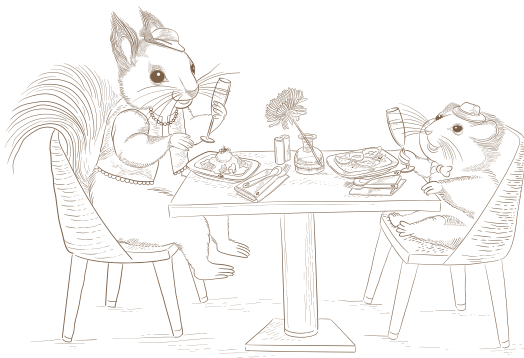


# BREAKFAST

6:30 AM TO 6:00 PM



## Fresh oysters

3 oysters with oyster bread

€ 19.50

3 oysters with red wine shallots  
and oyster bread

€ 20.50

*We recommend champagne or crémant  
to accompany your oysters*

## Mandarin Imperial caviar

10 grams

€ 45.00

## BREAKFAST PLATES

### Simpel € 11.00

jam, butter, croissant,  
handmade Austrian bread roll

### Albertina € 22.00

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

### Burggarten € 24.00

glass of orange or pink grapefruit juice, selec-  
tion of three spreads (herb cheese, pumpkin  
seed oil and tomato), fruit salad, yoghurt with  
nuts, fine selection of soft and hard cheeses

### Guesthouse € 25.00

glass of orange or pink grapefruit juice,  
scrambled organic eggs with sautéed mush-  
rooms, spinach and sundried tomatoes,  
smoked salmon with lemon crème fraîche,  
club and 'Steinfelder' dry-cured ham, fine se-  
lection of soft and hard cheeses

### Vegan € 23.50

pumpkin balls, two chickpea dishes,  
coriander pesto

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

*Extra charge for double espresso, café au  
lait, double espresso with milk, hot chocolate* € 1.30

*Extra charge for oat, soya or lactose-free milk* € 0.60

*Bread selection* € 9.00

*Portion of butter, Nutella* € 1.50

*Portion of jam, honey* € 2.00

*"Handsemmel" traditional Austrian  
bread roll* € 2.50

*Poppy seed roll, "Salzstangerl" salted  
pointed bread, "Kornspitz" pointed bread* € 2.60

*Croissant* € 3.20

*Wheat toast, per slice* € 1.50

*Gluten-free bread* € 3.80

## IMPORTANT INFORMATION: ALLERGIES

*Please ask our staff if you would like to see a  
detailed menu that lists allergenic substances.  
We are happy to advise you.*

*statutory VAT is included  
in all food & beverage*

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

IN OUR CAKE DISPLAY IS A  
SELECTION OF CAKES & PASTRIES  
FROM OUR OWN PATISSERIE

— THE GUEST HOUSE —

## BRASSERIE & BAKERY

TIME FOR DELIGHT

## INDIVIDUAL DISHES

### Smoked salmon € 13.50

lemon crème fraîche, onion relish,  
trout caviar

### Ham platter € 9.50

turkey, club & "Steinfelder"  
dry-cured ham, mixed pickles

### Cheese platter € 9.50

selection of Austrian cheeses,  
herb curd cheese, nuts

### Ham & cheese platter € 9.50

nuts, mixed pickles

### Portion of fried bacon or club ham € 6.00

### Slice of bread with butter & chives or cress € 4.30

### Crudités € 7.80

radishes, herb dip, cress

### Homemade hummus € 11.50

sweet potato bread,  
beetroot, lemon oil

### Natural yoghurt € 4.50

### Coconut or soy yoghurt € 5.50

### Fruit salad € 5.30

*with natural yoghurt*

*with coconut or soy yoghurt* € 6.30

### Bircher Muesli € 6.00

### Porridge € 8.00

banana, peanut

### Homemade granola € 9.80

coconut chips, goji berries,  
pistachios, dates

*with natural yoghurt* € 9.80

*with coconut or soy yoghurt* € 10.80

### Muesli fruit bowl € 9.50

fruit salad, muesli, whole spelt flakes,  
chia seeds, honey

*with natural yoghurt* € 9.80

*with coconut or soy yoghurt* € 10.80

### Gluten-free muesli € 6.00

*with either yoghurt, milk*

*or soy milk, coconut or soy yoghurt* € 7.00

### French Toast € 10.90

*with whipped butter, maple syrup*

*with apple, cardamom cream*

## WHERE OUR PRODUCTS COME FROM

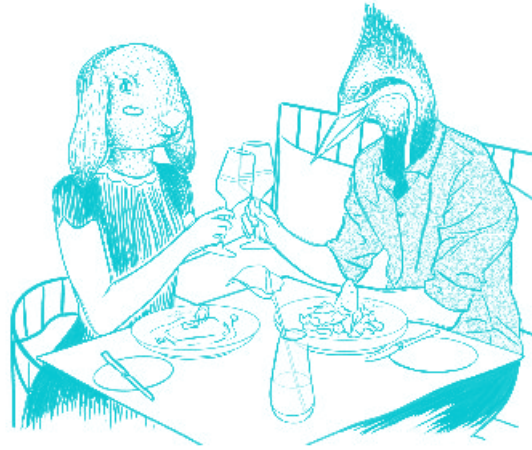
We purchase our sausages from the  
traditional butcher Windisch. The or-  
ganic farmstead Biohof Wagner from  
Lower Austria supplies us with eggs.  
All the grains we use are produced by  
Getreide Gutscher and contain no added  
flavorings. Schubert's delicacies in the  
Waldviertel, creates our jam and we  
sponsor bees from the honey farm Hin-  
teregger in Wieselburg, which produces  
our sweet honey. Eishken Estate delivers  
our fresh oysters.

# MENU

11:00 AM TO 11:00 PM

## SALADS

- Guesthouse salad** € 24.00  
lettuce hearts, prawns, avocado
- Autumn salad** € 25.00  
two types of radicchio, pear,  
pecan nut, Roquefort
- Steak salad** € 28.00  
organic beef strips, ripened Grana,  
braised tomatoes



## SNACKS

- Truffle-black pudding** € 20.00  
Champagne cabbage,  
Granny Smith, daikon
- Quiche Lorraine** € 16.80  
bacon, leek, crème fraîche,  
leaf salad
- Sardines in olive oil** € 15.00  
bread roll from our own bakery
- Sacher sausage** € 12.50  
mustard, horseradish, bread roll  
from our own bakery

## STARTERS

- Guesthouse Beef Tatar**  
*organic beef*  
sweet potato, homemade pickles,  
wheat toast
- small* € 20.00  
*large* € 30.00
- Baked beetroot** € 22.00  
aged goat's ricotta,  
miso parsley pesto, Styrian horseradish

## MAIN COURSES

- Wiener Schnitzel** € 33.00  
*Austrian organic veal*  
potato and lamb's lettuce salad,  
pumpkin seed oil
- Fillet steak** € 40.00  
*organic beef, 250 g*  
*with* pepper sauce *or* Café de Paris  
potatoes with herbs of Provence € 5.50  
grilled vegetables € 7.00  
french fries € 5.50  
potato puree € 5.50
- Pink deer back** € 42.00  
pea, two types of beech mushroom,  
juniper juice

### WHERE OUR PRODUCTS COME FROM

Wiesbauer Gourmet supplies us with our beef. The family owned cheese manufacturer Jumi, a small cheese label from the Emmental in Switzerland with stores in London and in the 8th district in Vienna delivers our ripened cheese. Our fresh water fish is farmed at Gut Dornau just south of Vienna and R&S Gourmet from Salzburg provides our sardines. Salt water fish & seafood is delivered by Eishken Estate.

## SOUPS

- French onion soup** € 9.00  
homemade toast,  
Emmental cheese from Jumi
- Chervil soup** € 12.00  
crispy scallop, orange oil

- Moules frites**  
*organic farming*  
sauce rouille
- small* € 19.00  
*large* € 24.00
- Potato goulash** € 30.00  
red pointed sweet peppers, octopus,  
crispy chorizo, chimmichurri
- Grilled lettuce hearts**  € 22.50  
smoked potato cream, croûtons,  
pumpkin seed pesto

### IMPORTANT INFORMATION: ALLERGIES

Please ask our staff if you would like to see a detailed menu that lists allergens. We are happy to advise you.

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

€ 5.20/person

statutory VAT is included in all food & beverage.

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

## DESSERTS AND CHEESES

- Chocolate soufflé** € 13.00  
Tahiti vanilla ice cream, berries
- Crème brûlée** € 10.00  
of Tahiti vanilla
- Ripened cheese**  
fig mustard, nuts, bread, butter
- 3 cheeses* € 13.00  
*5 cheeses* € 18.00

ASK OUR SERVICE STAFF FOR OUR DAILY & VEGAN SPECIALS.

A MEAL ISN'T COMPLETE WITHOUT A DESSERT: IN OUR CAKE DISPLAY IS A SELECTION OF CAKES & PASTRIES FROM OUR OWN PATISSERIE.