€ 4,70
1/16 L Sandeman Sherry fino	€ 4,70
0,25 L Campari Soda	€ 4,90
0,20 L Campari Orange	€ 6,20
0,25 L Aperol Spritz	€ 5,80
0,20 L Gin Tonic	€ 7,40
2 cl Fernet-Branca	€ 4,70
2 cl Hennessy VS	€ 5,80
2 cl Bouchet Brandy	€ 4,80
2 cl Jack Daniel’s Black Label	€ 5,80
2 cl Apricot Brandy	€ 4,80
2 cl Williams Pear Brandy	€ 4,80
2 cl Vodka	€ 4,80
2 cl Gin	€ 4,80

SEKT & PROSECCO

0,75 L Hochriegel dry	€ 33,00
0,2 L Hochriegel dry	€ 13,50
0,2 L Prosecco Gianni Kattus	€ 11,00
0,1 L Prosecco	€ 5,30

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Opening hours:

Monday to Friday: 8 a.m. to 7 p.m.

Saturday: 8 a.m. to 5:30 p.m.

Saturday July and August: 8 a.m. to 2 p.m.

Sundays and holidays closed