

SOPHERL
AMNASCHMARKT

alcohol-free classics

römerquelle 0,33l/0,75l
still or sparkling
3,9/6,9

coca cola 0,33l
regular or zero
4,2

three cents 0,2l
dry tonic
4,2

soda* 0,25l/0,5l
2,9/4,2

soda* with 0,25l/0,5l
lemon, raspberry or elderflower
3,2/4,8

mohr sederl apple juice 0,25l
natural unfiltered **organic**
3,9

apple juice with soda 0,5l
natural unfiltered **organic**
5,9

fresh orange juice 1/8l
hand pressed
3,9

homemade beverages

sopherl lemonade 0,25l/0,5l
passionfruit, mango & mint
3,2/5,9

sopherl iced tea 0,25l/0,5l
earl grey, peach & lemon
3,2/5,9

*youth drink



our staff can provide information on potentially allergenic ingredients in our dishes according to eu food information regulation 1169/2011. note: despite careful preparation of our dishes traces of other substances may be included due to the production process.

all prices in euro including all taxes. /
changes and printing errors reserved.
updated: 01.04.26

a: glutes / b: crustaceans / c: egg / d:
fish / e: peanut / f: soy / g: milk /
h: edible nuts / l: celery / m: mustard / n:
sesame / o: sulphites /
u: lupines / r: molluscs

red

merlot 2021

schützner stein |
prieler | nordburgenland

100% merlot with a deep, dark color and complex aromas of black cherry, sweet blackberry, toasted notes, and herbal spices. grown on slate, limestone, and brown clay with pebbles. aged 20 months in new barriques. powerful, juicy, baroque - with a charming texture and a long finish.

1/8l 7,9 / bottle 42,8 (o)

blaufränkisch 2023

günter+regina triebaumer |
leithaberg

dark-berried blaufränkisch from the vineyards around rust.

traditionally aged in large oak barrels. limestone and clay soils lend freshness, fruit, and body. silky tannins, balanced acidity. notes of blackberry, cherry, dried plum, black pepper, fine oak, and a hint of orange chocolate.

1/8l 5,3 / bottle 26,5 (o)

pinot noir 2024 bio

schneider | thermal region
juicy, smooth, and elegant.
fermented on the skins for 14 days, then aged in used french barriques. bright red berry aromas—currant, forest fruit, and a hint of rose. fresh and vibrant on the palate, with sour cherry and citrus notes on the finish.

1/8l 5,5 / bottle 28,0 (o)

zweigelt 2022

kollwentz | leithakalk

tangy cherries, dense and firm on the palate. long finish.

1/8l 6,9 / bottle 38,0 (o)

apetlon rouge

steindorfer | burgenland 2023

berries in the bouquet, multi-layered, elegant and structured on the palate.

1/8l 5,5 / bottle 28,0 (o)

draft beer (a)

stadtbräu 0,2l/0,3l/0,5l
groß gerungs

3,6/4,6/5,6

weitra hadmar bio

pfiff/seiterl/krügerl

3,9/4,9/5,9

bottled beer (a)

luftkuss alc-free 0,5l

4,9

zweztler zwickl 0,5l

4,9

zweztler dark beer 0,5l

4,9

rieder wheat beer 0,5l

5,5

g'spritztes 1/4l (o)

white wine spritzer

4,3

verjus spritzer alc-free

4,3

kaiser spritzer

6,2

aperol spritzer

6,6

hugo prosecco

7,5

aperol prosecco

7,9

g' spritztes 1/4l (o)

rosé spritzer

rose, soda & lemon cest
5,9

sober spritzer alc-free

verjus, peach, soda & lemon
6,9

sopherl spritzer

white spritzer, ginger,
mint & chili
7,5

naschmarkt spritzer

gv, almdudler, basil & soda
7,5

apple strudel spritzer

gv, soda, amaretto, apple juice,
lemon, vanilla & cinnamon
9,5

beisl spritzer

gv, soda, apricot brandy & apricot
nectar
11,9

shots

gin tonic

12,0

averna sour 4cl

7,0

jägermeister 4cl

7,0

berliner luft 4cl

5,5

norderd bio vodka 4cl

6,9

marzadro grappa 2cl

5,9

clase azul tequila 4cl

36,0

Diverse Obstbrände 2cl / 4cl

3,9/6,9

pale- to rich yellow

riesling 2024

gedersdorf | buchegger | kremstal
stone fruit on the nose, playful on
the palate with a crisp acidity.
stainless steel aged. a perfect
match for fish!

1/8l 5,2 / flasche 26,0 (o)

sauvignon blanc 2024 bio

gerngross | südsteiermark

sauvignon from the barren slate
terraces of the sausal. stainless
steel vinification. precise
acidity, subtle creaminess. playful
aromas of floral spice, gooseberry,
and lime. light-footed and multi-
layered.

1/8l 5,2 / flasche 26,0 (o)

chardonnay 2023

leithakalk | kollwenz | burgenland
a rich, creamy burgundy with subtle
toasty notes. bold, yet the alcohol
is well-integrated. crafted by
master winemaker andi kollwenz.

1/8l 7,9 / flasche 42,8 (o)

rosé

coteaux d'aix 2024 bio

gr + cin + sy + cs + ro + ub |
château du seuil | provence

elegant rosé from the western
provence. a young organic winery,
situated on limestone highlands
surrounded by forest. the vineyards
cool down at night, preserving
freshness. light and dry with
lively acidity. a blend of various
region-typical grape varieties,
dominated by grenache, cinsault &
syrah, offering a playful harmony
of red fruit, floral notes, and
mineral freshness.

1/8l 5,1 / bottle 25,5 (o)

pale- to rich yellow

wiener gemischter satz 2023 nat

hajszan-neumann | nussberg

the wine is delicately spiced, underlined by notes of yellow fruit, fresh yellow apple, and a hint of orange zest. its balanced acidity gives it a lively and refreshing character. an ideal companion to austrian cuisine.

1/8l 5,9 / bottle 29,0 (o)

mon blanc 2022 nat

rl + gv + pb + gm + dr | alwin & stefanie jurtschitsch | kamptal

a blend from cool high-altitude sites around langenlois on poor gneiss and mica schist soils. riesling, grüner veltliner, weißburgunder, muskateller, and donauriesling are harvested together and fermented in large wooden vats. one week of skin contact for structure and aroma. six weeks on the lees in barrel. a melange of aromas, pure kamptal terroir. crisp and taut, with creamy juiciness.

1/8l 5,6 / bottle 28,6 (o)

gv handcrafted 2024 nat

grüner veltliner | martin & anna arndorfer | kamptal

a playful introduction to the natural wines of the arndorfers. veltliner, the flagship grape of the strassertal - partly direct-pressed, partly fermented on the skins for structure and depth. aged in stainless steel tanks and oak barrels. six months on fine lees. herbal, spicy, authentic.

1/8l 4,9 / bottle 25,0(o)

green veltliner 2024

edlinger | weinviertel

crisp veltliner from loess slopes near röschitz, in the northwestern weinviertel. traditionally vinified in stainless steel. mineral-driven with length and finesse. bright fruit aromas, slightly tropical, notes of citrus and honeydew melon.

1/8l 4,9 / flasche 25,0 (o)

sopherl bio coffee by kōun

100% arabica hand-roasted in vienna
bio + direct trade from peru

mokka / espresso

3,4

espresso macchiato

3,5 (g)

americano

3,9

melange / cappuccino

4,8 (g)

doppio

4,9

doppio with milk

5,4 (g)

latte macchiato

5,5 (g)

Flat White

5,7 (G)

Babycino

3,0 (G)

organic tea from the bioteague

earl grey / green

4,9

forest fruits & raspberry

4,7

mountain herbs

4,7

rooibos & lemon

4,7

peppermint

4,7

vegan cow milk alternatives:

oatly (a) or bio soy (f)

surcharge +0,4

breakfast

saturday & sunday 9:00 - 15:00

french toast

brotocnik **bio** brioche,
cinnamon-sugar

veg. 11,9 (a,c,g)

shakshuka

feta, eggs & pita

veg. 13,9 (a,c,g)

viennese breakfast

kaiser roll, croissant, cheese, egg
& apricot jam & 1/8l orange juice

15,9 (acg)

heavy breakfast

roasted potatoes, bacon & 3 eggs

14,5 (a,c)

sopherl bagel

brotocnik **bio** bagel, cream cheese,
bacon, egg, tomato & onions

12,9 (a,c)

salmon bagel

brotocnik **bio** bagel, smoked salmon,
chives, onions & philadelphia

12,9 (a,d,g)

naschmarkt bagel

brotocnik **bio** bagel, hummus, salad

veg. 9,9 (a)

eggs benedict

brotocnik **bio** muffin, duroc ham &
sauce hollandaise

14,9 (a,c)

eggs florentine

brotocnik **bio** bagel, spinach &
sauce hollandaise

veg. 14,9 (a,c)

eggs royal

brotocnik **bio** bagel,
smoked salmon & sauce hollandaise

16,9 (a,c,d)

we serve **organic** eggs

bubbles

crémant de loire brut nat

chenin blanc + chardonnay |
haute perche | loire

full-bodied slate soils. chenin
blanc & chardonnay, co-fermented,
second fermentation in the bottle &
24 months on the lees. minimal
dosage, fine creaminess, playful
fruit notes, pome fruit & citrus,
highly drinkable.

1/8l 5,9 / bottle 29,9 (o)

pétillant de la vigne bio

pet nat | toni söllner | wagram
the fusion of the subtle
playfulness of the grüner
veltliner, the noble fruitiness of
chardonnay, the invigorating
acidity of riesling, and the muscat
aroma of muskateller grapes creates
a finely sparkling, fruit-forward
drinking pleasure full of
sophistication!

1/8l 5,9 / bottle 29,9 (o)

pale- to rich yellow

haloze 2022 bio

furmint + sb + wr | michi gross |
stajerska slovenija

traditional blend from haloze in
lower styria, or štajerska
slovenija. naturally crafted,
shaped by calcareous opok soils and
the warmth of the region. furmint,
sauvignon blanc & welschriesling
from steep, terraced vineyards.
light-footed, yellow-fruited &
floral, pleasantly aromatic, with a
gentle phenolic touch from
spontaneous fermentation.

1/8l 6,5 / bottle 32,6 (o)

muscat blanc

muscat blanc à petits grains |
winkler | lower austria

classic yellow muscat! an inviting
nose of floral muscat aromas such
as elderflower and rose petals,
with delicate citrus and nutmeg
notes on the palate, an animating
flow on the tongue, and an elegant
finish.

1/8l 4,9 / bottle 25,0 (o)

veggie / vegan

11:00 - 22:30

creme spinach

with eggs sunny side up

veg. 12,8 (a,c,g)

knoedel with egg

with green salad

veg. 13,8 (a,c,g)

baked camembert

with green salad & lingonberries

veg. 15,8 (a,c,g)

cheese spaetzle

with roasted onions & green salad

veg. 16,8 (a,c,g)

cheese pressknoedel

with sour cream & green salad

veg. 16,8 (a,c,g)

baked tofu loaf

with potato salad & lingonberries

vegan 18,8 (a,f)

seitan-mushroom ragout

with celery, carrots & potatoes

vegan 18,8 (a1)

desserts

sopherl's zamroller

one viennese palatschinken

with apricot, strawberries, nougat
or powidl/poppy

veg. 3,9 (ACG)

sopherl's schokowatschn

chocolate mousse, nut brittles &
vanilla ice cream

veg. 7,9 (A,C,G)

sopherl's mohnrollen

poppy seed noodles & apple puree

veg. 8,5 (A,G)

breakfast

saturday & sunday 9:00 - 15:00

quickie

croissant, butter, homemade jam

6,9 (a,c,g)

veggie breakfast

pita, vegetables, avocado, hummus,
olive, egg, orange juice

veg. 13,9 (A,C,G)

veggie omelette

tomato, leek, cheese & kaiser roll

veg. 9,9 (A,C,G)

protein bread

avocado, feta & egg

veg. 9,9 (A,C,G)

bread with chives

butter & chives

veg. 5,9 (A,C,G)

ham & eggs (3) & kaiser roll

11,5 (C)

duroc ham / bacon

5,9 (a)

smoked salmon

7,9 (d)

gouda & emmental cheese

4,9 (g)

homemade jam

apricot or strawberry

2,5 (a)

forest honey

2,5

butter

2,2 (g)

pastry

2,9 (a,g)

we serve organic eggs

soups & starters

11:00 - 22:30

homemade chicken soup

with chicken, vegetables & noodles

6,9 (a,1)

beef bouillon

with pancake stripes or kaspres

6,9 (a,1)

smoked carp mousse on brioche

11,9 (a,d)

sacher sausages

with mustard & kren

8,9 (m,1)

pommes frites

with truffled mayonnaise

6,9 (c)

baked mushrooms

with sauce tartare

veg. 13,8 (a,c,g)

ham & cheese toast

brotočnik bio toast, duroc ham,
gouda cheese, ketchup & mayo

8,9 (a,c,g)

sopherl's cheese platter

bergkas, emmentaler, blue mold,
buttercheese, cream cheese & bread

11,9 (a,g)

olives & nuts

with pita bread

6,9 (a)

different mixed salads

cucumber salad, cabbage salad,
potato salad, seasonal salad...
small / large

5,9/10,9

Viennese classics

11:00 - 22:30

pork crackling dumplings

with sauerkraut

14,9 (a,c,g)

hearty beef goulash

with "serviette" bread dumplings

16,9 (a,c,g)

ham & "fleckerl"

with cheese, cream & green salad

17,5 (a,g)

paprika chicken

with cream spaetzle

17,5 (acg)

styrian fried chicken salad

17,5 (acg)

truffled blood sausage

with fried egg & kren

17,2 (ac)

filled veal tongue

with horseradish puree

19,5 (g)

duroc pork schnitzel

with parsley-potatoes

18,8 (acg)

duroc "natural schnitzel"

with mushroom sauce & wild rice

18,8 (acg)

original veal wiener schnitzel

parsley-potatoes & lingonberry

28,8 (a,c,g)

char on celery puree

with capers, tomatoes & nut butter

34,8 (acdg)