



Foodie guide to... **VIENNA**

Keep things local in the Austrian capital with sparkling natural wines, chocolate bundt cakes and wild boar burgers

Words ALEX CROSSLEY

1 Old-world charm Leave your phone in your pocket and chat with regulars instead at **Kleines Café**. This tiny mirror-lined space, with worn leather banquettes and wooden chairs, has long been a bohemian haunt. A charming waiter takes orders of traditional Viennese coffees (try an *Einspanner* – espresso with a cream top) and Austrian house wine. *Franziskanerplatz 3*

2 Georgian brunch A duck-egg-blue counter, jade-green walls and lace lampshades create a warm and welcoming vibe at **Café Ansari**. The owners' Georgian/Lebanese heritage is reflected in brunch options such as *khachapuri* (oozy cheese-filled bread) and platters of hummus, labneh and sumac-sprinkled cherry tomatoes. Traditionalists are also catered for, with homemade apricot jam on fresh rolls and croissants. *cafeansari.at*

3 Farmers' market Seek out up-and-coming **Karmelitermarkt**, where Fridays and Saturdays see a cobbled square transform into a colourful farmers' market. Grab breakfast at one of the neighbouring cafés, then shop for flowers, organic veg and Burgenland honey. *Leopoldsgasse*

4 Gourmet patties Burger joint **Weinschenke** has various locations across the city. Once you've finished at the farmers' market, head to the Karmelitermarkt branch for a citrusy Austrian Amber Ale and a Vito burger (wild boar, sherry pepper sauce, herbs and red cabbage). *weinschenke-wien.com*

5 Speakeasy style Locals cram into **Krypt's** subterranean space for killer cocktails. Prop up the walnut-topped marble bar and choose between a Mexican Massage (tequila, lime and jalapeño) or a rum-based Pineapple Express. *krypt.bar*

6 Urban bistro Konstantin Filippou's Mediterranean-Austrian fusion dishes shine against a backdrop of concrete walls and pared-back interiors at **O Boufés**. Veal tartare comes with crispy capers, bratwurst is matched with mustard greens, and smoked salmon bathes in pea vichyssoise. Ask the staff for natural wine recommendations – sparkling orange *graf nat*, fresh and fruity Gut Oggau rosé or White Bessi with its caramel notes. *konstantinfilippou.com*

7 Mellow roast Cool and quirky **Phil**, with its funky retro furniture, is the place to go if you're craving coffee and a good read. There's no time pressure at this café-cum-bookstore, so order a *mélange* (espresso, hot water, frothy milk) and a slice of vegan carrot cake, and take your time browsing the bookshelves. *phil.info*

8 Midnight feast Whether you're after a rustic loaf, sandwich or pastry, **Felzl** always puts an Austrian stamp on its menu of continental bakes. Try crusty French baguettes, apple tarts made with North Austrian apples, and rich chocolate bundt cakes. There are even two bread-vending machines, so you can pick up a loaf after hours. *felzl.at*

9 Small plates Start your meal at **Mochi**, an izakaya (a sort of Japanese pub), with a refreshing spritz (yuzu sake, frizzante and mint) or hot sake. Then, perch at the wooden bar to watch bandana-clad chefs prepare sushi and small plates. 'Special rolls' include My Best Friend, a parcel of tempura leek, salmon sashimi and miso teriyaki sauce. Don't miss the tempura prawns on crunchy lettuce with chilli mayo and yuzu truffle dressing. *mochi.at*

10 High-end home Enter the plush **Grand Ferdinand Hotel** via a statement lobby (spot the life-size horse statue) and check into one of its moodily minimalist bedrooms. If you're hungry, head up to the top-floor Grand Étage restaurant, with its panoramic views over the city; or swerve into the hotel's dedicated schnitzel joint, Meissl & Schadn. *grandferdinand.com*

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