

## Buy

Store hours are generally 8 or 9AM-6 or 7PM Monday-Friday, 9AM-6PM Saturday, Closed Sunday. There are slightly longer hours at some malls. Credit cards are normally accepted at large and at high-end stores. All chains that you can find in the malls also have stores on the city's shopping streets, which tend to be more accessible and tourist-friendly.

Kraut on Naschmarkt

## Duty-free shopping

Vienna airport has a duty free shopping area with 70 shops. Plan around one hour if you're going to visit every other shop. The shopping area is just after ticket control counters, so you only need to check in before getting to shops, not pass security check nor passport control.

## Outdoor markets

There are 21 **markets** [106] with stands and small characteristically Viennese hut-like shops that are open daily (except Sunday). Additionally many of these have true farmers' markets, often on Saturday mornings. There is a large variety of sellers and markets, from the upscale to the dirt cheap. Each has several shops of different kinds (butcher, bakery, produce, coffee, etc.). There is another handful of weekly farmers markets [107] around the city as well as seasonal markets like the Christmas markets.

## Christmas markets

Open from Nov 15s or 20s to Dec 23th or 24th, most Viennese Christmas Markets ("Christkindlmarkt", "Adventmarkt" or simply "Weihnachtsmarkt") are not so much for shopping as for eating and drinking. From midday until the late hours of the night, people gather at Christmas markets to drink mulled wine, punch, and chat to one another and the occasional stranger. Entry to all of these markets is free.

- **Rathaus** [108]: More of a fairground than a Christmas market, this is Vienna's largest and busiest incarnation. Located on the large town square between Rathaus and Burgtheater, the Wiener Christkindlmarkt is by far the largest and probably best known Christmas market in Vienna. Large Christmas tree in front of the townhall, skating possibility, adorned trees in the park, often crowded!
- **Spittelberg** [109]: Probably the most delightful, though often quite packed Christmas market in Vienna, the Spittelberg market is scattered over a series of lanes lined with picturesque early 19th century **Biedermeier** houses (many of them former brothels, which is the reason the area was spared early 20th century urban renewal). Some of the stalls are extensions of the shops and bars of this normally rather sleepy area.
- **Maria-Theresien-Platz** [110]: A relatively new market between the two museums and en route to/from the MuseumsQuartier (MQ). It is easy to maneuver than some and the quality of the goods is better than most.
- **Schönbrunn** [111]: One of the better markets with higher quality goods and a more festive atmosphere in front of **Schönbrunn** palace. It is easier to spread out here and the specialties are food, handmade soaps, and candles.
- **Belvedere** [112]: Another recent addition to the city's Christmas markets, the market in front of the **Belvedere** palace is spacious and emphasizes the homespun.

- **Resselpark/Karlsplatz** - A small, alternative and more rambunctious Christmas market in front of Karlskirche.
- **Freyung [113]**: A fine market in the First District frequented by locals and professionals on their lunch break and downtown shoppers. Focus on handicrafts and original gifts such as hand-made Christmas decorations, mangers or objects made of natural materials. Christmas cakes and biscuits as well as hot punch and Glühwein. There are usually fewer tourists.

Further afield a famous and overly bustling Christmas market may be found at Grafenegg castle [114]. Entry is €7, children under the age of 12 are free.

## Charity sales

Charity auctions are common in Vienna. Some stores give their proceeds to social programmes (often second-hand store back-to-work programs similar to Goodwill, or other charity shops).

- **International Charity Bazaar [115]** taking place in 2010 on December 4th at the Austria Center U1 – Station Kaisermühlen, has been organized yearly for over 40 years by the ladies of the United Nations Women’s Guild of Vienna. Volunteers, from a 100 different countries, who have some kind of connection to the United Nations, organize it and all proceeds from the Bazaar go to children’s charities in Austria and around the world.

## Groceries

Viennese **supermarkets** are not very large, especially compared with the hypermarkets covering the rest of Central Europe. However, there is practically one on every corner. They are open about 7 AM to 7 PM M-F and 7 AM to 6 PM on Saturday. Only two stores in train stations (Praterstern and Franz-Josef-Bahnhof), one at the General Hospital (Allgemeines Krankenhaus, AKH) and two at the airport are open later (until 9 PM), on Sunday and on public holidays. **Hofer [116]**, **Penny [117]**, and **Lidl [118]** strive to be discount stores, whereas **Billa [119]**, **SPAR [120]** and **Zielpunkt [121]** as well as the larger **Merkur [122]** tout selection and quality. There is not a major difference in prices. Most regular stores have a deli where the clerks make sandwiches for the cost of the ingredients you select. Although many products are Austrian, none of the supermarket chains are actually Austrian-owned. If you want to support the local economy you can do so by frequenting independent shops or visiting actual markets.

**Upscale grocers** are not common in Vienna.

## Eat

This guide uses the following price ranges for a typical meal *for one*, including soft drink:

<b>Budget</b>	Below €10
<b>Mid-range</b>	€10-20
<b>Splurge</b>	€20+

Viennese restaurant **menus** offer a bewildering variety of terms for dishes, most of which the visitor will never have heard of and many of which aren't in the brief lists of menu terms included in phrase books. However restaurants that have any foreign patrons at all usually have an English menu, though you may have to ask for it: the phrase "English menu" usually will be understood even by wait staff who don't speak English. A small bilingual dictionary will be useful for trying to decipher menu listings: at least it will enable you usually to determine what sort of food (chicken, beef, potato, etc.) is concerned, even if you can't tell how it's prepared. Not only savoury but also sweet main dishes are common in Austria.

Viennese restaurant **portions** tend to be large. Recently many restaurants are including more

vegetarian options. Most restaurants have daily specials listed on a chalk board or sometimes on a printed insert in the regular menu. These are usually the best bet, though they may not be on the English menu, so you may have to ask to have them explained or try to translate them yourself.

### Smoking

Smoking is ubiquitous in Vienna restaurants. A small red sticker on the door means no-smoking a green means smoking, both mean there is a separate non-smoking section. Even at outdoor tables, neighbors' smoke may be bothersome. It is polite to ask tablemates permission before lighting up after a meal.

**Bread** in Viennese restaurants is usually charged as an extra; if there is a basket of it on the table, you'll usually be charged by the piece only if you take some.

**Tipping customs** are similar to those in Europe and America though tips are slightly smaller; ten percent is usually sufficient in restaurants. Traditionally the way to tip a waiter is to mention the amount of the bill plus tip when you pay; for instance, if the bill is €15.50 you could give the waiter a €20 note and say "siebzehn (seventeen)," meaning he is to take out €15.50 for the bill, €1.50 for the tip, and so give you only €3 change. In this situation English numbers will usually be understood. Sometimes in less formal restaurants you can alternatively drop the tip into the money pouch the waiter usually carries.

**Credit cards** aren't quite as commonly used in restaurants in Vienna as in Northern European countries, so ask if it's important to know before hand.

### Street food

The traditional Viennese fast food is **sausage** in all shapes and sizes. You can buy hot sausages and hot dogs at snack bars called "Würststand" all over the town. The famous Wiener Würstel is known as "Frankfurter" in Vienna, but many inhabitants prefer Bosna (with onions and curry), Burenwurst, and Käsekrainer or "Eitrige" (with melted cheese inside).

In addition to this, the **local snack culture** also includes more ex-Yugoslavian and Turkish varieties of fast food, such as the Döner Kebap, sandwiches of Greek and Turkish origin with roasted meat, lettuce, tomatoes, onions, and yogurt and/or hot sauce. Places that sell kebab often sell take-away slices of pizza too.

Good **kebaps** can be bought at the Naschmarkt. The lower end of the Naschmarkt (further away from Karlsplatz or city centre) is cheaper than the upper end (closer to Karlsplatz), and the right lane (facing away from the city centre) is reserved for mostly sit-down eateries. Another good place to find snacks (especially while going out) is Schwedenplatz, also on the U4 and U1 line.

By far the cheapest way to get a fast food meal in Austria (and probably the only meal available for just over €1) is buying an Austrian sandwich (sliced brown bread + ham/cheese + gherkin) from a supermarket. Supermarkets with a deli counter (Feinkostabteilung) will prepare sandwiches to take away at no extra charge. You only pay for the ingredients. There is usually a large selection of meat products, cheese, and bread rolls available here, too. You point at the combination you want, can also mention the max total you can pay, and then pay at the cash register. Freshness and quality are normally better than at a sandwich stand on the street.

## Budget



*Schnitzel* a true Viennese mainstay

- Cafe Aida, [\[123\]](#). Chain-cafe across Vienna, one at Stephansplatz. [edit](#)

## Mid-range

If you're staying inside the Ring or to its south, you're best bet for dinner is to walk to the **Naschmarkt**: there are 15-20 restaurants there ignoring the city's imperial interiors, and most are absolutely mid-range (i.e. with mains averaging €8-15). Most of them are smoker-friendly and packed-and-loud in the evening.

Otherwise, consider some picks in the city:

## With children

## Splurge

## Ice cream

You can buy excellent ice cream (Eis) at a number of places.

- Eissalon am Schwedenplatz, 1., Schwedenplatz, [\[124\]](#). Maybe the most popular place. You can choose from a lot of different flavors, but it's always crowded and you often have to stand in a queue for a few minutes. [edit](#)
- Zanoni & Zanoni Gelateria, 1., Am Lugeck (just down Rotenturmstrasse from Schwedenplatz towards the Stephansdom), [\[125\]](#). In the same district as Eissalon. Popular with Viennese and tourists for its huge €2 cones to go. [edit](#)
- Perizzolo, 1., Tuchlauben. A less crowded, but nevertheless excellent Eis address. Ask for the Special Nougat ice cream [edit](#)
- Tichy, 10., Reumannplatz 13 (metro: Reumannplatz), [\[126\]](#). Another famous place for ice cream. Famous for its Eismarillknödel (small dumplings of vanilla ice cream with an apricot core) and Himbeereisknödel (raspberry core, vanilla ice cream, coating of ground poppy seeds). Arguably the best ice cream in Austria, if not in whole Europe. [edit](#)
- Bortolotti, 7., Mariahilfer Straße 22 and 94 (The latter closed during winter!), [\[127\]](#). Also worth trying. Ask particularly for the Campari-Orange Icecream or look for other exotic stuff. [edit](#)

# Drink

## Cafés

Vienna's *Kaffeehäuser* (coffee houses) are world famous for their grandness and the lively coffee house culture. Skipping the *Kaffeehauskultur* is missing out a big part of Viennese culture. You should at least visit one of the countless traditional baroque 19th or funky 20th century coffee houses where you can sit down, relax, and enjoy refreshments.

Most cafés also serve beer, wine and liqueurs. Many serve meals, especially at lunch, and these are often cheaper than in restaurants. Most have a fine selection of *Torten* (tortes or cakes), some offer other baked goods. In general some are more restaurant-like, some more café-like and some more bar-like.

## Coffee

### "Entschuldigen Sie Frau/Herr Ober!"

Although the head waitress/waiter (*Ober*) of most cafés is not nearly as snooty as they might let on, there are some **definite don'ts**:

- Don't ask for coffee to go. International chains and many bakeries offer it if you really need it.
- Don't just order "*coffee*" - that is like going into a restaurant and ordering "*food*." Find a type that suits your taste.
- Don't expect your waitress/waiter to just bring you the bill - you are supposed to ask for it when you are finished and ready to go. It is considered impolite for them to rush you by bringing it on their own.
- Don't forget to tip when you pay. Just round up about 10%. Say explicitly how much you wish to pay (e.g., €3.50 for a €3.20 coffee) when handing the money the waitress/waiter.

Remember: cafés are a very slow paced environment, approach them as you would a sit-down restaurant, bring a book or some friends, or make use of the newspapers on hand and enjoy your hours relaxing there!

Coffee is obviously an important part of the coffeehouse culture. Vienna was not only the center of the Austrian Empire but also the center of a much larger coffee empire, and the local roasts were sold across Europe. Today many people are still familiar with the term *Vienna roast*.

Vienna prides itself of its dozens of varieties of different coffees, although the Italian style and names are better known by many youth than the Viennese, the cafés are keeping the traditions alive. Most commonly:

- **Kleiner Schwarzer** also known simply as a **Schwarzer** or as a **Mokka** is the Viennese version of espresso. It is made with a tick more water, a Viennese roast (the point between origin and roast flavor) and it is pulled slowly allowing it to oxidize.
- **Großer Schwarzer** is simply a double Schwarzer (similar to a double espresso).
- **Kleiner Brauner** is a mokka (espresso) with cream, often on the side.
- **Großer Brauner** is a double Mokka with cream.
- **Melange** is perhaps the most typical Viennese coffee. Similar to cappuccino but with the Viennese style mokka and more foamy milk in equal parts.

- **Verlangerter** is mokka (espresso) with extra hot water, similar to a small Americano.
- **Kapuziner** is a mokka (espresso) with a dollop of whipped cream on top.
- **Kaffee Verkehrt** (or in the more modern places **Kaffee Latte**) is the local version of a latte.

Also consider specialties like the *Kaisermelange* (coffee, milk, egg yolk and cognac) on the menu. Most cafés have a house specialty (for instance, "Kaffee Central" at Café Central).

## Coffee houses

**Finding a café** is not hard in Vienna. Find a particular café you are looking for is another story. Most of the baroque "top" coffee houses are on the Ring and main streets of the Innere Stadt (District 1), mostly cozier and often less formal 1970s or 80s modern style coffee houses are hidden away on the Innere Stadt's backstreets, and distributed across the rest of the city.



The original *Sachertorte* at Cafe Sacher (see [Hotel Sacher](#))

## In the Innere Stadt

- Also see **Alt Wien** under *Bars and Beerhouses*.

## Outside the Innere Stadt

## Chains

- Oberlaa, [\[128\]](#). Very Viennese cafes, really delicious bakery and well know confectionary. Also some choice of soups and mains. Several locations, mostly in Innere Stadt. Malange €3.70; Slice of Torte €3.50. [edit](#)
- Aida, [\[129\]](#). Chic but artificial design, mediocre quality, depends on location and luck. Many cafés across Vienna and Lower Austria. [edit](#)

## Water

Rather unusually it is necessary to say some words about Vienna's drinking water which is really unique in Europe. The majority of Vienna's water comes from the three "Hochquellwasserleitungen." Meaning "high-(as in mountain) spring waterlines (as in aqueducts). Indeed the city's water flows through aqueducts from the mountains around 100 kilometres south of Vienna (Schneeberg and Hochschwab). These were built during the reign of Emperor Franz Josef and supply Vienna with nearly unchlorinated high-quality drinking water, with a considerably higher quality than many bottled waters. So if you visit this city, it is not necessary to buy water, you can simply drink tap water here - unless you prefer sparkling water.

Another speciality is that at typical coffeehouses a coffee is always accompanied by a glass of cold



clear water. In most restaurants, you can get a glass of drinking water for free with any order, just specify tap water ("Leitungswasser").

## Wine

New wine is usually enjoyed at a *Heurigen* (family-run vineyard bars allowed to the the new vintage). Austria in general, but especially the area around Vienna, produces quite a large amount of wine each year. There are even many vineyards within the city in Döbling (19th District). The wine is not often exported and white is more common than red. Grüner Veltliner is a common tart and fresh white wine served almost everywhere. Officially the new wine season begins on November 11 (St Martin's Day), but as early as September, some partially-fermented new wine (called *Sturm* which is cloudy, because it has not been strained) is available around town at stands and in 2L green bottles (try the Naschmarkt – sometimes the vendors will have samples, it is less strong than wine, about 4 percent alcohol ). Taverns can call themselves Heurigen whether the wine they serve is their own or not – for genuine in-house product look for a *Buschenschank*. This is a particularly Viennese Heuriger which can only be open 300 days per year or until their supply of house-made wine runs out. Heurigen can be found e.g. in Grinzing, Sievering (19th district) and Mauer & Rodaun (23rd district) areas, but also in almost every suburban area in Vienna. Even in the center, there are some *Stadtheurigen*. While the Heurigen of Grinzing are bigger and more famous with tourists, they are often a rip-off. If any of the year's vintage lasts until next year, it officially becomes *Alte* (old) wine on the next Saint Martin's Day. The Heurigen in the South of Vienna or in [Perchtoldsdorf](#) are much cheaper and serve the same quality as the Heurigen in Grinzing. Also in the Northern suburbs, you can find cheap and somewhat authentic Heurigen. Try the towns of [Stammersdorf](#) or [Hagenbrunn](#), for example Karl Matzka [\[130\]](#), hard to reach by public transport.

After a long day, the perfect place to relax among Viennese are the Heurigen in the suburbs. Somewhat akin to a beer garden, except with wine, these tiny treasures are the only places authorized to serve new wine. New wine is made from the first pressing of the grape and can appear a little cloudy. Be careful, it's stronger than you might think! This is why it's served in very small glasses, .25L and up. Some Heurigen serve food, either elaborate Viennese specialties or very simple bread and cheese platters. No matter which one you choose, you're guaranteed to enjoy yourself. Just hop on a convenient outbound tram line, take it to the very last stop, and look for buildings with large, evergreen foliage hung over the doors. Each one is unique, but all are a good bargain. Locals invariably have a favorite: ask around.

## Wine bars

- Wein & Co, ☎ +43 1 743 42 00-34, [\[131\]](#). A chain shop for wine lovers featuring a wine bar in every location. Shop locations include Naschmarkt, Mariahilfer str., near Burggarten and near Stephansplatz. [edit](#)

## Bars and beerhouses



Beer garden

## Nightlife

Despite Vienna's stuck-up reputation don't be led to believe it is a quiet city. There are diverse cafés, bars, clubs, parties and festivilles as well as thriving nocturnal prostitution and casino scenes.

### Cafés and bars

The café scene often continues into the early hours, during the week and on weekends. Additionally there are many traditional neighborhood bars some which also have Viennese food. Most popular though, are bars (some with a nominal cover fee) with a dj and small dance floor. These are quite comfortable and there are plenty to meet anyones musical taste, many are open all night.

### Mainstream/Austro-Trash

Although "mainstream" is hardly a majority of people in Vienna it is still refered to as such. Even here there is quite a bit of variance between places the conservative working class goes out and the conservative upper class tends to go.

- **Gürtel at Nußdorferstraße** (U6) has a few mid-size cheap clubs like **Loco**[\[132\]](#) and **Ride Club**[\[133\]](#) around. They all have very cheap booze and cover if you arrive early.

### Alternative

### Queer

Although the gay night life in Vienna is not concentrated, its blossoming. It can be hard even for locals to keep up with whats on offer, but luckily it doesn't matter since the Vienna is accepting and



you can go out where ever, and even meet other queers be that your intention. Austria is a very conservative Catholic country, during the day gay and lesbian couples might get some stares, especailly from the older generations but at night most of the conservative people have gone to bed.

- **Why Not** [\[134\]](#) is Vienna's main-stream everyday gay disco. The crowd is varied. In the 1st District at Teifergraben 22 (Herrengasse U3). Saturdays are house-music free.
- **Heavan** [\[135\]](#) every Saturday at the Camera Club [\[136\]](#) (Neubaugasse U3) is a mostly younger crowd.
- **Meat Market** happens regularly at both the Pratersauna and on the Badeschiff (see above). It is more alternative and its the hot major queer party in Vienna these days. The same people put on **Dem Schönen Frönen** which is similar but with a focus on minimal, instead of alternative music.
- **HOMO** is the other main-stream alternative gay party that happens every now and again, sometimes in Heavan @ Camera Club (see above).
- **Rosa Lilla Villa** [\[137\]](#) is a gay resource center with an excellent a bar and resturant. (Pilgramgasse U4)
- **Gumpendorfer Straße** in the 6th District has several very gay-friendly bars to meet most any taste, there is one every block or so.

### **Indulgent**

**Brothels** are legal in Vienna, as is street prostitution. There are male and female prostitutes, many from Austria's neighboring countries (few from Austria), but also from Africa, Latin America and Asia offering their services. Brothels differ greatly from small to the point one-room operations to hokey grad parlors. There is no true red-light district, but there are many 'bars' located on the 'Gürtel' as well as in the 2nd District, but they can be found everywhere. Street prostitution areas exist but should be avoided due to the low-regulation and high amount of trafficked and unregistered workers. There are plenty of go-go clubs as well though, that are not brothels. Some of these have male and female dancers dancing together and are frequented by men and women together.

**Casinos** are plentiful in Vienna. Also a spectrum hole-in-the-wall places with machines to the hokey Eastern-European style with pumping music and strobes on the facade to grand elite places.