

BREAKFAST

6:30 AM TO 6:00 PM



BREAKFAST PLATES

Simple € 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,
selection 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
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 € 23.50
glass of orange or pink grapefruit juice,
carrot, red cabbage, falafel, granola
with soy 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 € 0.80

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
bread roll, "Flâte" crusty roll, spelt bread roll* € 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 allergens.
We are happy to advise you.

statutory 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

€ 16.50

or

3 oysters with paprika vinaigrette
and oyster bread

€ 17.50

We recommend champagne or crémant
to accompany your oysters

BREAKFAST WITH ORGANIC EGGS

Egg Benedict € 13.80
soft-boiled organic egg, crunchy toast, club
ham, tomato pesto, herb sauce hollandaise

Egg Florentine € 12.80
soft-boiled organic egg, crunchy toast, pine
nuts, spinach, cheese sauce hollandaise

These two dishes are served with wheat toast.

Extra charge for sourdough bread € 1.50

Extra charge for two eggs € 2.50

Egg Diable € 16.50
soft-boiled organic egg, avocado,
chorizo, chili sauce hollandaise

Pumpkin seed oil bread slice € 12.00
toasted sourdough bread, scrambled
organic eggs, pumpkin seed oil, herb salad

Truffled scrambled organic eggs € 12.50

Scrambled eggs 2 organic eggs € 6.00
each additional ingredient € 0.90
choose from ham, cheese, peppers,
mushrooms, spinach, sun-dried tomatoes

Omelette 2 organic eggs € 6.00
each additional ingredient € 0.90
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

INDIVIDUAL DISHES

Smoked salmon € 13.50
lemon crème fraiche, onion relish,
salmon trout caviar

Ham platter € 9.50
turkey, club & "Steinfelder" dry-cured
ham, mixed pickles


Cheese platter € 9.50
herb cheese spread, 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

Pea hummus € 8.50
vegan 
sweet potato bread, cabbage
and radish salad, hazelnut oil

Natural yoghurt € 4.50

Fruit salad € 5.30
natural yoghurt

Bircher Muesli € 6.00

Porridge € 6.00
sour berries

Homemade granola € 9.80
yoghurt, coconut chips, goji berries,
pistachios, dates

Muesli fruit bowl € 9.50
fruit salad, muesli, whole spelt flakes,
yoghurt, chia seeds, honey

Gluten-free muesli € 6.00
either yoghurt, milk *or* soy milk

French Toast € 9.80
with ricotta and dates
with pistachio cream and strawberries

WHERE OUR PRODUCTS COME FROM

We purchase our sausages from traditional
butcher Windisch. The organic farmstead
Biohof Wagner from Lower Austria sup-
plies us with eggs. All the grains we use are
produced by Getreide Gutscher and do not
contain any added flacourings. Schubert's
Köstlichkeiten, in the Waldviertel, creates
our jam and we sponsor bees from the ho-
ney farm Hinteregger in Wieselburg which
produces our sweet honey. Eishken Estate
delivers our fresh oysters.

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

— THE GUEST HOUSE —

BRASSERIE & BAKERY

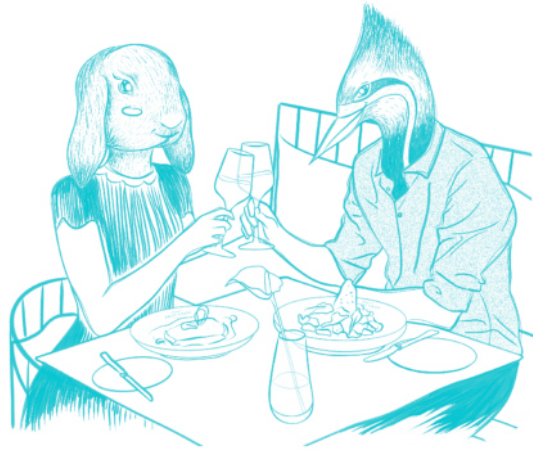
TIME FOR DELIGHT

MENU

11:00 AM TO 11:00 PM

SALADS

- Salad Niçoise** € 21.80
leaf lettuce, tuna filet, tomatoes, green beans, olives, anchovies
- Salad César** € 21.00
Romana salad, ripened grana, croutons, corn-fed chicken breast
- Taboulé *vegan*** € 19.80
bulgur, avocado, bell pepper, caper blossom, parsley, lemon oil



SNACKS

- Quiche Lorraine** € 16.80
bacon, leek, Crème fraîche, leaf salad
- Sardines in olive oil** € 15.00
bread roll
- Mangalitza cheese Krainer sausage** € 16.80
homemade sour vegetables, Dijon mustard
- Sacher sausage** € 10.50
mustard, horseradish, breadroll from our own bakery

STARTERS

- Octopus salad** € 22.50
cucumber, green apple, pea
- Guesthouse shrimp cocktail** € 22.50
avocado, iceberg lettuce, snow peas
- Guesthouse beef tatar**
organic beef
pickled egg yolk, sherry pearl onion, wheat toast
small € 18.50
large € 26.00
- Sautéed king oyster mushroom** € 21.80
air-dried horse ham, rucola, black nut
- Red turnip, baked on salt** € 18.90
feta, cauliflower, poppyseeds

MAIN COURSES

- Wiener Schnitzel** € 31.00
organic veal
potato salad with lamb's lettuce, pumpkin seed oil
- Sautéed turbot filet** € 39.00
BBQ caponata, celery, Taggiasca olives
- 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
- Orecchiette** € 26.00
melted cherry tomatoes, burrata, basil, pine nuts
- Moules frites**
from organic breeding
sauce rouille
small € 18.00
large € 23.00
- 2 kinds of Duroc pork** € 29.00
lukewarm radish salad, parsnip, chervil foam

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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.

ASK OUR SERVICE STAFF
FOR OUR DAILY SPECIALS

SOUPS

- Lamb's lettuce cream soup** € 7.50
goat's cheese cannolo
- Sturgeon consommé** € 9.00
sturgeon dumpling, vegetable julienne, chervil

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.

WHERE OUR PRODUCTS COME FROM

Wiesbauer Gourmet supplies us with our beef. The family owned cheese manufacturer Jumi delivers our ripened cheese. Our fish is farmed at Gut Dornau just south of Vienna and R&S Gourmets from Salzburg provides our sardines.

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DESSERTS AND CHEESES

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

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