

BREAKFAST

6.30 AM TO 6 PM



BREAKFAST PLATES

Simple € 9.50
jam, butter, croissant,
handmade Austrian bread roll

Albertina € 20.00
fine selection of ham and cheese, herb
cheese spread with cress, peeled soft
boiled organic egg in a glass, butter, jam

Burggarten € 22.00
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 € 23.00
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 € 22.00
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

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

Croissant € 2.80

Wheat toast, per slice € 1.30

Gluten-free bread € 3.80

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

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.

5% VAT included in food prices
5% VAT included in drinks prices

Fresh oysters (Saturday/Sunday)

either
3 oysters with oyster bread € 11.00

or
3 oysters with bergamot onion
and oyster bread € 12.00

We recommend champagne or crémant
to accompany your oysters

BREAKFAST WITH ORGANIC EGGS

Egg Benedict € 12.00
soft-boiled organic egg, crunchy toast, club
ham, tomato pesto, herb sauce hollandaise

Egg Florentine € 11.00
soft-boiled organic egg, crunchy toast, pine
nuts, spinach, cheese sauce hollandaise

Egg Royal € 14.00
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 € 10.00

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

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.

INDIVIDUAL DISHES

Smoked salmon € 12.00
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,
celeriac and radishes salad

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
either with stewed berries, curd and
vanilla cream, agave
with peanut cream, banana, honey

SNACKS

„Kalbsbeuscherl“ € 16.50
braided poppy seed bread dumpling

Black pudding dumpling € 16.50
creamy riesling cabbage

Wild boar ‘Leberkäse’ € 9.00
onion mustard, bread roll

Sacher sausage € 8.50

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.

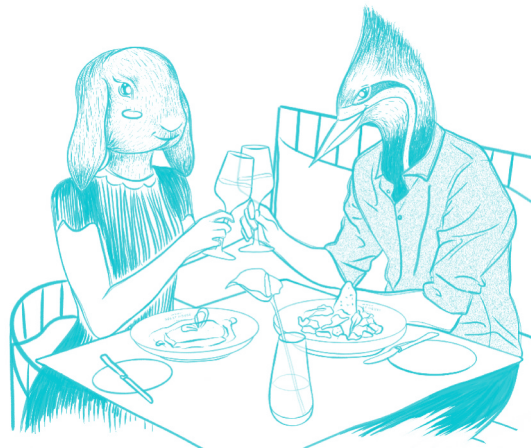
— THE GUEST HOUSE —
BRASSERIE & BAKERY
TIME FOR DELIGHT

MENU

11 AM TO 10:30 PM

SALADS

- Guesthouse salad** € 17.00
lettuce hearts, French dressing, prawns, artichokes, toasted breadcrisp
- Viennese salad** € 15.00
lamb's lettuce, honey and mustard dressing, "Steinfelder" dry-cured ham, sun-dried tomatoes, organic egg, sautéed mushrooms
- Burggarten salad** *vegan* € 16.00
leaf salad, Granny Smith apple, kohlrabi, mung bean sprouts, tofu, sesame dressing



Fresh Oysters (Saturday/Sunday)

- either*
3 oysters with oyster bread
€ 11.00
- or*
3 oysters with bergamot onion and oyster bread
€ 12.00

We recommend champagne or crémant to accompany your oysters

APPETISERS

- Guesthouse beef tatar**
organic beef
fermented radishes, mustard cream
small € 16.00
large € 24.00
- Octopus salad** € 17.00
watermelon, cucumber, yuzu cream, pea
- Tatar from chanterelles** € 16.00
rucola cream, black nut, quail egg, toasted breadcrisp

SOUPS

- Chilled cucumber and wasabi soup** € 6.50
pickled salmon trout
- Beef consommé** € 6.50
dry-cured ham and pea spongecake, root vegetables, chives
- Soup of the day** € 5.50

MAIN COURSES

- Wiener Schnitzel** € 25.00
organic veal
potato salad with lamb's lettuce, pumpkin seed oil
- Medaillon of monkfish** € 29.00
lukewarm beluga lentil and mango salad, crispy broccoli
- Steak frites** € 38.00
filet
aioli, pepper sauce
- Breast of corn-fed chicken** € 23.00
gnocchi, chanterelles, tarragon, pancetta, snow peas
- Trofie pasta** € 22.00
salsiccia, fennel, robiola, 'nduja, white wine
- Moules frites**
sauce rouille
small € 16.00
large € 22.00
- Variation of corn** *vegan* € 19,50
popcorn, miso, beech smoke

DESSERTS AND CHEESES

- Cuba Libre** *vegan* € 10.00
rum cookie, gele, lime sorbet, mint
- Honey and lemongrass parfait** € 10.00
sesame and rice crumble, passion fruit
- 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 purchase 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 Vienna. All the grains we use are produced by Getreide Gutscher 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.

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.

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

€ 3.80/person

5% VAT included in food prices
5% VAT included in drinks prices