



SÓNCE
café

The menu

Coffee

ORGANIC BRAZILIAN COFFEE

Brazilian Mix with Central American coffees

Single Shot of Espresso

Organic Brasil natural, by STOLL Kaffee.

Espresso Macchiato

Single shot in a small cup with steamed milk.

Espresso Doppio

Double shot of Espresso.

Cappuccino

Single shot in a medium cup with steamed milk.

Doppio Cappuccino

Double shot in a large cup with steamed milk.

Doppio Macchiato

Double shot in a medium cup with steamed milk.

Americano

Double shot topped up with hot water.

Café Latte

Single shot in a large cup with steamed milk.

Melange

Single shot with large cup with steamed milk & foam.

Flat White

Double shot in a large cup with steamed milk.

Mocha

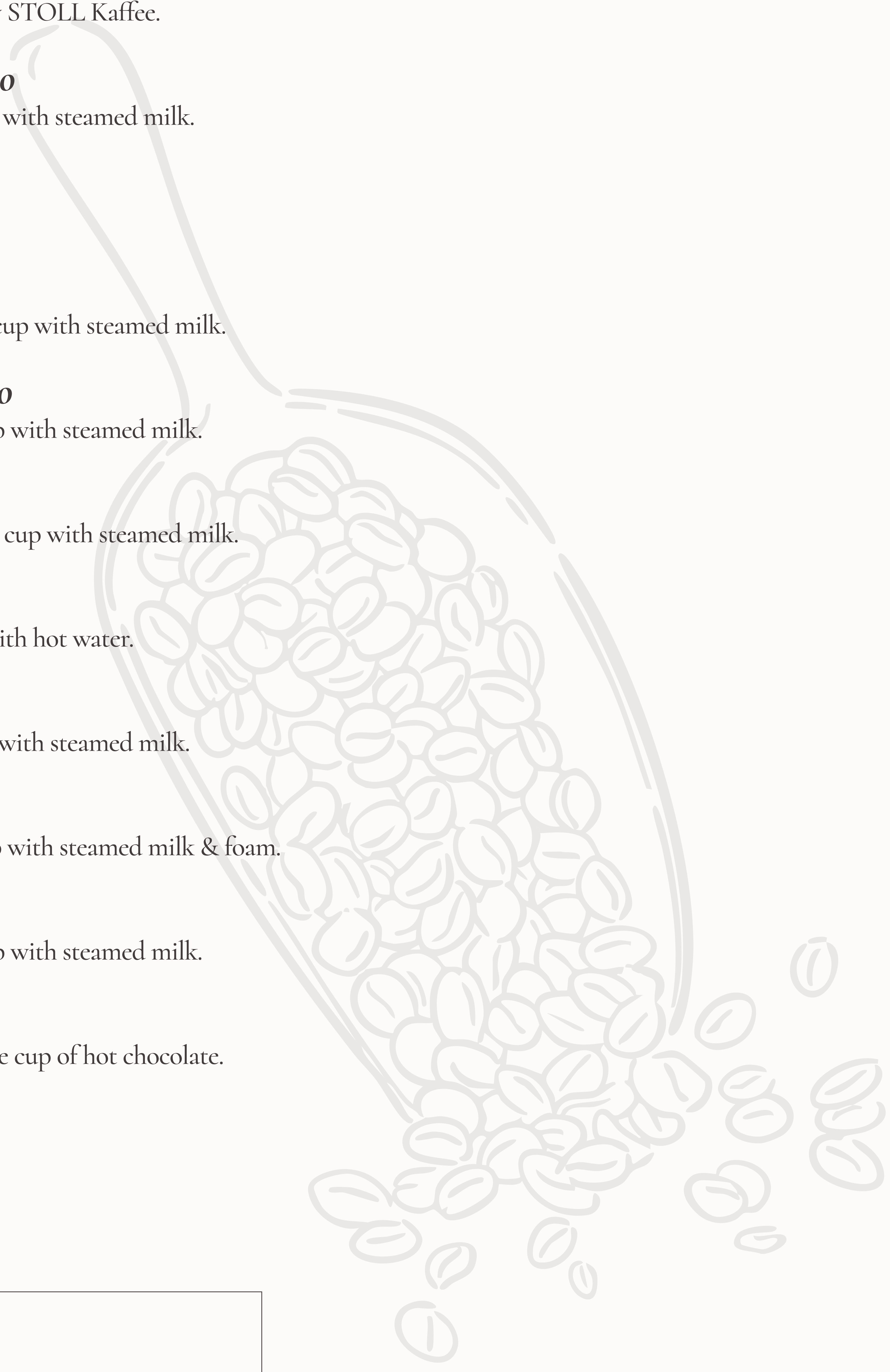
Double shot within a large cup of hot chocolate.

Matcha Latte

Bio matcha.

Oat milk
Almond milk
Extra shot

(*) Please check the allergen initials on the back of the menu.



Tea

Organic Earl Grey

Blend of black tea with bergamot aromatics.

Organic Jasmine Tea

Chinese green tea with floral notes of Jasmine.

Organic Nana Mint

Herbal infusion.

Herbal Garden Infusion

Blend of herbs with colorful bouquet.

Organic Ginger Lemongrass

Herbal infusion blend.

Organic Tulsi Ayurveda

Traditional blend of Indian herbs.

Black Tea

Darjeeling Second flush.

Green Tea

Japan Sencha Arata Bio.

Chai Tea

Blend of spices & black tea.

Karkadeh

Hibiscus flower infusion.

Matcha

Brewed green tea powder.

Hot Chocolate (G)

Peruvian cocoa by Xocolat Kakaopulver.



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Sandwiches & Plates

Mediterranean Sandwich (A,G)

Olive bread, tomato & feta cheese.

Veggie Bun (A,G)

Wholemeal bun, rocket, carrot & gouda cheese.

Smoked Salmon & Avocado Stack (A,D)

Avocado & smoked salmon on rye.

Smoked Henkele Sandwich (A)

Rocket, capsicum & local smoked beef Henkele.

Omelette Tortilla (A,C,G)

Bio egg omelette, spinach, gouda cheese, rocket
& cherry tomato salad.

French Breakfast (A,G)

Croissant, baguette, butter, jam, honey, bio
yoghurt & berries.

Danish Breakfast (A,C,G)

Boiled egg, rye, butter, jam, gouda cheese, bio
yoghurt & homemade granola.

Bio Oat Pancakes (A,G)

Oat pancake stack, butter, seasonal fruit, berries
& maple syrup.

Almond Chia Pudding (A,G)

Chia seeds, almond milk, bio almond butter, granola,
seasonal fruits & agave syrup.

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Bio Pastries

Bio Butter Croissant

Vegan Cookie

Pumpkin Muffin with Cream Cheese

Apricot Muffin

Carrot & Cream Cheese Muffin

Blueberry & Acorn Sourdough Muffin

Brownie with Original Chocolate Beans

Log Pile Apple Hazelnut Muffin

Streusel Cake (Plum or Strawberry)

Vegan Chocolate Sour Cherry Cake

Vegan Passion Fruit Cheesecake

Cold Drinks

Iced Americano

Double shot poured over ice.

Iced Latte

Single shot poured over milk & ice.

Iced Matcha

Matcha served over ice.

Orange Juice 0,2l

Freshly squeezed.

Soda Zitron 0,5l

Sparkling lemon soda.

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Allergens

A - Cereals containing gluten

C - Egg

G - Milk/Lactose

D - Fish

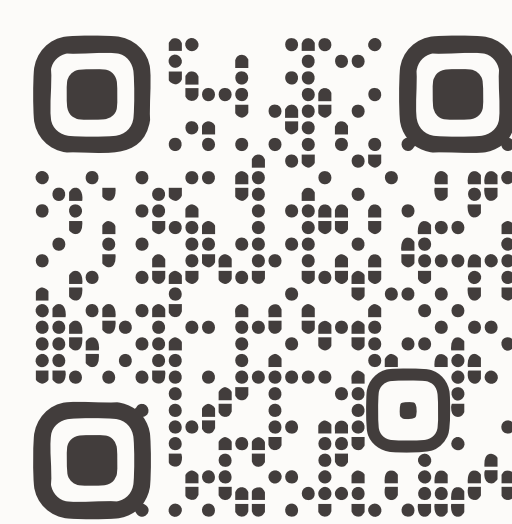
A complete list of allergens is available upon request.

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