

# BREAKFAST

6.30 AM TO 6 PM



## BREAKFAST PLATES

**Simple** € 10.00  
jam, butter, croissant,  
handmade Austrian bread roll

**Albertina** € 21.00  
fine selection of ham and cheese, herb  
cheese spread with cress, peeled soft  
boiled organic egg in a glass, butter, jam

**Burggarten** € 23.00  
glass of orange or pink grapefruit juice,  
selection of three spreads (herb cheese,  
pumpkin seed oil and tomato), fruit  
salad, yoghurt with nuts, fine selection  
of sliced, soft and hard cheeses

**Guesthouse** € 24.00  
glass of orange or pink grapefruit juice,  
scrambled organic eggs with sautéed  
mushrooms, spinach and sun-dried  
tomatoes, smoked salmon with lemon  
crème fraiche, club and 'Steinfelder'  
dry-cured ham, fine selection of sliced,  
soft and hard cheeses

**Vegan** € 23.00  
glass of orange or pink grapefruit juice,  
pumpkin cream, pickled mushrooms,  
falafel, granola with coconut yoghurt

BREAKFAST PLATES ARE  
SERVED WITH A SELECTION OF  
HOMEMADE BREAD & ROLLS FROM  
OUR BAKERY AS WELL AS  
A CUP OF TEA OR COFFEE

*Extra charge for double espresso, café au  
lait, double espresso with milk, hot chocolate* € 1.00

*Bread selection* € 7.00

*Portion of butter, Nutella* € 1.10

*Portion of jam, honey* € 1.50

*"Handsemmel" traditional Austrian  
bread roll* € 1.80

*Poppy seed roll, "Salzstangerl" salted  
bread roll, "Flâte" crusty roll, spelt bread roll* € 1.90

*Croissant* € 2.80

*Wheat toast, per slice* € 1.30

*Gluten-free bread* € 3.80

### WHERE OUR PRODUCTS COME FROM

We purchase our sausages from traditional butcher Windisch. The organic farmstead Dinkelhof from Lower Austria supplies us with eggs. All the grains we use are produced by Getreide Gutscher and do not contain any added flavourings. Schubert's Köstlichkeiten, in the Waldviertel, produce our jam and we sponsor bees from the honey farm Hinteregger in Wieselburg which delivers our sweet honey.

*Statutory VAT included in all  
food & beverage.*

### Fresh oysters (Saturday/Sunday)

*either*

3 oysters with oyster bread

€ 11.00

*or*

3 oysters with bergamot onion  
& oyster bread

€ 12.00

*We recommend champagne or crémant  
to accompany your oysters*

## BREAKFAST WITH ORGANIC EGGS

**Egg Benedict** € 13.00  
soft-boiled organic egg, crunchy toast, club  
ham, tomato pesto, herb sauce hollandaise

**Egg Florentine** € 12.00  
soft-boiled organic egg, crunchy toast, pine  
nuts, spinach, cheese sauce hollandaise

**Egg Royal** € 15.00  
soft-boiled organic egg, crunchy toast,  
smoked salmon, wasabi cream, sauce  
hollandaise

*These three dishes are served with wheat toast.*

*Extra charge for sourdough bread* € 0.80

*Extra charge for two eggs* € 2.10

**Pumpkin seed oil toast** € 9.50  
toasted sourdough bread, scrambled  
organic eggs, pumpkin seed oil, herb salad

**Truffled scrambled organic eggs** € 10.50

**Scrambled eggs** 2 organic eggs € 5.50  
per additional ingredient € 0.70  
*choose from* ham, cheese, peppers,  
mushrooms, spinach, sun-dried tomatoes

**Omelette** 2 organic eggs € 5.50  
per additional ingredient € 0.70  
*choose from* ham, cheese, peppers, mush-  
rooms, spinach, sun-dried tomatoes

**Ham or Bacon and Eggs** € 8.00

**Fried eggs** 2 organic eggs € 5.00

**Peeled soft-boiled organic egg** € 2.30  
in a glass each

**Boiled egg** € 2.10

IN OUR CAKE DISPLAY YOU WILL FIND  
A SELECTION OF CAKES & PASTRIES  
FROM OUR OWN PATISSERIE

## INDIVIDUAL DISHES

**Smoked salmon** € 12.50  
lemon crème fraiche, onion relish,  
salmon trout caviar

**Ham platter** € 8.50  
turkey, club & "Steinfelder" dry-cured  
ham, mixed pickles

**Cheese platter** € 7.50  
herb cheese spread, nuts

**Ham & cheese platter** € 8.50  
nuts, mixed pickles

**Portion of fried bacon  
or club ham** € 4.50

**Slice of bread with  
butter & chives or cress** € 3.80

**Crudités** € 7.00  
radishes, herb dip, cress

**Sweet potato & lentil hummus** € 7.50  
*vegan*

bread with walnut pesto,  
jerusalem artichoke salad, cress

**Natural yoghurt** € 3.50

**Fruit salad** € 4.50  
*with* natural yoghurt

**Bircher Muesli** € 5.50

**Porridge** € 5.50  
stewed berries

**Homemade granola** € 8.50  
yoghurt, coconut chips, goji berries,  
pistachios, dates

**Muesli fruit bowl** € 8.50  
fruit salad, muesli, whole spelt flakes,  
yoghurt, chia seeds, honey

**Gluten-free muesli** € 5.50  
*either* yoghurt, milk *or* soy milk

**French Toast** € 9.00  
*with* curd and cinnamon cream,  
quince ragout  
*with* peanut cream, banana, honey

### IMPORTANT INFORMATION: ALLERGIES

*Please ask our staff if you would like to see a detailed  
menu including indications of allergens.  
We will be happy to advise you.*

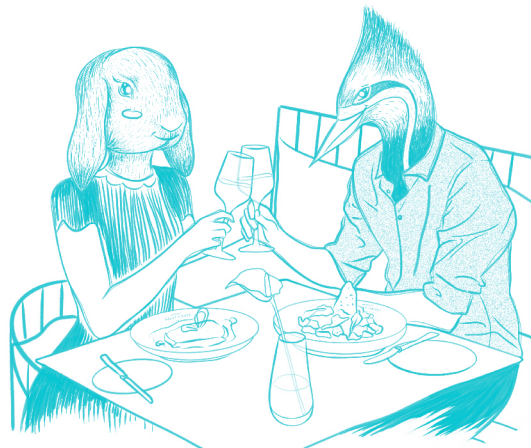
ALL OUR DELICIOUS CAKES AND  
VIENNOISERIES HOMEMADE IN OUR  
PATISSERIE AS WELL AS BREAD AND  
ROLLS MADE IN OUR BAKERY IN  
COOPERATION WITH THE GRAGGER & CIE  
WOOD STOVE BAKERY ARE ALSO  
AVAILABLE FOR TAKE AWAY.

# MENU

11 AM TO 10:30 PM

## SALADS

- Guesthouse salad** € 18.00  
lettuce hearts, French dressing,  
prawns, artichokes, toasted breadcrisp
- Viennese salad** € 16.00  
lamb's lettuce, honey and mustard  
dressing, "Steinfelder" dry-cured ham,  
sun-dried tomatoes, organic egg, sau-  
téed mushrooms
- Burggarten salad** *vegan* € 16.00  
leaf salad, quince, apple, tofu,  
walnut dressing



## SNACKS

- ,Kalbsbeuscherl'** € 17,00  
poppy seed dumpling
- Black pudding dumpling** € 16,50  
creamy Riesling cabbage
- Wild boar 'Leberkäse'** € 9,00  
onion mustard, bread roll
- Sacher sausage** € 8,50  
mustard, horseradish, bread roll

## APPETIZERS

- Guesthouse beef tatar**  
*organic beef*  
mustard yolk, roasted onions cream  
*small* € 16.00  
*large* € 24.00
- Sautéed scallops** € 17.00  
sweet potatoes, baby spinach,  
puffed rice, sesame
- Parmesan espuma** € 16.00  
beet root, pear,  
jerusalem artichoke

## SOUPS

- Carrot and ginger soup** *vegan* € 6.50  
coconut and curcuma strudel
- Beef consommé** € 6.50  
cheese dumplings, chives,  
root vegetables
- Soup of the day** € 5.50

Cover charge with a selection  
of homemade bread rolls from our own  
bakery, olive oil, salted butter

€ 3.80/person

Statutory VAT included in all  
food & beverage.

## MAIN COURSES

- Wiener Schnitzel** € 25.00  
*organic veal*  
potato salad with lamb's lettuce, pump-  
kin seed oil
- Salmon trout filet** € 26.00  
black salsify, parsnip,  
Brussel sprouts
- Steak frites** € 38.00  
*filet*  
aioli, pepper sauce
- Cabbage roll** *vegan* € 19.50  
mushrooms, pumpkin, cabbage
- Moules frites**  
sauce rouille  
*small* € 16.00  
*large* € 22.00
- Trofie pasta** € 22.00  
salsiccia, fennel, robiola,  
'nduja, white wine
- Stewed duck's drumstick** € 25,00  
hazelnut gnocchi, chicorée,  
fig, tangerine

## DESSERTS AND CHEESES

- Pumpkin crème brûlée** € 10.00  
pumpkin seed roll, citrus fruit
- Pistachio and fig tart** € 10.00  
salted caramel, guanaja ice cream
- Cheese from Poehl's cheese stand**  
fig mustard, nuts, bread, butter  
*3 cheeses* € 10.50  
*5 cheeses* € 16.00

IN OUR CAKE DISPLAY YOU WILL FIND  
A SELECTION OF CAKES & PASTRIES  
FROM OUR OWN PATISSERIE

ASK OUR SERVICE STAFF  
FOR OUR DAILY SPECIALS

ALL OUR DELICIOUS CAKES  
AND VIENNOISERIES HOME-  
MADE IN OUR PATISSERIE AS  
WELL AS BREAD AND ROLLS  
MADE IN OUR BAKERY IN  
COOPERATION WITH THE  
GRAGGER & CIE WOOD STOVE  
BAKERY ARE ALSO AVAILABLE  
FOR TAKE AWAY.

### WHERE OUR PRODUCTS COME FROM

Our beef comes from Bernhard and Andrea  
Ebner's farm where the animals graze on  
organic grass all year round. We also purcha-  
se our meat products from Fleischwaren  
Höllerschmid in the Kamptal valley and our  
sausages from traditional butcher Windisch.  
The organic farmstead Dinkelhof from the  
Mostviertel in Lower Austria supplies us with  
eggs. Our outstanding quality fish is farmed at  
the picturesque Gut Dornau just south of Vien-  
na. All the grains we use are produced by Ge-  
treide Gutscheer and do not contain any added  
flavourings. Schubert's Köstlichkeiten, in the  
Waldviertel region of Lower Austria, produce  
our jam and we sponsor bees from the honey  
farm Hinteregger in Wieselburg which delivers  
our sweet honey.

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