
ZUM SCHWARZEN KAMEEL

A STAGE FOR THE VIENNESE SOUL

PRESS RELEASE

SCHWARZE KAMEEL is considered a Viennese institution—an establishment that has been located on Bognergasse in the 1st District since 1618. It reveals a whole cosmos of timeless elegance, a stage for the Viennese soul set within a distinctive Art Nouveau interior, where culinary pleasure, history, and social life merge in a unique way.

On the ground floor, with its wonderfully inviting terrace, an uncomplicated, vibrant atmosphere of palpable ease unfolds. Guests immerse themselves in an extraordinary blend of **café, brasserie, bar, delicatessen, and open-faced sandwich counter**. No matter what you are craving, you will find exactly the right thing here at any time of day—whether for a quick breakfast or a leisurely brunch. How about a slice of bread with chives, a croissant, eggs in a glass with brioche toast, or an oven-warm apple strudel fragrant with cinnamon? Or perhaps, alongside your quick espresso, you might choose one of the Punschkräpfen (punch cakes)—treats that have achieved cult status and are hailed by many as the „best in the world.“ An especially diverse selection awaits in the sandwich display case,

ranging from classics like bone-in ham with horseradish and filled mini-pastries to succulent tramezzini.

For a light midday meal, guests might treat themselves to freshly shucked oysters, a shrimp cocktail, beef tartare, homemade pasta, creamy veal goulash, or boiled beef (Tafelspitz) with classic accompaniments like apple-horseradish and chive sauce. Also highly recommended is the crispy „finger-food“ schnitzel—undisputedly one of the best in Vienna, prepared from veal tenderloin. Naturally, there are also delicacies such as a fine, petite chicken—gently rotisserie-roasted and served with risi e bisi (rice and peas). Alternatively, you might opt for savory bites like marinated artichoke hearts, salted almonds, or a curated selection of cheeses—ranging from creamy and mild to bold and piquant—making them the perfect accompaniment to a glass or two of wine, a sparkling drink, or a colorful cocktail. It is also a stylish way to round off an evening at the theater or opera.

We offer service throughout the day, from Monday to Sunday, between 8 a.m. and midnight.

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MORE BAR, MORE RESTAURANT, EVEN MORE SCHWARZES KAMEEL

PRESS RELEASE

Our family-run establishment boasts yet another gem: the Beletage Zum Schwarzen **Kameel restaurant on the first floor**, easily accessible via the staircase or elevator. Those seeking a blend of down-to-earth charm and sophistication will find a haven here—away from the reverent bustle of the ground floor—offering an atmosphere that is both elegant and cozy. Amidst décor featuring golden grapevine stucco, sparkling Lobmeyr chandeliers, and historic tiles—complemented by comfortable banquettes, armchairs, and tables designed by Robert Oerly (1876–1945)—guests enjoy a culinary experience crafted by Head Chef Werner

Pichlmaier. Pichlmaier's culinary signature is quintessentially Austrian. In this unique setting, he celebrates dishes deeply rooted in Viennese tradition—as one would expect. He takes universally loved classics and updates them with care and precision, bringing them perfectly into the modern era. With great accuracy and a keen sense for the essentials, he creates unpretentious, high-quality cuisine, reinterpreting popular favorites in a style that is authentic, relaxed, and free of unnecessary frills. The menu is further enhanced by seasonal ingredients and carefully curated lunch and dinner tasting menus.

RESTAURANT BELETAGE ZUM SCHWARZEN KAMEEL

Bognergasse 5, 1010 Wien

Opening hours:

Tuesday to Saturday
from 12:00 p.m. to 2:30 p.m.
and 5:30 p.m. to 12:00 a.m.

Kitchen open until 10 p.m.

Reservation:

01/533 81 25-11 oder www.kameel.at

BAR: CAFÉ, WEINBAR, BRASSERIE ZUM SCHWARZEN KAMEEL

Bognergasse 5, 1010 Wien

Opening hours:

daily
8 a.m. to midnight

Reservations for breakfast and the brasserie
www.kameel.at or 01/533 81 25-11

Reservations are not possible for the bar