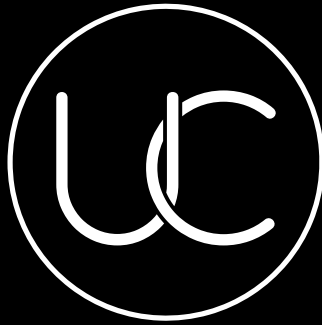




UNI CAFÉ

COFFEE

Coffee

	single	double
Espresso	1,90	2,90
Cup of Coffee	2,40	3,60
Cappuccino	3,40	4,80
Flat White	3,90	
Latte Macchiato	3,60	5,40
Pumpkin Spice Latte	4,60	
Pistachio Latte	4,80	
Coffee Latte		3,90
Nutella Latte	4,40	
Hot Chocolate	3,90	
Marshmallow Chocolate	4,40	
Chai Latte Cinnamon	3,90	5,80
Dirty Chai Latte	4,40	
with an espresso shot		
Matcha Latte	4,60	

[Optional with oat drink (+0,40) or lactose free milk]

Tea

Fresh Mint Tea	3,90
Frischer Ginger Tea with honey	3,90
OMI Ginger tea with fresh orange juice & mint	4,40
Glass of Tea	3,00

Darjeeling First Flush Bio // Earl Grey // Green Manjulai Bio //
China Wuyuan Jasmin // Fruit Tea // Gourmet Herbal Tea //
Rooibos Caramel & Cream

Winter Specials

Homemade Hot Mulled Wine	3,90
Red or White	
Hot Aperol	4,90
Hot Espresso Martini	7,90
Topped with Whipped Cream	
Hot Apple-Cinnamon-Whiskey	5,90
Cinnamon-Plum-Punch	5,90
Non-alcoholic	
Ginger Shot	2,90
Mulled Wine Sprizz	7,90
Prosecco with homemade mulled wine syrup	

COLD

Homemade Lemonade

0.5l 5,90

Raspberry² // pear-rosemary² // lemon-ginger //
passion fruit² // elderflower-lime-mint²

Winter Special: cinnamon-plum

Homemade Iced Tea

0.5l 5,90

Pomegranate-lemon² // peach

Infused Water

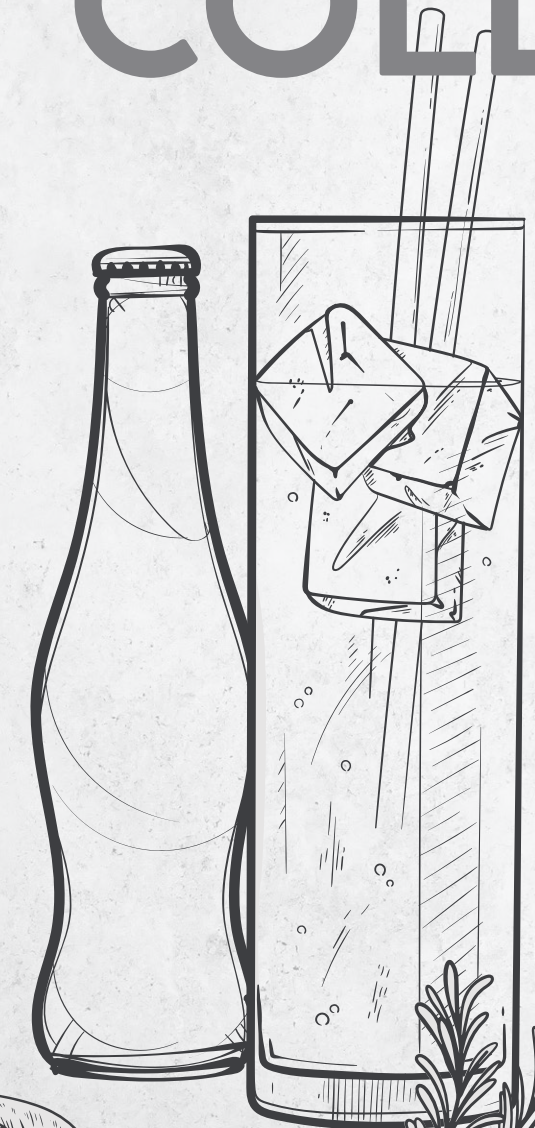
0.5l 3,90

Lime // cucumber & mint // red berries & thyme //
lemon & mint // orange & lemon //
orange & rosemary // ginger & lime

Standards

Selters mineral water	still // sparkling	0.5l	3,90
fritz-kola ^{®1,2}	Super Zero ^{1,2,9} , Misch Masch ^{1,2}	0.33l	3,60
Red Bull ^{1,2,14}		0.25l	3,90
Fresh orange juice		0.3l	4,90
Juice spritzer	0.2l 2,90	0.4l	3,90

Apple // passion fruit // rhubarb // black currant // peach



HOP & GRAPE

Bier

ON DRAUGHT		
Distelhäuser Pils	0.4l	4,20
Grüner Helles	0.4l	4,40
Distelhäuser Kellerbier	0.5l	4,90
Radler	0.4l	4,20
Distelhäuser Wheat Beer	0.5l	4,90
Cola Wheat Beer	0.5l	4,90
 GUINNESS	0.5l	5,90

BOTTLED		
Distelhäuser Landbier	0.5l	4,90
Non-alcoholic Wheat Beer	0.5l	4,60
Jever Fun non-alcoholic	0.33l	3,90



Franconian White Wine

Silvaner	0.2l	4,90
2022 // Dettelbach // dry		
Bacchus	0.2l	4,90
2022 // Dettelbach // off-dry		
Rotling	0.2l	4,90
2021 // Dettelbach // semi-dry		

Sauvignon Blanc		
2023 // Obernbreit // dry		
0.1l	3,50	0.2l 6,50
		0.75l 19,50

Scheurebe Stahlnagel		
2021 // Dettelbach // dry		
0.1l	3,90	0.2l 6,90
		0.75l 20,90

Riesling Stahlnagel		
2021 // Dettelbach // dry		
0.1l	3,90	0.2l 6,90
		0.75l 20,90

Weißer Burgunder		
2021 // Randersacker // dry		
0.1l	3,50	0.2l 6,00
		0.75l 18,00

White Wine Spritzer	0.3l	3,90
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Red Wine

Primitivo	0.2l	5,90
2020 // Italy // DOC // dry		
Domina	0.2l	5,90
2023 // Dettelbach // dry		

APERITIF

Prosecco	0.1l	3,90	Fl 17,90
Prosecco Schorle			4,40
Aperol Sprizz			6,90
Lillet Wild Berry			7,90
Sarti Sprizz			7,90
Passion Fruit Sprizz			6,90
Lavender-Rosemary Sprizz			6,90
Amaretto Sprizz With apple juice		NEW	7,40
Crodino Sprizz		virgin	6,90

Winter Special:			
Cinnamon-Plum Sprizz			7,90
With homemade plum puree			
Glühwein Sprizz			7,90
Prosecco with homemade mulled wine syrup			

For snacking ...

Olives, walnuts, cheese cubes,
grapes, pretzel sticks

6,90

GOOD COMPANY*

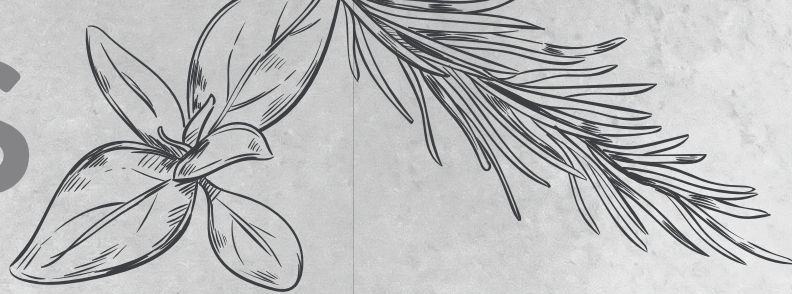
1 liter Aperol Sprizz
in a glass carafe

25,90

* also available
for all other
Sprizz's



LONGDRINKS



Classic

- Espresso Martini** 8,90
Kahlua, Wodka, Espresso
- Kiev Mule** 7,90
Vodka, cucumber, lime, ginger beer
- London Mule** 7,90
Gin, cucumber, lime, ginger beer
- Disco Spritzer** 8,90
Vodka, Red Bull, prosecco
- The Dude** 6,90
Kahlua, vodka, milk
- Old Fashioned** 7,50
Maker's Mark, sugar cube, bitter
- Negroni** NEU 7,50
Gin, Campari, Red Martini

Fruity

- Pornstar Martini** 8,90
Wodka, passion fruit, vanilla, prosecco
- Himbeer-Mojito** 8,90
Havanna Club, red berries, lime, mint, cane sugar
- Elder Smash** 8,90
Gin, elderflower, cucumber, lemon
- Winter Special:*
Cloudy Apple 7,50
Jameson, lemon, cane sugar, apple juice



Sour

- Whiskey Sour** 6,90
Maker's Mark, lemon, cane sugar
- Aperol Sour** 6,90
Aperol, lemon, cane sugar
- Winter Special:*
Amaretto Sour 6,90
Amaretto, Maker's Mark, cane sugar, lemon, Amarena cherry

Gin & Tonic

- With Thomas Henry Tonic³
Cucumber, lime, lemon, etc. as you wish!
- Gordon's Tonic** 7,90
- Tanqueray Tonic** 8,90
- Malfy Tonic** 8,90
- Hendrick's Tonic** 9,90
- Monkey 47 Tonic** 10,90
- Tanqueray 0.0 Tonic** virgin 8,90



BARTENDER'S CHOICE*

Special drink that changes every month,
handpicked and recommended by our bartenders

* only while
supplies last!

Whiskey

- Maker's Mark** 2cl 3,50
Kentucky Straight Bourbon
- Jameson Irish Whiskey** 2cl 3,90
- Dalwhinnie Highland Scotch** 2cl 5,90
- Caol Ila Isle of Islay Scotch** 2cl 6,90
- Ensō Japanese Whiskey** 2cl 6,90

Irish Car Bomb

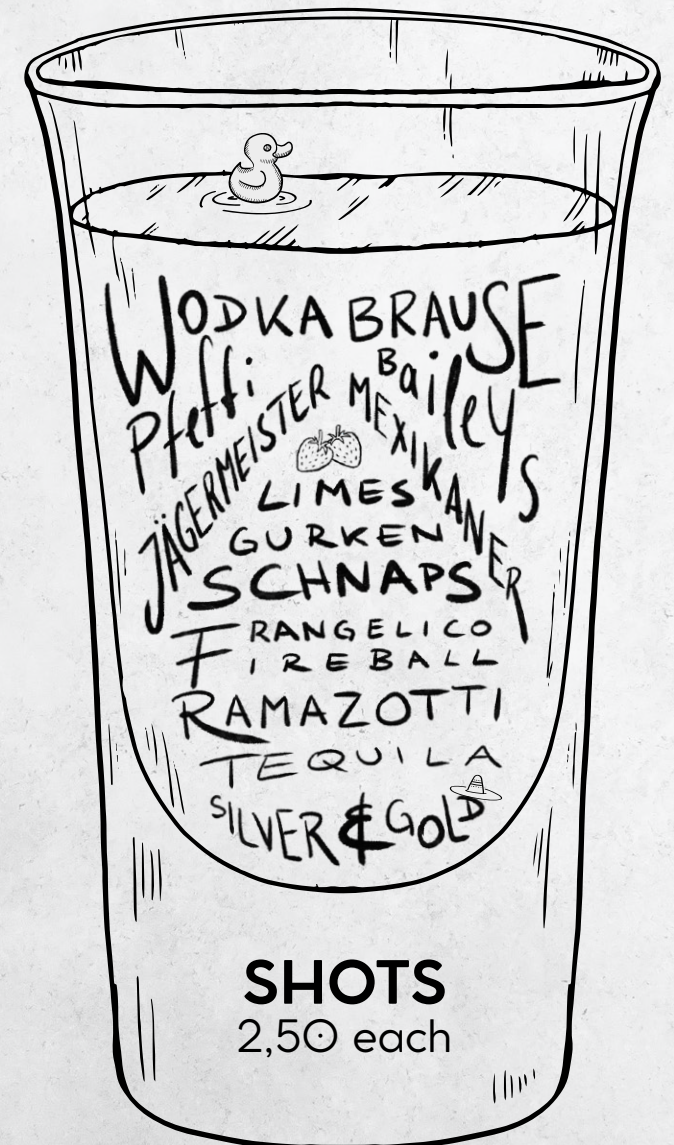
Guinness, Whiskey,
Baileys 6,90



How it works >>



DRINKS



BREAKFAST

Monday – Friday until 12:00 pm
Saturday & Sunday until 1:00 pm

Romanistik

Yoghurt with fresh fruits & granola,
croissant and marmalade 6,90

Kunstgeschichte

Warm apple pie porridge, vegan
quinoa-spelt croissant & marmalade 7,90

Philosophie

Potato roesti with tomato-avocado-salad,
vegan cold cut, hummus & ciabatta 8,90

Maschinenbau

Gouda, Serrano ham¹², butter, marmalade,
croissant & crunchy breadroll 7,90

Landesgeschichte

Pair of white sausage¹² with a soft pretzel,
butter & sweet mustard 8,90

Fitnessökonomie

Bircher muesli, hummus with vegetable sticks,
gouda, diced tomatoes, goat's cream cheese
and sour cream on a potato roesti, honey,
crunchy breadroll & quinoa-spelt croissant 14,90 for two 24,90

Sozialpädagogik

Warm apple pie porridge, potato roesti with
tomato-avocado-salad, vegan cold cut, hummus
with vegetable sticks, marmalade, ciabatta,
quinoa-spelt croissant & crunchy breadroll 13,90 for two 23,90

BWL

Tomato & mozzarella, cream cheese, gouda,
goat's cream cheese, Serrano ham¹²,
Spianata salami¹², yogurt with fresh fruits &
granola, butter, marmalade, Nutella &
mixed bread basket

Also available as **VWL**
with **vegan** cold cut

14,90 for two 24,90

Nautik

Potato roestis, smoked salmon, cucumber,
creamy horseradish & Kren 9,90

Apple Pie Porridge

Warm oat drink porridge with apples, cinnamon,
maple syrup and toasted almonds 7,90

Bircher Müsli

Homemade Bircher muesli with pear,
apple, banana, flaxseed, and walnuts 7,90

Scrambled Eggs or Fried Eggs

Made from 3 free range eggs,
ciabatta & butter with ...

Chives & cress 7,90

Diced tomatoes & mozzarella 7,90

Goat's cream cheese,
spring onion & thyme 8,90

Serrano ham¹² & gouda 8,90

Crispy bacon¹² 8,90

How about ...

Scrambled eggs made from 2 free-range
eggs as a side dish for your breakfast 4,90

Fresh orange juice 0,3l 4,90



BAGELS

[available all day]



Bacon & Egg Bagel

Pretzel bagel, cream cheese, lettuce, tomato, fried egg, crispy bacon¹²

Egg & Cheese Bagel

Pretzel bagel, cream cheese, lettuce, tomato, fried egg, melted gouda

Bavarian Bagel

Pretzel bagel, Leberkäse, fried egg, fresh spinach, sweet mustard

Mediterranean Bagel

Seed bagel, hummus, grilled eggplant, sun-dried tomatoes, avocado, arugula



Avocado & Egg Bagel

Seed bagel, avocado creme, arugula, tomato, fried egg

Goat Cream Cheese Bagel

Seed bagel, goat cream cheese, thyme, honey, fresh spinach, fried egg

Salmon Bagel

Seed bagel, cream cheese, smoked salmon, cucumber, horseradish, lettuce

8,90 each

FRESHLY BAKED WAFFLES



With ...

Sugar & cinnamon 7,90

Powdered sugar 7,90

Fresh fruits, maple syrup & powdered sugar 8,90

Banana & Nutella 8,90

Pistachio creme & toasted almonds 8,90

* or vegan
Pancakes

SWEETS

Cake

We have a large selection of homemade cakes and pies every day.

Feel free to take a look at our display!



FOOD

[Monday – Friday from 12.15 pm
Saturday & Sunday from 1:15 pm]



SALADS

COLOURFUL SEASONAL LEAF SALAD WITH
CRESS, SEEDS & BREAD

Bachelor

Crispy fried chicken breast, cucumber,
cherry tomatoes, bell pepper, parmesan 14,90

Professor

Roasted pear, goat cream cheese,
walnuts, diced bacon¹², cucumber 16,90

Diplom

Falafel, avocado, bell pepper, cucumber,
cherry tomatoes, hummus 13,90

Zwischenprüfung

Small mixed salad, fresh vegetables 6,90



FLATBREAD

CRISPY BAKED SOUR DOUGH BREAD
TOPPED WITH FRESH INGREDIENTS

Pear & Goat Cheese

Sour cream, roasted pear, honey,
goat cream cheese, fresh spinach 13,90

Baked Ham & Leek

Sour cream, diced bacon¹², spring onion,
gratinated with cheese 12,90

Chicken & Spinach

Curry sour cream, fresh spinach, crispy fried
chicken breast, bell pepper, avocado 12,90

Avocado & Fried Egg

Avocado creme, arugula, tomato,
falafel, fried egg 12,90

REGULAR

Homestyle Fries

With two delicious dips 6,90

Potato Wedges

With sour cream 6,90



LOADED FRIES

Chili-Cheese

Chili-cheese & jalapeños 8,90

Tricolore

Avocado creme,
diced tomatoes & sour cream 8,90

Ruhrpott Spezial

Homemade curry sauce,
vegan mayo & crispy fried onions 8,90

Creamy Mushroom

Creamy mushrooms,
parmesan & spring onions 8,90

Spicy Chicken

Fried chicken, chili mayo,
sour cream & spring onions 9,90

BBQ Style

Pulled Pork, barbecue sauce
& crispy fried onions 9,90

FOOD

Monday — Friday from 12.15 pm
Saturday & Sunday from 1:15 pm

FRESHLY COOKED

Homemade Potato Soup

With bread

6,90

Also available with sausage

+ 1,50

Fried Semmelknödel

Homemade bread dumplings, with creamy mushrooms & cranberries

12,90

Tagliatelle Gorgonzola

With roasted pears, gorgonzola sauce, and walnuts

13,90

Linsen Dal

With coconut milk, tomato & freshly baked naan bread

10,90

Cheese Spätzle

With crispy fried onions & salad

12,90

Pulled Pork Burger

In a brioche bun, with coleslaw, cucumber, red onion & barbecue sauce, served with potato wedges & sour cream

13,90

"Currywurst" with Fries

Large sausage with classic curried sauce

11,90

Schnitzel Viennese Style

With fries & salad

15,90

Also available as a **vegan** option 



Weekly changing fresh, seasonal & regional dishes can be found on our
WEEKLY MENU

 vegetarian

 vegan

Additives

1: contains caffeine | 2: with colourant
3: contains choline | 4: preserved
5: with flavour enhancer | 6: sulphurised
7: blackened | 8: with phosphate
9: contains a source of phenylalanine
10: with sweeteners | 12: with antioxidants
13: waxed | 14: contains taurine
Allergen list available from the staff.



UNI CAFÉ • Neubastr. 2, 97070 Würzburg

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