

BREAKFAST

6.30 AM TO 6 PM



BREAKFAST PLATES

Simple € 11.00
jam, butter, croissant,
handmade Austrian bread roll

Albertina € 21.50
fine selection of ham and cheese, herb
cheese spread with cress, peeled soft
boiled organic egg in a glass, butter, jam

Burggarten € 23.50
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 soft and hard cheeses

Guesthouse € 24.50
glass of orange or pink grapefruit juice,
scrambled organic eggs with sautéed
mushrooms, spinach and sundried
tomatoes, smoked salmon with lemon
crème fraiche, club and 'Steinfelder'
dry-cured ham, fine selection of soft
and hard cheeses

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

OUR 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 € 1.30

Extra charge for vegan or lactose-free milk € 0.50

Bread selection € 8.00

Portion of butter, Nutella € 1.40

Portion of jam, honey € 1.80

"Handsemmel" traditional Austrian
bread roll € 2.00

Poppy seed roll, "Salzstangerl" salted
bread roll, "Flâte" crusty roll, spelt bread roll € 2.10

Croissant € 3.00

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 allergens.
We are happy to advise you.

VAT is included in all food & beverage

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

Fresh oysters

either

3 oysters with oyster bread

€ 15.00

or

3 oysters with bergamot onion
& oyster bread

€ 16.00

We recommend champagne or crémant
to accompany your oysters

BREAKFAST WITH ORGANIC EGGS

Egg Benedict € 13.50
soft-boiled organic egg, crunchy toast, club
ham, tomato pesto, herb sauce hollandaise

Egg Florentine € 12.50
soft-boiled organic egg, crunchy toast, pine
nuts, spinach, cheese sauce hollandaise

Egg Royal € 15.50
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 € 1.00

Extra charge for two eggs € 2.50

Pumpkin seed oil toast € 11.00
toasted sourdough bread, scrambled
organic eggs, pumpkin seed oil, herb salad

Truffled scrambled organic eggs € 11.50

Scrambled eggs 2 organic eggs € 6.00
each additional ingredient € 0.80
choose from ham, cheese, peppers,
mushrooms, spinach, sun-dried tomatoes

Omelette 2 organic eggs € 6.00
each additional ingredient € 0.80
choose from ham, cheese, peppers, mush-
rooms, spinach, sun-dried tomatoes

Ham or Bacon and Eggs € 8.50

Fried eggs 2 organic eggs € 6.00

Peeled soft-boiled organic egg € 2.50
in a glass, each

Boiled egg € 2.30

IN OUR CAKE DISPLAY IS 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 € 9.00
turkey, club & "Steinfelder" dry-cured
ham, mixed pickles

Cheese platter € 9.00
herb cheese spread, nuts

Ham & cheese platter € 9.00
nuts, mixed pickles

Portion of fried bacon € 5.00
or club ham

Slice of bread with € 4.30
butter & chives or cress

Crudités € 7.50
radishes, herb dip, cress

Sweet potato & lentil hummus € 8.00
vegan
bread with walnut pesto,
celery-root salad, cress

Natural yoghurt € 4.00

Fruit salad € 4.80
natural yoghurt

Bircher Muesli € 5.80

Porridge € 6.00
with stewed berries

Homemade granola € 9.50
yoghurt, coconut chips, goji berries,
pistachios, dates

Muesli fruit bowl € 9.00
fruit salad, muesli, whole spelt flakes,
yoghurt, chia seeds, honey

Gluten-free muesli € 5.80
either yoghurt, milk or soy milk

French Toast € 9.50
with curd and tonka bean cream,
rhubarb
with peanut butter, banana

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 Windisch, a traditional
butcher. Our eggs are supplied by the organic
farmstead Dinkelhof in the Mostviertel
in Lower Austria. Our outstanding fish is
farmed at the picturesque Gut Dornau just
south of Vienna. All the grains we use are
produced by Getreide Gutscher and contain
no additives. Our jam is produced by Schub-
ert's Köstlichkeiten in the Waldviertel region
of Lower Austria, and our sweet honey is
supplied by the honey farm Hinteregger in
Wieselburg where we sponsor bees.

— THE GUEST HOUSE —

BRASSERIE & BAKERY

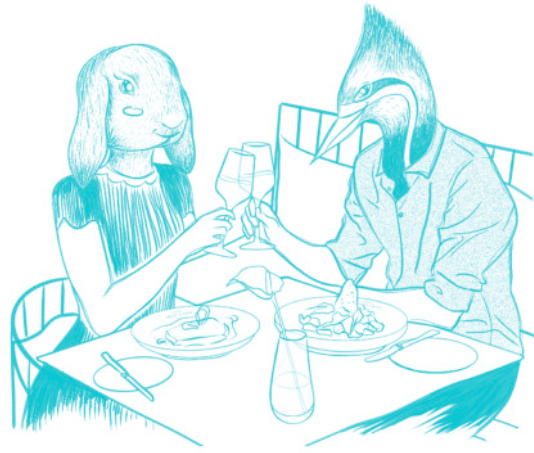
TIME FOR DELIGHT

MENU

11 AM TO 10:30 PM

SALADS

- Salad Niçoise** € 20.50
salad hearts, tuna filet, tomatoes,
green beans, olives, anchovies
- Salad Lyonnaise** € 17.50
frisée lettuce, crispy bacon, croûtons,
soft-boiled organic egg
- Burggarten salad** € 18.00
radicchio, Gorgonzola,
pear, pecan nut, honey



SNACKS

- Guesthouse snack** € 20.50
beef filet, Edamer, Estragon,
fried egg, fermented chili sauce,
homemade organic bread roll
- Sardines in olive oil** € 15.00
bread roll
- Truffled mini blood sausage** € 16.50
creamy cabbage
- Sacherwürstel** € 10.00
mustard, horseradish, breadroll
from our own bakery

STARTERS

- Guesthouse prawn cocktail** € 22.50
avocado, iceberg lettuce, snow peas
- Thin sliced saddle of deer** € 25.00
herb mayonnaise, mushrooms,
croûtons, mustard salad
- Guesthouse beef tatar**
organic beef
greaves, onion, radishes, wheat toast
small € 17.50
large € 25.00
- Carpaccio from smoked marlin** € 24.00
Crème fraîche, lemon, capers
- Smoked pumpkin** € 20.00
goat's cheese, pumpkin seeds

MAIN COURSES

- Wiener Schnitzel** € 31.00
organic veal
potato salad with lamb's lettuce,
pumpkin seed oil
- Seabass filet** € 35.00
cauliflower, sesame, Ras el-Hanout
- Fillet steak** € 40.00
organic beef, 250 g
with pepper sauce *or* Café de Paris
french fries € 5,00
grilled vegetables € 6,50
- Sweet potato gnocchi** € 28.00
chorizo foam, prawns, Affilla cress
- Moules frites**
sauce rouille
small € 18.00
large € 23.00
- Lamb Ossobuco** € 32.00
risotto alla Milanese

SOUPS

- Artichoke and buttermilk soup** € 7.50
smoked trout
- French onion soup** € 7.50
cheese croûtons
- Soup of the day** € 6.50

ASK OUR SERVICE STAFF
FOR OUR DAILY SPECIALS

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

€ 4.20/person

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DESSERTS AND CHEESES

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

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