WELCOME TO AUSTRIA

Kipferl is the only authentic Austrian Restaurant and Patisserie in London.

Run by Austrians, we pride ourselves with serving only authentic Austrian specialties.

Let us take you to a little culinary trip to Austria.

Servus, und willkommen im Kipferl.

Hubert & The Kipferl Team

WIFI: welcometoaustria

SOUPS & SMALL PLATES

TAGESSUPPE / SOUP OF THE DAY (vgn) of (gf)

Please see board 7.50 With Wiener or Debreziner sausage 10.50

FRITTATEN SUPPE

Hearty beef broth with strips of savoury pancake 7.50

KASPRESSKNÖDELSUPPE

Hearty beef broth with a savoury cheese dumpling – an Alpine classic from Salzburg & Tirol 8.00

GULASCHSUPPE (gf)

Beef stew with spicy paprika and potatoes 8.90

CHICOREE & PEAR SALAD (v)

Red and yellow chicory, fresh conference pear, blue cheese, walnuts, olive oil dressing 9.50

GRILLED GOAT'S CHEESE (v) (gf)

With lentil, mushroom, courgette and grilled tomato 10.50

SMOKED SALMON (gf)

From local supplier Moxon's, with potato Rösti and herb dip 10.50

AUSTRIAN SAUSAGES

Freshly made in London by our trusted butcher following Austrian recipes, without preservatives. Choose your sides: 1) Kipferl Special (selection of salads, sourdough, mustard, horseradish), 2) Sauerkraut & Pickles or 3) Bread & Mustard.

THE FRANKFURTER (16.50/15.50/11.50)

Classic Austrian "Würstel"

THE DEBREZINER (16.50/15.50/11.50)

Spicy Hungarian version of the Frankfurter

THE KÄSEKRAINER (17.50/16.50/12.50)

The most typical Austrian sausage, large Bratwurst filled with bits of Emmental cheese

THE VIENER (vgn) \checkmark (17.50/16.50/12.50)

Tofu based, organic vegan Frankfurter (2x)

MAINS

WIENER SCHNITZEL

with cranberry sauce & lemon, choose parsley potatoes / potato salad The Original - Veal 25/25.50 Free range chicken 20/20.50

Vegan Schnitzel by Planted (pea-based) 19/19.50

RINDSGULASCH MIT SPÄTZLE

Beef Goulash served with homemade egg noodles 21.50

PAPRIKAHENDL

A Viennese Classic: Free range chicken leg in a creamy paprika sauce, served with home-made Spätzle 17.50

KALBSGESCHNETZELTES

Pan fried strips of veal in a mushroom and white wine sauce, served with Spätzle (egg noodles) 21.50

TIROLER GRÖSTL (gf)

Stir fry of beef, bacon, onion & potatoes topped with a fried egg – a classic, hearty dish from the skiing region of Tyrol 18.50

KÄSESPÄTZLE (v)

Alpine dish of homemade egg noodles with organic Austrian mountain cheese, topped with fried onion - a real ski holiday favourite 17.50

RED PEPPER BRAISED LENTILS (*vgn*) [↑] (*gf*)

With grilled courgette, tomato and mushrooms 14.50 Add crispy bacon 16.50

KASPRESSKNÖDEL (v)

Savoury cheese dumplings, pan fried served on a salad bed, with sour cream dip. 17.50 (three Knödel)

GARDEN SALAD (vgn) 1 (gf)

Large Austrian style salad with lettuce, tomato, cucumber, potatoes, carrots and roasted pumpkin seeds, with house or pumpkin seed dressing 13.50 With grilled free-range chicken 18.50

SIDES

BRATKARTOFFELN (vgn)

Austrian style sautéed potatoes with onion 4.90

MIXED SALAD (vgn)

Austrian style leaf, tomato, cucumber, carrot & potato salad 5.90 Choose from either house or pumpkin seed oil dressing

GREEN SALAD (vgn)

With roasted pumpkin seeds 4.90 Choose from either house- or pumpkin seed oil dressing

POTATO SALAD (vgn)

Austrian style with lamb's lettuce 5.25

SAUERKRAUT (vgn) 5.50

With bacon 6.50

SPÄTZLE

Homemade egg noodles 5.50

KINDERGARTEN

WIENER SAUSAGE

One Frankfurter with sourdough bread and ketchup 7.50

WIENER SCHNITZEL

Small Wiener Schnitzel (free range chicken) with potatoes and sliced cucumber 11.90

GRILLED FREE-RANGE CHICKEN

With potatoes and sliced cucumber 10.50

VANILLA ICE CREAM

Two scoop with chocolate sauce and hundreds and thousands sprinkles 6.00

BABYCINO

Cappuccino without the coffee 1.75

DESSERTS

KAISERSCHMARRN

'Emperor's Medley' is a thick, shredded pancake, flambéed with alcohol, with almonds, raisins and served with homemade apple & plum compote 9.90 Large to share 14.50 Add a scoop of vanilla ice cream 2.50

AFFOGATO AL CAFÉ

Espresso with two scoops of organic vanilla ice cream 6.90

VANILLA & PUMPKIN SEED ICE CREAM

Topped with Austrian pumpkin seed oil and crushed pumpkin seeds 7.90

VIENNESE ICE COFFEE

Espresso with cold milk, organic vanilla ice cream and whipped cream 8.90

ANY ALLERGIES? PLEASE LET US KNOW.

If you have any allergies, please check our allergens booklet, and ask a member of staff. Our lovely food is hand made in a very busy kitchen where we use several ingredients that can cause allergies and unfortunately, we cannot guarantee that any of our food is completely free of allergens. If your allergy is severe, please consider carefully whether you choose to consume our food.

AUSTRIAN CAKES

Austrian Patisserie has a longstanding history dating back to the Middle Ages, and is famous around the world.

Kipferl, the ancient predecessor of the croissant and eponym of our restaurant, dates back to the 17th century. The myth says that it was invented by Viennese bakers during the Ottoman occupation in 1686 when local bakers celebrated the victory by selling freshly baked bread rolls made into a crescent shape.

Just like in traditional "Konditorei" in Austria, all our cakes are handmade on site following authentic recipes and using only the finest ingredients.

VANILLE KIPFERL

Shortbread cookies with vanilla — find out what we are all about $1.50\ each$

SACHERTORTE

The one and only truly Viennese cake — super rich in chocolate with two layers of apricot jam 7.50

Recommended with whipped cream

MOZART TORTE

Inspired by the famous "MozartkugeIn", with marzipan and pistachio creme $\, {\it 8} \,$

TOPFENTORTE

Austria's alternative to cheesecake, fluffy and baked 7.50

APFELKUCHEN (df)

A juicy apple cake made from an old Jewish recipe, with lemon and cinnamon 7

VEGAN APFELKUCHEN (vgn)

A juicy apple cake made with ground almond flour, with lemon and cinnamon 7

APFELSTRUDEL

Filo pastry with apple, raisin and almond filling — pure 18th century Viennese indulgence, traditionally served cold 7.50

Recommended with whipped cream or vanilla ice cream

MOHNTORTE (gf)

Poppyseed cake from a Bosnian recipe with organic poppyseeds from Austria, walnuts and chocolate 7

MARONITORTE

Classic Austrian cake with chestnut puree, spiced with rum, and with a cream filling and chocolate glazing $\, 8 \,$

ESTERHAZYTORTE (gf)

Nutty butter cream between layers of hazelnut meringue. Named after the famous Hungarian Esterhazy family $\, 8 \,$

LINZER TORTE

Classic Austrian cake from Linz on the Danube — almond tart with red currant jelly, spiced with cinnamon and cloves 6.50

Add whipped cream 1 Add a scoop of vanilla ice cream 2.50

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