

# BREAKFAST

06.30 AM TO 11 PM



## BREAKFAST PACKAGES

<b>Simple breakfast</b> jam, butter, croissant, hand-made Austrian bread roll	€ 9.50
<b>Albertina breakfast</b> fine selection of ham and cheese, herb curd with cress, peeled soft boiled egg in a glass, butter, jam	€ 19.00
<b>Burggarten breakfast</b> glass of orange or pink grapefruit juice, selection of three spreads (herb curd, pumpkin seed oil and tomatoes), small fruit salad, yoghurt with nuts, selection of fine sliced, soft and hard cheeses	€ 20.00
<b>Guesthouse breakfast</b> glass of orange or pink grapefruit juice, small portion of scrambled eggs with sautéed mushrooms, spinach and sun-dried tomatoes, smoked salmon with lemon crème fraîche, club and dry-cured ham, selection of fine sliced, soft and hard cheeses	€ 22.00

BREAKFAST PACKAGES ARE SERVED WITH FRESH BREAD ROLLS FROM OUR BAKERY AS WELL AS A CUP OF TEA OR COFFEE

<i>Extra charge for double espresso, café au lait, double espresso with milk, hot chocolate</i>	€ 1.00
<i>Bread Selection</i>	€ 7.00
<i>Portion of butter, Nutella</i>	€ 1.10
<i>Portion of jam, honey</i>	€ 1.50
<i>Hand-made Austrian bread roll</i>	€ 1.60
<i>Poppy seed roll, "Salzstangerl" salted bread roll, Flûte crusty roll, spelt bread roll</i>	€ 1.90
<i>Croissant</i>	€ 2.20
<i>Wheat toast, per slice</i>	€ 1.30
<i>Gluten-free bread</i>	€ 3.50

## HOT BEVERAGES

<b>Curcuma latte</b> organic milk, curcuma, cinnamon, honey	€ 5.90
<b>Tonka beans latte</b> organic milk, tonka bean, cardamom, honey	€ 5.90

## INDIVIDUAL DISHES

<b>Smoked salmon</b> lemon crème fraîche, onion relish	€ 12.00
<b>Ham platter</b> dry-cured, club and turkey ham, mixed pickles	€ 8.00
<b>Cheese platter</b> herb curd, nuts	€ 7.50
<b>Ham and cheese platter</b> nuts, mixed pickles	€ 8.00
<b>Portion of fried bacon or ham</b>	€ 4.50
<b>Slice of bread with butter and chives or cress</b>	€ 3.80
<b>Crudités</b> herb dip, cress	€ 7.00
<b>Red lentil hummus</b> red turnip bread, nut pesto	€ 7.50
<b>Natural yoghurt</b>	€ 3.50
<b>Fruit salad</b> natural yoghurt	€ 4.50

<b>Bircher Muesli</b>	€ 5.50
<b>Porridge</b> stewed berries	€ 5.50
<b>Homemade granola</b> yoghurt, coconut chips, goji berries, pistachios, dates	€ 8.50
<b>Muesli fruit bowl</b> fruit salad, muesli, whole spelt flakes, yoghurt, chia seeds, honey	€ 8.50
<b>Gluten-free muesli</b> yoghurt, milk or soy milk	€ 5.50
<b>French toast</b> <i>either</i> <i>with</i> grape chutney, peanut cream, black nut <i>with</i> chocolate cream, stewed berries	€ 8.50 € 8.50

### Fresh oysters (Saturday/Sunday)

*either*

3 oysters with oyster bread  
€ 11.00

*or*

3 oysters with cucumber gelée and oyster bread  
€ 12.00

We recommend champagne or crémant to accompany your oysters.

## BREAKFAST WITH ORGANIC EGGS

<b>Egg Benedict</b> soft-boiled egg, crunchy toast, ham, tomato pesto, herb hollandaise sauce	€ 10.50
<b>Egg Florentine</b> soft-boiled egg, crunchy toast, pine nuts, spinach, cheese hollandaise sauce	€ 10.00
<b>Egg Royal</b> soft-boiled egg, crunchy toast, smoked salmon, wasabi cream, sauce hollandaise	€ 14.00
<i>These three dishes are served with wheat toast. Extra charge for sourdough bread</i>	€ 0.50
<i>Extra charge for two eggs</i>	€ 2.10
<b>Crispy egg</b> truffled potato mash, baby chard	€ 11.00
<b>Pumpkin seed oil bread</b> toasted sourdough bread, scrambled egg, pumpkin seed oil, herb salad	€ 9.00
<b>Truffled scrambled eggs</b>	€ 9.50
<b>Scrambled eggs</b> 2 eggs per additional ingredient <i>choose from</i> ham, cheese, leaf spinach, peppers, mushrooms, sun-dried tomatoes	€ 5.50 € 0.60
<b>Omelette</b> 2 eggs per additional ingredient <i>choose from</i> ham, cheese, leaf spinach, peppers, mushrooms, sun-dried tomatoes	€ 5.50 € 0.60
<b>Ham or bacon and eggs</b>	€ 8.00
<b>Fried eggs</b> 2 eggs	€ 5.00
<b>Peeled soft-boiled egg in a glass each</b>	€ 2.30
<b>Boiled egg</b>	€ 2.10

ALL OF THE CAKES, PASTRIES, BREAD AND ROLLS MADE IN OUR BAKERY WITH THE SUPPORT OF THE GRAGGER & CIE WOOD STOVE BAKERY ARE ALSO AVAILABLE TO TAKE AWAY AT SPECIAL PRICES

— THE GUEST HOUSE —

# BRASSERIE & BAKERY

TIME FOR DELIGHT

# MENU

11 AM TO 11 PM

## SALADS

- Guesthouse salad** € 17.00  
lettuce hearts, French dressing, prawns, artichokes, cress
- Viennese salad** € 15.00  
lamb's lettuce, honey and mustard dressing, dry-cured ham, sun-dried tomatoes, organic egg, sautéed mushrooms
- Celery and nut salad** € 15.00  
mixed leaf salad, pear, celery, nuts, goat's cheese, walnut dressing



## APPETISERS

- Guesthouse Beef Tartare**  
*from organic beef*  
anchovy and capers cream, fried quail egg  
*small* € 16.00  
*large* € 24.00
- Sautéed octopus** € 16.00  
Beluga lentils salad, grapefruit, flower sprouts
- Three kinds of pumpkin** € 16.00  
*crispy, cream, sautéed*  
stewed beet root, goat's cheese, pumpkin seed oil

## SOUPS

- Saffron and sweet potato soup** € 7.50  
crispy sesame shrimp, wakame
- Beef consommé** € 6.50  
semolina dumpling, root vegetables
- Soup of the day** € 5.50

Cover charge with fresh bread rolls  
from our own bakery,  
olive oil, salted butter

€ 3.80/person

10% VAT included in food prices  
20% VAT included in drinks prices

## MAIN COURSES

- Wiener Schnitzel** € 24.00  
*from organic veal*  
potato salad with lamb's lettuce, pumpkin seed oil
- Sautéed filet of salmon trout and scallop** € 27.00  
potato and miso cream, beet root, fava bean
- Bell pepper chicken** € 23.00  
buttered dumplings, king oyster mushrooms, lemon crème fraîche
- Two kinds of beef** € 34.00  
*stewed and filet*  
celery cream, baked black salsify, celery
- Hazelnut gnocchi**  
burrata, pumpkin cream, radicchio  
*small* € 18.00  
*large* € 24.00

PLEASE ASK YOUR WAITER  
OR WAITRESS ABOUT  
OUR DAILY SPECIALS

## DESSERTS AND CHEESES

- Guanaja and nougat fondant** € 9.50  
nougat core, toffee, pickled orange, milk ice cream
- Vanilla and Baileys Crème brûlée** € 9.00  
pomegranate sorbet
- 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

## IMPORTANT INFORMATION: ALLERGIES

\* Where inclusion of an allergen is stated, this means that the indicated foodstuffs or ingredients produced from them are contained in the final product.

\* Indication of the 14 chief allergens is in accordance with legal regulations (Regulation (EU) No. 1169/2011 on the provision of food information to consumers). However, here are other products that can trigger food allergies or result in intolerance.

\* Although we take the greatest possible care when preparing all of our dishes and drinks, they may contain traces of other allergens in addition to those indicated, due to the preparation process in our kitchen and bar.

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

## SNACKS

- Homemade potato waffles**  
*either*  
*with* black pudding, beet root, Dijon mustard, horseradish, cherry tomatoes € 14.00  
*with* sheep's cheese, olives, sun-dried tomatoes, lamb's lettuce € 14.00
- Filled organic bagel from Gragger & Cie with a small side salad**  
*either*  
*with* pastrami, cheddar, tomato pesto, mixed pickles € 11.50  
*with* smoked salmon, lemon crème fraîche, onion relish € 11.50  
*with* camembert, salad hearts, cranberries € 10.50
- Sacher sausage** € 8.00  
mustard, horseradish, bread roll
- Viennese Lahner sausage** € 8.00  
mustard, horseradish, bread roll

## 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, our sausages from traditional butcher Windisch and our eggs from the organic farmstead Dinkelhof from the Mostviertel in Lower Austria. Our outstanding quality fish is farmed at the picturesque Gut Dornau just south of Vienna. All the cereals 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 of the honey farm Hinteregger in Wieselburg who delivers our sweet honey.

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