Welcome to DECENTRAL at Palais Harrach

A new favourite spot in the heart of Vienna: a place where reimagined coffeehouse culture meets urban elegance. Refined pastries from Café Central, modern classics,sparkling drinks and handcrafted specialities come together to create a space for enjoyment, encounters and inspiring moments.

At its center lies the intimate Non Lieu bar – a hidden room inspired by the elegance of Adolf Loos´ legendary American bar.

DECENTRAL is an architectural dialogue between past and present. Open, welcoming and curated with care.

Everything is also available for takeaway.

Local sourcing at DECENTRAL:
Our specialities are freshly prepared using the following regional ingredients:

Cakes & pastry homemade, Vienna
Bread from Bäcker Felzl, Vienna
Milk and dairy products, Austria certified with the AMA qaulity seal
Eggs, Austria certified with the AMA qaulity seal
Potatoes & onions, north east of Lower Austria
Fruit & vegetables, seasonal Austria
Wine & Frizzante, Austria
Beer, Vienna

Mon–Sun: 08:00 am – 09:00 pm *decentral.wien*

BREAKFAST

Mo - Fr from 08.00 am - 11.30 am
Sa,Su & Holidays from 08.00 am - 01.00 pm

Classic Viennese breakfast [A C F G] 9,80
Handmade roll or bread, croissant, organic butter, jam & soft boiled organic egg

Viennese breakfast plus [A C F G] 13,00
Handmade roll or bread, croissant, organic butter, jam & Duroc ham, organic Almkönig & soft boiled organic egg

DECENTRAL breakfast [A C D F G] 14,20
Handmade roll or bread, croissant, organic butter, jam, smoked salmon, cream cheese & soft boiled organic egg

Savory filled & toasted croissant [A C F G] 6,70
Duroc ham & organic Almkönig

Chive bread [A G] 4,90
Mixed sourdough bread from Felzl bakery, organic butter & fresh chives

Avocado bread [A H] 10,50
Sourdough bread from Felzl bakery, smashed avocado,vegan cream cheese, sundried tomatoes, baby Swiss chard & basil pesto

Scrambled eggs with 3 organic eggs
with or without fresh chives and to choose from:

- plain [C] 6,00
- with Styrian organic pumpkin seed oil[ggA] & pumpkin seeds[C] 6,50
- with mushrooms [C] 6,70
- with Duroc ham [C] 7,70

BREAKFAST

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Breakfast bowl F 10,20
Vegan strawberry - banana bowl, soya yoghurt, chia seeds, maple syrup & coconut chips

American Nutella-coconut pancakes A C F G H 10,20
Fresh berries

American pancakes A C F G H 10,20
Fresh berrries & maple syrup

Chia pudding (180g) 5,50
Mango purée & seasonal berries

Greek yoghurt (180g) A G 5,50
Strawberry purée, maple syrup, oat crunch & berries

2 Slices of bread from Felzl bakery A G N 2,40

1 Handmade roll from Felzl bakery A 2,00

Rauch orange juice 0,20l 4,70

Finish your breakfast with something sweet and discover a selection of our homemade pastries under SWEET & EASY!

SPICY & TASTY

Vulcano charcuterie plate A C G M N O 13,00
Ariatella salami, 8-month aged dry-cured Duroc ham, cream cheese, pickled onions, cornichons & bread from Felzl bakery

Hard & soft cheeses with
apricot mustard sauce A G H M N O 12,00
Organic butter, potato bread & mixed sourdough bread from Felzl bakery

Focaccia Smoked Salmon *(lightly toasted)* A D G M O 13,80
Smoked salmon, cream cheese, rocket & honey mustard sauce

Focaccia BLT *(lightly toasted)* A C G M O 9,90
Bacon, lettuce & tomatoes

Focaccia Caprese *(lightly toasted)* A C G O 9,90
Aioli, rocket, basil pesto & glace

Focaccia Viva Verde *(lightly toasted)* A E G 12,50
Aioli mayo, rocket, grilled halloumi, avocado & sweet chilli sauce

DECENTRAL BBQ Club A C D G M O 13,80
Brioche toast & BBQ pulled pork, cheddar, caramelised onion dip & coleslaw

Quesadillas A F H O 9,90
filled with soy, ketjap manis, beans & corn, tomato salsa & rocket

2 slices of bread from Felzl Bakery A G N 2,40

SWEET & EASY (HOMEMADE)

Croissant Viennese A C G *Butter croissant*		3,60
Amandine A C G H *Almond croissant*		4,00
Chocolatin A C F G *Chocolate croissant*		4,00
Zimtknopf A C G *Viennese pastry with cinnamon*		3,80
"Gugelhupf" Austrian bundt cake A C F G	*per slice*	2,20
Oat-Cookies A F G H	*per cookie*	1,60

TARTES (HOMEMADE)

DECENTRAL Chic A C F G Gelatine (halal) *Chocolate tart with crème fraiche*	4,90
Topfen Soufflé A C G *Curd cheesecake with seasonal fruits*	4,90
Citrus Flair A C F G H Gelatine (halal) decor nuts *Lemon tart with passion fruit cream*	4,90
Carrot-Nougat Mèlange A C F G H Gelatine (halal) *Carrot cake with chocolate & hazelnut mousse*	4,90

CLASSIC SELECTION (HOMEMADE)

Himbeer Harmony A C F G Gelatine 5,90
Brownie with rasperry cremoso, chocolate mousse, marshmallow

Lemon Tarte A C G H 5,90
Lemon curd, shortcrust, meringue

Sisi´s Favourite A C F G H O E 122, E 132 * Gelatine (halal) 5,90
Austrian Rum cake with apricot jam, rum & chocolate glaze with hazelnuts

Vegan cake of the day A F H E 122 * 5,90

Cake of the day 5,90

WITHOUT %

Alpine spring water still/sparkling	0,35l 0,75l	2,40 4,40
Lemon soda or rasperry soda*	0,35l	3,90
Murelli Dracola (Coke)	0,33l	4,90
Murelli lemonade	0,33l	4,90
Murelli seasonal soda	0,33l	4,90
Balis basil-ginger lemonade	0,33l	5,20
Schäfer organic ice-tea *Matcha-ginger-lemongras, rooibos-pomegranate-cranberries*	0,33l	5,20
Schäfer organic juices *Cloudy apple, apricot-apple, currant-apple*	0,25l	5,20
Schäfer organic juices *spritz still/sparkling*	0,60l	6,90

* *youth drinks*

COFFEE, TEA & LATTE – HOT OR ICED

Meinl organic fairtrade coffee & organic milk
(also available with oat milk)

Espresso or espresso with milk [G]	3,90
Double espresso or espresso with milk [G]	5,60
Verlängerter *espresso infused with hot water* [G]	5,40
Wiener Melange *"Viennese Melange* [G] *espresso infused with hot water and frothed milk*	5,40
Cappuccino *double espresso with hot frothed milk* [G]	5,40
Café Latte *espresso with lots of milk* [G]	5,80
Chai Latte *spicy tea with frothed milk* [G]	6,40
UBE Purple Café Latte [G]	6,40
UBE Purple Chai Latte [G] *UBE is a purple yam from the Philippines with a light sweet & nutty flavour*	6,90
Hot organic Peruvian chocolate with milk [G]	6,40
Flavoured coffee or hot chocolate with local honey [G] *Caramel* [H]*, hazelnut* [H] *or vanilla*	+ 2,50
Meinl organic tea in a pot *Earl Grey Blossom, Dragon Sencha (green tea), mountain herbs or fruit infusion*	5,40

WINE & FRIZZANTE

Hagn Priccobello winemaker´s frizzante [O]	0,125l	5,20
Autherith Grüner Veltliner [O] *Weinviertel DAC*	0,125l	4,80
Esterházy "Der Prinz" Cuveé White [O]	0,125l	5,20
Christ Weißburgunder "Vollmondwein" [O]	0,125l	5,90
Esterházy Blaufränkisch Rosé [O]	0,125l	5,20
Schwarz Zweigelt "The Butcher" [O]	0,125l	5,60

BEER

Ottakringer Wiener Spezial [A]	0,30l	4,90
Der Wilde Radler [A] *Ottakringer Wiener Spezial & Murelli lemonade*	0,30l	4,90
Brauwerk Native Tongue *(bottle)* [A]	0,33l	6,20
Brauwerk Hellberry *(bottle)* [A]	0,33l	6,20
Gusswerk JakobsGold Non-alcoholic *(bottle)* [A]	0,33l	5,40

SPRITZ WITHOUT %

Martini Vibrante Wild Limonata ⁰ *Martini Vibrante, Murelli lemonade, mint, lemon*	0,25l	6,70
Wild Berry Delight ⁰ *Undone No.8, lemon juice,* *Kinley Pink Aromatic Berry, blueberries*	0,25l	7,70

SPRITZ WITH %

Weißer Spritzer ⁰	0,25l	4,90
Gurktaler Alpenspritz ⁰ *Gurktaler alpine aperitiv, Kinley Tonic, orange*	0,25l	7,70
Viennese Dirndl organic Spritzer ⁰ *White wine, organic Viennese Dirndl syrup* *(Dirndl is the Viennese term for cornelian cherry)*	0,25l	7,70
Aperol Spritzer ⁰	0,25l	7,70
Lavender Monaco Sprizz ⁰ *Lavender liqueur, sparkling wine, soda,* *lemon, rosemary*	0,25l	8,70
Gin Basil Unsmashed ⁰ *Bombay Sapphire Gin, Balis basil-ginger lemonade,* *lemon juice, lime, basil*	0,25l	8,70

= Vegan

Indication of allergens (LMIV, Verordnung (EG) Nr. 1169/2011) A gluten-containing cereals,
B crustaceans, C eggs, D fish, E peanuts, F soybeans, G milk and lactose, H nuts
L celery, M mustard, N sesame, O sulphites P lupin, R mollucs, Q Aspartam - phenylaline

All prices in euros including VAT an taxes.
Tip is not included.