

Opening Hours

Monday - Wednesday	08 - 24
Thursday - Friday	08 - 02
Saturdays	09 - 02
Sundays & Holidays	09 - 24

Breakfast

Monday - Friday	08 - 16
Saturdays	09 - 16
Sundays & Holidays	09 - 16

Lunch Menu

Monday - Friday

Reservations

reservierung@figar.net

01 890 31 60

Love us on Facebook

www.facebook.com/zum.figar
www.instagram.com/figar1070

Kitchen opened from 8:00 a.m. to 10:30 p.m.

Please contact our service personnel for questions concerning allergenic ingredients.

Breakfast

The Brioche	4,50
1 organic brioche bun by Oeffertl jam butter	
Small Viennese Breakfast	4,50
1 organic handmade roll by Oeffertl jam soft-boiled egg butter	
Large Viennese Breakfast	9,50
2 organic handmade rolls by Oeffertl jam honey Emmentaler ham <small>by Thum</small> soft-boiled egg butter	
Breakfast Burger	8,50
burger bun rucola avocado tomato 2 fried eggs homemade tomato-chili confit your choice crispy bacon or feta cheese	
Breakfast Bowl	9,50
baby spinach leaves organic quinoa avocado buffalo mozzarella crispy bacon cocktail tomatoes poached egg	
Mediterranean Breakfast	9,50
feta cheese olives rucola cocktail tomatoes cucumbers hummus fried egg butter organic bread by Oeffertl	
Exquisite	9,50
ham <small>by Thum</small> chorizo Emmentaler alpine cheese scrambled eggs butter organic bread by Oeffertl	
Working Class Hero	9,50
mini - cheese kransky <small>by Gugereitl</small> champignons red onion mild pepper skewered cocktail tomatoes baked beans baby spinach leaves fried egg butter organic bread by Oeffertl	
Ham Benedict	8,50
poached egg organic bread by Oeffertl Ham <small>by Thum</small> baby spinach leaves organic sauce hollandaise	
Eggs Benedict	8,50
poached egg organic bread by Oeffertl fried bacon sautéed tomatoes baby spinach leaves organic sauce hollandaise	
Eggs Florentine	7,00
poached egg organic bread by Oeffertl baby spinach leaves organic sauce hollandaise	
Toasted Avocado Bread	7,00
avocado sautéed tomatoes baby spinach leaves cream cheese	

Breakfast

Porridge organic oatmeal fruits your choice boiled with organic milk or water organic maple syrup or honey	5,00
French Toast sweet breaded with organic milk and egg with fruits your choice organic maple syrup or honey	5,00
French Toast spicy breaded with organic milk and egg bacon	6,00
Organic Yoghurt with organic muesli and seasonal fruits	6,00
with seasonal fruits	5,00
with organic muesli	4,00
Small Gourmet Plate your choice ham or organic Mangalitza Chorizo	4,00
Small Plate your choice bacon sheep's cheese alpine cheese avocado	3,00
Bread with Chives organic bread by Oefflerl with chives	3,00
Bread basket Organic bread by Oefflerl	1,50
Organic Raw Milk Roll handmade by Oefflerl	1,50
Organic Brioche Bun handmade by Oefflerl	3,00
organic butter homemade jam acacia honey organic maple syrup	0,70

Organic Egg Variations

Scrambled Egg Avocado 7,50

2 eggs | tempered avocado | sautéed cocktail tomatoes | baby spinach leaves

+ buffalo mozzarella +1,00

Omelette 7,50

4 ingredients of your choice | each extra

Ham by Thum | bacon | chorizo | buffalo mozzarella | parmesan | alpine cheese | feta cheese

baby spinach leaves | tomatoes | red onion | spring onions | champignons

+0,50

Menemen – Scrambled Eggs oriental style 6,50

2 eggs | peeled tomatoes | mild peppers

each extra

feta cheese | Chorizo

+1,00

Scrambled Eggs – Greek style 6,50

2 eggs | baby spinach leaves | feta cheese

Scrambled Eggs – Italian style 6,50

2 eggs | dried tomatoes | parmesan

Scrambled Eggs – Classic 3,50

2 eggs

Chorizo & Eggs 6,00

2 eggs | Chorizo by Thum

Ham & Eggs 5,50

2 eggs | Ham by Thum

Bacon & Eggs 5,50

2 eggs | bacon

Poached Egg 2,00

Soft-boiled Egg | Fried Egg 1,50

each dish is served with organic bread from the Oeffertl bakery

Coffee

Espresso	2,10
Macchiato Espresso with milk	2,30
Cappuccino Melange Americano	3,40
Espresso Doppio	3,80
Espresso Doppio with milk	4,00
Café Latte	4,00
Chai Latte	4,50
Matcha Latte	4,50
Hot Chocolate	4,00
Hot Milk	2,00
Häferlkaffee	5,00

double espresso | americano | milk (served in a big cup)

we use organic milk only, lactose-free milk or soy milk are optional

Tea Damman Teekanne, finest selection

Ginger – Mint Tea	4,50
brewed freshly fresh slices of ginger fresh leaves of mint freshly squeezed lemon juice 0,5l	
Strong Breakfast – classic blend	4,00
Darjeeling G.F.O.P. Supérieur 2nd Flush	4,00
Yunnan Vert - Green Tea from China	4,00
Mandarin Jasmin - Jasmin Tea	4,00
Tisane du Berger – Herbal Tea	4,00
Camomille Matricaire – Camomile Tea	4,00
Douce Heure – Fruit Tea	4,00
Lemon Milk Honey	0,30

Starters

Buffalo Mozzarella	9,00
rucola cocktail tomatoes with organic bread by Oefflerl	
Stove Feta Cheese	7,00
with baby tomatoes basil with organic bread by Oefflerl	
Parmesan & Olives	7,50
with organic bread by Oefflerl	
Hummus & Olives	5,50
with organic bread by Oefflerl	
Bruschetta	5,50
marinated tomatoes sheep's cheese with organic bread by Oefflerl	
Soup of the day	4,50
with organic bread by Oefflerl	
Kalamata Olives	3,00

Salads

Avocado Salad with King Prawns	14,00
king prawns rucola avocado tomato-chili marinade	
Quinoa Salad	11,00
organic quinoa baby spinach leaves feta from the stove pomegranate organic bread by Oefflerl	
Baby Spinach Salad	9,00
fried sheep's cheese strawberries pine nuts organic bread by Oefflerl	
Halloumi Salad	9,00
grilled halloumi mixed lettuce cocktail tomatoes cucumbers olives organic bread by Oefflerl	
Organic Seitan Salad	9,00
grilled organic Seitan mixed lettuce cocktail tomatoes cucumbers organic bread by Oefflerl	
Avocado Salad	9,00
lettuce avocado cocktail tomatoes alpine cheese organic bread by Oefflerl	
Greek Salad	8,00
mixed lettuce tomatoes cucumbers olives red onions feta cheese organic bread by Oefflerl	
Small Side Salad	3,00

Grilled

Salmon Filet	16,00
baby spinach - potato „Gröstl“ young lettuce	
Grilled Duck Breast	15,00
fried mini-gnocchi red cabbage	
Beef Tagliata	15,00
200 gr sirloin steak rucola parmesan	
Lamb Skewers	13,00
potato thyme mash	
Chili Basil Beef	13,00
sirloin market vegetables Tilda basmati rice	
Chili Seitan	12,00
seitan market vegetables Tilda basmati rice	
Coconut Thai Curry	11,00
your choice seitan or chicken market vegetables Tilda basmati rice	
Salmon Quinoa Bowl	13,00
salmon organic quinoa baby spinach baby chard avocado ginger mash sweet potato	
Seitan Quinoa Bowl	13,00
seitan organic quinoa baby spinach baby chard avocado ginger mash sweet potato	
Steak Quinoa Bowl	13,00
sirloin steak organic quinoa baby spinach baby chard avocado ginger mash sweet potato	
Cheeseburger	11,00
100% beef lettuce tomato Cheddar Cheese homemade tomato-chili confit rosemary potatoes	
+ extra patty	4,00
+ bacon	1,50
Chickenburger	11,00
chicken filet lettuce tomato avocado bacon homemade confit rosemary potatoes	
Seitanburger	11,00
organic seitan lettuce tomato avocado onions homemade confit rosemary potatoes	

Dessert

4,50

desserts are produced freshly every day – please contact our staff for further information ☺

Homemade Drinks

Ice Tea 0,5l	4,50
Ginger Cucumber Mint Lemonade 0,5l	4,50
Ginger Lemon Mint Lemonade 0,5l	4,50
Green Detox Smoothie 0,25l	5,00

prepared freshly | baby spinach | banana | apple | basil leaves | lemon juice

Fruit Juice

pressed directly | natural | organic | no sugar added

Apple Juice unfiltered 0,25l	3,00
Apple Juice unfiltered spritzed 0,25l	2,20
Apple Beetroot 0,25l	3,00
Apple Beetroot spritzed 0,25l	2,20
Apple Carrot 0,25l	3,00
Appel Carrot spritzed 0,25l	2,20
Pear Juice unfiltered 0,25l	3,00
Pear Juice unfiltered spritzed 0,25l	2,20
Apple Elderflower 0,25l	3,00
Apple Elderflower spritzed 0,25l	2,20

Freshly Squeezed

freshly pressed & sieved orange juice 0,125l 0,25l	2,50 5,00
freshly pressed grapefruit juice 0,125l 0,25l	3,00 6,00

Drinks

Coca - Cola 0,33l	3,10
Coca - Cola light 0,33l	3,10
Coca - Cola zero 0,33l	3,10
Pona Bio Tarocco – blood orange 0,33l organic lemonade no sugar added mixed with mineral water	3,30
Hakuma 0,25l organic matcha tea	3,30
Makava 0,33l organic ice tea from Graz	3,20
Club Mate 0,33l refreshing drink based on Mate	3,20
Organic Grape Juice 0,25l	3,60
Organic Pomegranate Juice 0,25l	3,60
Balis 0,25l basil lemonade	3,60
Zico 0,25l natural coconut water	3,60
Fentimans 0,125l tonic ginger beer	3,60
Red Bull 0,25l	3,60
Römerquelle 0,33l sparkling still	2,60
Soda 0,25l 0,5l	1,40 2,80
Soda with lemon or ginger* 0,25l 0,5l	1,90 3,80
Soda with raspberries or elderflower* 0,25l 0,5l Biohof Höllinger	1,90 3,80

*youth drink

Spritzer

Weißer Spritzer 0,25l Hagn white wine special soda	3,10
Pimm´s Spritzer 0,25l Pimm´s Ginger - Ale sliced cucumbers soda	5,00
Lillet Spritzer 0,25l 4cl Lillet soda elderflower syrup cucumber	5,00
Aperol Sprizz 0,25l with Prosecco 4cl Aperol	5,50
Aperol Spritzer 0,25l with white wine 4cl Aperol	5,00
Hugo Prosecco 0,25l Prosecco soda mint elderflower syrup	4,50
Hugo Wein 0,25l Hagn white wine special soda mint elderflower syrup	3,80
Rosé Spritzer 0,25l Fräulein Rosé von Döbling soda	4,50
Sommerspritzer 0,5l Hagn white wine special soda	5,00
Kaiser Spritzer 0,25l Hagn white wine special soda elderflower syrup	3,40
Campari Orange	9,00
Campari Soda	5,00
French 69 0,25l Prosecco gin lemon elderflower syrup	7,00

Sparkling Wine

Prosecco Hagn 0,125l 0,75l	3,80 24
Renner Sistas – in a Hell Mood 0,75l Pet Nat Petillant Naturell Gols im Burgenland sparkling fruity	39
Champagner Legras & Haas 0,75l Blanc de Blancs Grand Cru	80

Natural Wine

Gemischter Satz 0,125l | 0,75l **5,50 | 31**

Matthias Hager | Mollands-Kamptal | 2017
bloomy | gentle freshness | charming | smart finish

Matassa 0,125l | 0,75l **6,50 | 36**

Coume de Olla rouge | Calce – Roussillon – South France | 2017
elegant | stimulating

Chapter I, Cabernet Franc & Zweigelt 0,75l **35**

Christian Tschida | Illmitz | 2014
aromatic | dark cherry toned | mellow | seeking for attention

White Wine

Grüner Veltliner Hundschupfen 0,125l | 0,75l **4,10 | 22**

Weingut Hagn | Mailberg | 2017
fresh pepper | ripe pear | nice sourness

Gelber Muskateller 0,125l | 0,75l **4,10 | 22**

Weingut Rabl | Kamptal | 2017
fruity | refreshing sourness | fine herbal flavour

Sauvignon Blanc 0,125l | 0,75l **4,10 | 22**

Weingut Huber | Traisenthal | 2017
aromatic cassis | pure | elegant finish

Rosé 0,125l | 0,75l **4,10 | 22**

Fräulein Rosé von Döbling | Mayer am Pfarrplatz | Vienna | 2017
soft rose | subtle wild berries and currant flavour | well balanced

Red Wine

Zweigelt 0,125l | 0,75l **4,10 | 22**

Weingut Netzl | Göttelsbrunn - Carnuntum | 2016
cherry flavoured | fine herbal appeal | juvenile charm | succulent and elegant finish

Blaufränkisch 0,125l | 0,75l **4,10 | 22**

Weingut Markus Altenburger | Jois - Neusiedlersee | 2016
classy plum tone | well-rounded | fruity

Cuvée Heideboden, Zweigelt & Blaufränkisch 0,125l | 0,75l **4,10 | 22**

Weingut Keringer - Mönchhof | Neusiedl am See | 2015
ripe blackberry | delicate toasting | intense fruit | well-balanced

Draught Beer

Piestinger Premium 0,2l 0,33l 0,5l	2,50 3,20 4,20
Radler 0,33l 0,5l	3,20 4,20
Saurer Radler 0,33l 0,5l	3,20 4,20

Bottled Beer

Kozel lager 0,5l	4,40
Tegernseer lager 0,5l	4,40
Augustiner Edelstoff 0,5l	4,40
Die Weiße 0,5l unfiltered wheat beer from Austria	4,80

Homemade Cocktails

Grapefruit Fizz freshly pressed grapefruit juice soda vodka	12,00
Monkey Milk fresh bananas organic milk Ketel One Vodka mint	12,00

Long Drinks

Cucumber Fizz	11,00
4cl Tanqueray Gin elderflower syrup fresh lemon juice cucumber slices soda	
Earl Grey Fizz	11,00
4cl Tanqueray Gin homemade Earl - Grey syrup fresh lemon juice soda	
Ginger Mojito	11,00
4cl Pampero Rum homemade ginger syrup fresh mint fresh lemon juice soda	
Mojito	10,00
4cl Pampero Rum fresh mint fresh lemon juice soda	
Averna Sour	8,00
4cl Averna 2cl fresh lemon juice soda	
Basil Smash	11,00
4cl Tanqueray Gin fresh lemon juice elderflower syrup fresh basil	
Gin Tonic	9,00
4cl Tanqueray Gin Schweppes Tonic	
Moscow Mule	10,00
4cl Ketel One Vodka Fentimans Ginger Beer cucumber	
London Mule	10,00
4cl Tanqueray Gin Fentimans Ginger Beer cucumber	
Johnny Ginger Mule	10,00
4cl Johnny Walker Ginger Beer cucumber	
Cuba Libre	9,00
4cl Pampero Rum Coca Cola lime	
Vokava	9,00
4cl Ketel One Vodka Makava	
Vodka Red Bull	9,00
4cl Ketel One Vodka Red Bull	
Vodka Soda	7,00
4cl Ketel One Vodka soda lemon slice	

Gin & Tonic served with Fentimans Tonic

Hendrick´s Gin Tonic 4cl	10,00
Tanqueray Gin No. Ten Tonic 4cl	10,00
Wien Gin Tonic 4cl	10,00
Windspiel Gin Tonic 4cl	12,00
Farthofer Organic Gin Tonic 4cl	12,00
Monkey 47 Gin Tonic 4cl	12,00
Leopold´s American Small Batch Gin Tonic 4cl	12,00

Vodka

Ciroc Vodka 4cl	7,00
Grey Goose Vodka 4cl	7,00

Cocktail Shot

Cucumber - Fizz Shot	3,50
Earl - Grey - Fizz Shot	3,50
Espresso Cream Shot	4,00

Rum

Mount Gay 4cl	6,00
Pampero Aniversario 4cl	6,00
Pampero Especial 4cl	5,50
Pampero Blanc 4cl	5,50
Zacapa 23 4cl	7,00

Whiskey

Johnny Walker Black Label 4cl	6,50
Chivas Regal 4cl	6,50
Bulleit 4cl	5,50
Jack Daniel's 4cl	5,50
Jameson 4cl	6,00
Markers Mark	6,00

Schnapps

Rémy Martin V.S.O.P. 4cl	7,50
Hämmerle Marille 2cl	5,50
Hämmerle Himbeere 2cl	5,50
Grappa Nonino 2cl	4,20
Averna 2cl	3,30
Averna Sour 2cl	3,60
Fernet Branca 2cl	3,10
Ricard 2cl	3,10
Raki Tekirdag Gold Series 2cl	3,60
Baileys 4cl	5,00
Tequila Olmeca Altos 2cl	3,50
Ketel One Vodka 2cl	3,00

figar

cafe | bar | restaurant

figar

Kirchengasse 18
1070 Wien

figar

Schleifmühlgasse 7
1040 Wien

figar macht Urlaub *)

Donaukanal
Höhe Obere Donaustraße 78
1020 Wien

figar geht baden *)

Donauinsel
Copa Cagrana / Copa Beach

figar BAO.BUN

Margareten Straße 11 / Ecke Schleifmühlgasse
1040 Wien

figar BAO.BUN

Taborstraße 11 A
1020 Wien

figar Café

Mariahilferstraße 92
1070 Wien

***) Welcoming you again in Summer 2019**