

220° Café Nonntal: “The eye gets the first nibble” – restaurant review



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“Best coffee in town”
Photograph: Nina Aigner



“The smell of coffee in a workshop for electric motors”: 220° Café Nonntal.
Photograph: 220Grad

Set in a former workshop for electric motors, 220° Café delivers one of the finest breakfasts in Salzburg.

Bare walls, a rectangular stone bar, designer furniture, a covered terrace with a small pond – these elements create the distinctive atmosphere of the new 220° Nonntal. Margret and Alois Macheiner decided to open their third café in Salzburg in a former workshop for electric motors that has stood empty for the last eleven years.

I am a coffee fancier and always love to enjoy my coffee in the 220° in the city centre of Salzburg, therefore I was eager to visit the newly opened 220° Café Nonntal.

Online reservation only. The new 220° is a small place. You will need to be lucky to get a seat during breakfast time. The only possible way to book a table is via email; even that is unfortunately only possible for visits at 9 am sharp. So if you want to drop by at a later hour – cross your fingers and hope that there is a table available. I booked a table on Sunday morning for the following Tuesday. On Monday, I received a friendly response confirming my reservation. I am not one for booking tables online, still I have to admit that it worked like a charm.

Entering the café, I am overwhelmed by the industrial retro charm, combined with the aroma of coffee. The waiter that gives me a friendly welcome wears a pair of round glasses with keyhole detailing that perfectly complements his effortless rocker style. (Honestly, he looks like a young version of Johnny Depp.) By leading me to my seat immediately, he makes me feel like someone special. As a rule, you get a bottle of tap water (for free), which you can refill yourself at the bar.

A glance inside the menu shows the café's great variety of healthy organic breakfast combinations as well as other small dishes you might like to nibble on around breakfast time. However, the highlight is their extraordinary range of coffees and teas. Pure pleasure! It's definitely a must for every coffee/tea fetishist. **It's hands down the best coffee in town.**

Casually waving over one of many waitresses, who turns out to be the owner, I order the "Superkombi" and a latte. This breakfast combination consists of either avocado, salmon or bacon bread (I opt for the avocado), soft-boiled eggs, a smoothie and a Bircher muesli. It wouldn't be me if there wasn't a special request. As I don't like the muesli I ask whether I could have a porridge instead. *Résumé*: No big deal.



"Super-Kombi: bread with avocado spread, soft-boiled eggs, green smoothie and porridge" Photograph: Nina Aigner

The motto of this café seems to be **"You eat with your eyes first"**. Served like a little masterpiece, my breakfast arrives at the table after 28 minutes. Way too late, if you want to have a quick breakfast. Acceptable, if you know that everything is cooked from scratch, out of ingredients, coming from high-class local suppliers and if you are not in a rush.

I have some minutes to spare, so I carefully bite into my avocado bread. The first thing I remember tasting and wanting to taste again is the salty crust that is as crunchy as a butty cookie, followed by the refreshing taste of avocado with a touch of lime and tomato. Similar is the taste sensation when feeling the complementary contrast of the porridge on my tongue. The combination of gloppy cereal texture, maple syrup, sweetened apples and lightly tart berry fruits makes my mouth water. Brilliant!

Not only is the high quality of the ingredients itself felt in the taste of the mouth-watering drinks and dishes, but also in their prices. Let's say you want to enjoy one of their fresh teas you have to pay between €3.30 and €4.90. That's a lot for flavoured hot water.

I would definitely recommend 220° Café for food and coffee/tea aficionados who are willing to splash out for a lovely breakfast experience, making you feel like someone special. However, those who have to watch their budgets should have a look into the menu before ordering.

• **220° Nonntal**, Nonntaler Hauptstraße 9A, 5020 Salzburg. Open Tue-Fri, 9am-7pm, Sat 9am- 6pm. About €20 a head (breakfast incl. drinks and service).

Food 9/10

Coffee 10/10

Atmosphere 10/10

Service 8/10