

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 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
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

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

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

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 fraiche, onion relish, salm-
on 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, Jerusalem
artichoke 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
with either yoghurt, milk *or* soy milk

French Toast € 9.80
with ricotta, dates
with walnut creme, custard apple

WHERE OUR PRODUCTS COME FROM

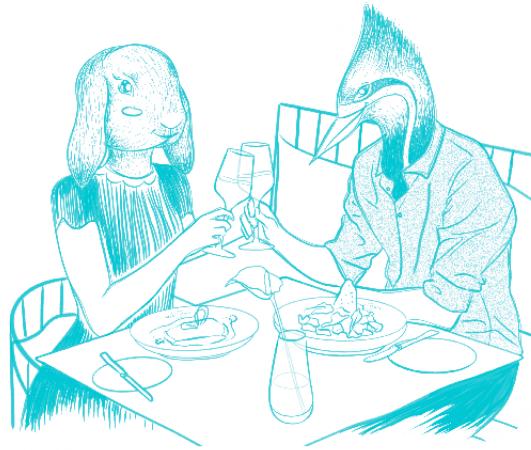
We purchase our sausages from the tradi-
tional butcher Windisch. The organic farm-
stead Biohof Wagner from Lower Austria
supplies us with eggs. All the grains we
use are produced by Getreide Gutscher
and contain no added flavorings. Schubert's
delicacies in the Waldviertel, creates our
jam and we sponsor bees from the honey
farm Hinteregger 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
- Caesar salad** € 25.00
romaine salad, Grana Padano, croutons, corn-fed chicken breast
- Bread salad** *vegan* € 20.00
grilled vegetables, rocket salad, aged balsamico, Planeta organic olive oil



SNACKS

- Guesthouse "Semmel" Bread Roll** € 22.00
beef fillet, fried egg, edam cheese, tarragon, fermented chili sauce
- Quiche Lorraine** € 16.80
bacon, leek, crème fraîche, leaf salad
- Sardines in olive oil** € 15.00
bread roll from our own bakery
- Sacher sausage** € 10.50
mustard, horseradish, bread roll from our own bakery

STARTERS

- Label Rouge salmon** € 22.50
pickled Hokkaido pumpkin, wasabi, coriander
- Guesthouse Beef Tatar**
organic beef
deep-fried mixed pickles, dijon mayonnaise, wheat toast
- small* € 18.50
large € 26.00
- Artichokes** € 21.80
smoked breast of duck, potatoes, lemon oil
- Goat cheese** € 19.50
radicchio salad, pomegranate, almonds

MAIN COURSES

- Wiener Schnitzel** € 33.00
Austrian organic veal
potato and lamb's lettuce salad, pumpkin seed oil
- Fried arctic char** € 35.00
chervil root, cabbage, lardo
- 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
- Trofie pasta** € 23.50
pumpkin, Brussel sprouts, Belper cheese
- Moules frites**
organic breading
sauce rouille
small € 19.00
large € 24.00
- Braised lamb shank** € 33.00
cranberry polenta, Chioggia beet, lime-mint yoghurt

SOUPS

- Creamy black salsify soup** € 8.50
octopus, orange oil
- Beetroot soup** € 7.50
blood sausage strudel, horseradish
- Beef consommé** € 8.00
baked veal liver dumplings, vegetable brunoise, chives

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 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

WHERE OUR PRODUCTS COME FROM

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

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

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.

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

— THE GUEST HOUSE —
BRASSERIE & BAKERY
TIME FOR DELIGHT