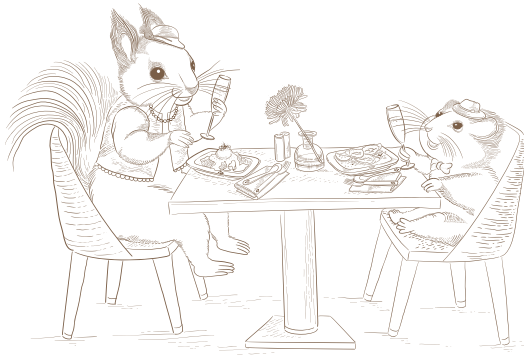


BREAKFAST

6:30 AM TO 6:00 PM



Fresh oysters

3 oysters with oyster bread

€ 16.50

3 oysters with red wine shallots
and oyster bread

€ 17.50

*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

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 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 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 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 ARE ALSO
AVAILABLE FOR TAKE AWAY.

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

INDIVIDUAL DISHES

Smoked salmon € 13.50

lemon crème fraîche, 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

Homemade hummus € 8.50

sweet potato bread,
beetroot, lemon oil

Natural yoghurt € 4.50

Fruit salad € 5.30

natural yoghurt

Bircher Muesli € 6.00

Porridge € 7.00

Fresh strawberries, tonka beans

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

with either yoghurt, milk or soy milk

French Toast € 10.90

with Banana, hazelnut
with Raspberries, lemon 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.

— THE GUEST HOUSE —

BRASSERIE & BAKERY

TIME FOR DELIGHT