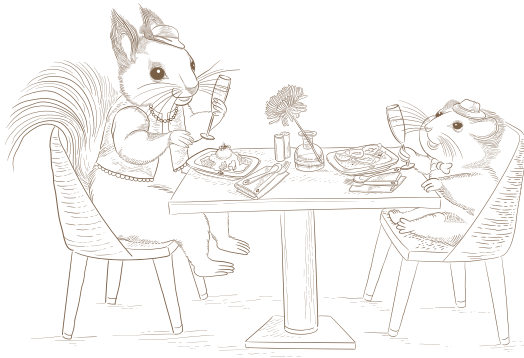


BREAKFAST

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

sweet potato pancakes, celery cream,
parsley 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.

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

Egg Royale € 17.50

smoked salmon, crunchy toast,
wasabi cream, sauce hollandaise

These three dishes are served with wheat toast.

Extra charge for sourdough bread € 1.50

Extra charge for two eggs € 2.50

Pumpkin seed oil bread slice € 12.00

toasted sourdough bread, organic
scrambled eggs, Pumpkin 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,
mushrooms, 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 organic egg € 2.30

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 € 6.00

or club ham

Slice of bread with € 4.30

butter & chives *or cress*

Crudités € 7.80

radishes, herb dip, cress

Pea hummus € 11.50

radish and herb salad, vegan toast

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 € 9.00

blueberry, honey

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 € 12.90

with whipped butter, maple syrup

with kiwi, tonka bean cream

WHERE OUR PRODUCTS COME FROM

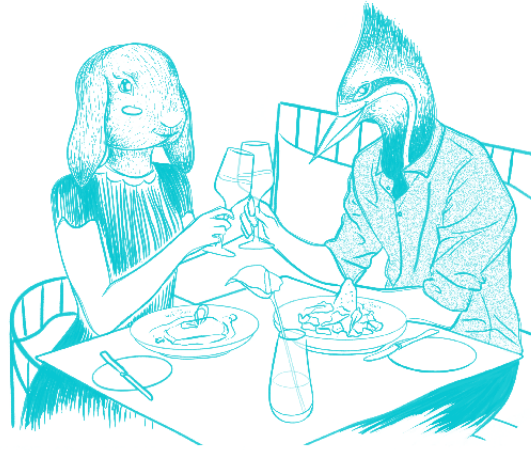
We purchase our sausages from the
traditional butcher Windisch. The or-
ganic farmstead Biohof Wagner from
Lower Austria supplies us with eggs.
All the grains we use are produced by
Getreide Gutscher and contain no added
flavorings. Schubert's delicacies in the
Waldviertel, creates our jam and we
sponsor 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 rocket salad** € 24,00
burrata brûlée, cherry tomato,
basil pesto, pine nuts
- Caesar salad** € 26,00
romaine lettuce, corn-fed
chicken breast, Grana
- Niçoise salad** € 28,00
tuna, kenya beans, anchovies,
olives, 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**
Austrian beef
chive and radish bread,
poached quail egg, chilli butter
- small* € 20.00
large € 30.00
- Seared shrimp carpaccio** € 24,00
pickle brine, herb salad, lemon oil

MAIN COURSES

- Wiener Schnitzel** € 33.00
Austrian veal
potato and lamb's lettuce salad,
pumpkin seed oil
- Fillet steak** € 40.00
Austrian 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
- Duroc pork chop** € 42,00
Austrian Duroc pork
pointed cabbage, celery,
prosciutto jam
- Moules frites**
organic farming
sauce rouille
- small* € 19.00
large € 24,00
- Pike-perch fillet** € 39.00
two kinds of kohlrabi, peas, mint
- Artichoke trilogy** € 24.00
corn, miso, Affila cress

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
- Vichyssoise** € 12.00
crispy leeks, smoked trout, crème fraîche

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.

— THE GUEST HOUSE —

BRASSERIE & BAKERY

TIME FOR DELIGHT