

BREAKFAST PLATES

Simpel jam, butter, croissant, handmade Austrian bread roll	€ 6.00
Albertina fine selection of ham and cheese, herb cheese spread with cress, peeled soft boiled organic egg in a glass, butter, jam	€ 17.00
Burggarten 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	€ 19.00
Guesthouse glass of orange or pink grapefruit juice, scrambled organic eggs with sautéed mushrooms, spinach and sundried tomatoes, smoked salmon with lemon crème fraîche, club and ‘Steinfelder’ dry-cured ham, fine selection of soft and hard cheeses	€ 20.00
Vegan  Shakshuka with tofu, jalapeños, basil, bread	€ 19.50

WE SERVE FRESH PASTRIES WITH
OUR BREAKFAST PACKAGES.

<i>Bread selection</i>	€ 9.00
<i>Portion of butter, Nutella</i>	€ 1.50
<i>Portion of jam, honey</i>	€ 2.00
<i>“Handsemmel” traditional Austrian bread roll</i>	€ 2.50
<i>Poppy seed roll, “Salzstangerl” salted pointed bread, “Kornspitz” pointed bread</i>	€ 2.60
<i>Croissant</i>	€ 3.20
<i>Wheat toast, per slice</i>	€ 1.50
<i>Gluten-free bread</i>	€ 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.*

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

YOU ARE WELCOME TO TAKE AWAY OUR
HOMEMADE CAKES AND TARTES, AS
WELL AS BREAD AND PASTRIES FROM
OUR OWN BAKERY, IN COOPERATION
WITH THE WOOD-FIRED BAKERY GRAG-
GER & CIE AND THE BAKERY MÜLLER-
GARTNER, AND ENJOY THEM AT HOME.

HEAD CHEF FLORIAN OSWALD
AND HIS TEAM WISH YOU
A PLEASANT START TO YOUR DAY.

BREAKFAST

6:30 AM TO 6:00 PM



Oysters Rockefeller
3 pieces au gratin with spinach,
butter, ponzu and breadcrumbs
€ 19.50
with grilled oyster mushrooms € 4.50
with fresh truffle € 8.00
*We recommend champagne or crémant
to accompany your oysters*
Mandarin Imperial caviar
10 grams with fried avocado,
bread, lemon cream
€ 45.00

BREAKFAST WITH ORGANIC EGGS

Egg Benedict soft-boiled organic egg, crunchy toast, club ham, tomato pesto, herb sauce hollandaise	€ 13.80
Egg Florentine soft-boiled organic egg, crunchy toast, pine nuts, spinach, cheese sauce hollandaise	€ 12.80
Egg Royale smoked salmon, crunchy toast, wasabi cream, sauce hollandaise	€ 17.50
<i>These three dishes are served with wheat toast. Extra charge for sourdough bread Extra charge for two eggs</i>	€ 1.50 € 2.50
Oriental sandwich hummus, onion, scrambled eggs, cherry tomatoes, parsley	€ 16.50
Queen Mary Baked beans, crispy bacon, fried egg	€ 13.50
Truffled scrambled organic eggs	€ 12.50
Seed oil bread Baked beans, crispy bacon, fried egg	€ 12.00
Scrambled eggs 2 organic eggs each additional ingredient <i>choose from</i> ham, cheese, peppers, mushrooms, spinach, sun-dried tomatoes	€ 6.00 € 0.90
Omelette 2 organic eggs each additional ingredient <i>choose from</i> ham, cheese, peppers, mushrooms, spinach, sun-dried tomatoes	€ 6.00 € 0.90
Ham or Bacon and Eggs	€ 8.50
Fried eggs 2 organic eggs	€ 6.00
Peeled soft-boiled organic egg in a glass, each	€ 2.50
Boiled organic egg	€ 2.30

INDIVIDUAL DISHES

Smoked salmon lemon crème fraîche, onion relish, trout caviar	€ 13.50
Ham platter salami, turkey, club & “Steinfelder” dry-cured ham, mixed pickles	€ 9.50
Cheese platter selection of Austrian cheeses, herb curd cheese, nuts	€ 9.50
Ham & cheese platter nuts, mixed pickles	€ 9.50
Portion of fried bacon or club ham	€ 6.00
Slice of bread with butter & chives or cress	€ 4.30
Crudités radishes, herb dip, cress	€ 7.80
Avocado hummus  Olive oil, natural or vegan yoghurt	€ 12.50
Natural yoghurt	€ 4.50
Coconut yoghurt 	€ 5.50
Fruit salad  <i>with</i> natural yoghurt <i>with</i> coconut yoghurt	€ 5.30 € 6.30
Bircher Muesli	€ 6.00
Porridge blueberries, honey	€ 9.00
Chia pudding in a jar  raspberries	€ 9.00
Homemade granola  coconut chips, goji berries, pistachios, dates <i>with</i> natural yoghurt <i>with</i> coconut yoghurt	€ 9.80 € 10.80
Muesli fruit bowl  fruit salad, muesli, whole spelt flakes, chia seeds, honey <i>with</i> natural yoghurt <i>with</i> coconut yoghurt	€ 9.50 € 9.80 € 10.80
Gluten-free muesli  <i>with either</i> yoghurt, milk <i>or</i> oat drink or coconut yoghurt	€ 6.00 € 7.00
French Toast <i>with</i> maple syrup, butter, sugar <i>with</i> mascarpone, strawberries	€ 12.90

WHERE OUR PRODUCTS COME FROM

We purchase our sausages from the traditional butcher Windisch. The organic farmstead Biohof Wagner from Lower Austria supplies us with eggs. All the cereals 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.

STATUTORY VAT IS INCLUDED
IN ALL FOOD & BEVERAGE.

M E N U

11:00 AM TO 11:00 PM


SALADS

Grilled leek	€ 19.00
lukewarm, egg, tarragon, chevre chaud	
Watermelon salad	€ 24.00
watermelon, cucumber, grilled scallop	
Caesar salad	€ 26.00
romaine lettuce, corn-fed chicken breast, Grana	
Prawns “Louis Armstrong”	€ 28.00
lettuce hearts, mushrooms, dill, red onion, cocktail sauce	

STARTERS

Tuna Tatar	€ 30.00
kiwi, spring onion, caper-popcorn	
Grilled eggplants 	€ 28.00
wild herb salad, potato cream, black truffle	
Boiled artichoke	€ 21.00
herb-aioli	

SOUPS

Tom Kha Gai	€ 12.00
spicy coconut milk soup, vegetables, coriander	
Watermelon gazpacho 	€ 14.00
roasted sunflower seeds	

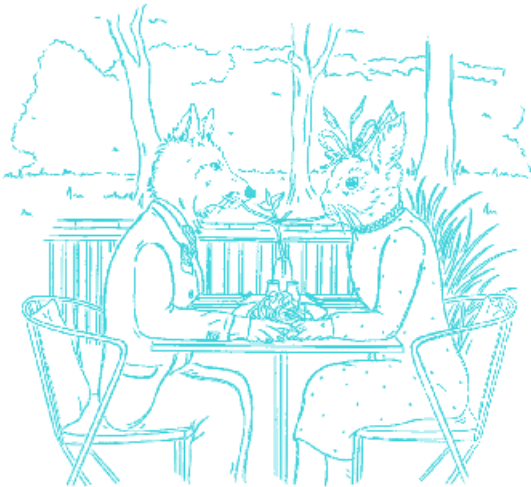
Cover charge with a selection of
homemade bread rolls, olive oil
or homemade spreads.

€ 5.20/person

statutory VAT is included
in all food & beverage.

A MEAL WITHOUT DESSERT IS SIMPLY
NOT COMPLETE: IN OUR DISPLAY CASE
YOU WILL FIND SWEET TREATS FROM
OUR OWN PÂTISSERIE.

ASK OUR SERVICE STAFF FOR
OUR DAILY SPECIALS.






MAIN COURSES

Wiener Schnitzel	€ 33.00
<i>Austrian veal</i> potato and lamb’s lettuce salad, pumpkin seed oil	
Fillet steak	€ 38.00
<i>Austrian beef, 190 g</i> <i>with</i> pepper sauce <i>with</i> grilled wild broccoli <i>with</i> truffle fries	
	€ 6.00 € 9.00 € 14.00
Moules frites	
<i>organic farming</i> sauce rouille	
<i>small</i>	€ 19.00
<i>large</i>	€ 25.00
Grilled octopus	€ 36.00
avocado and orange salad, cashews	
Pink seared tuna steak	€ 39.00
roasted onion coating, wasabi mashed potatoes, raspberry	
Roasted sweet potato 	€ 27.00
lime, pomegranate seeds, vegan yogurt, shiso leaves, chickpeas, rocket salad	
Creamy tagliatelle	€ 26.00
truffle sauce, burrata	

DESSERTS

Curd cheese dumplings	€ 13.00
butter crumbs, strawberry ragout	
Death by Chocolate	€ 15.00
chocolate cake, vanilla ice cream, chocolate sauce	
Tiramisu à la pistache	€ 17.00
Lemon sorbet	€ 12.00
vodka, mint	

SNACKS

Lobster brioche	€ 19.00
japanese mayonnaise, diced kohlrabi, lime	
Vintage sardines	€ 15.00
bread selection of your choice	
Bread roll with truffled meatloaf	€ 15.00
pickle salsa	
Tartines Méditerranéenes 	€ 14.00
king oyster mushrooms, tomato, rocket	
Sauerkraut-bacon hummus	€ 13.00
lemon oil, fried parsley	
Sacher sausage	€ 12.50
mustard, horseradish, bread roll	
Piments d’Espelette 	€ 11.00
Marinated green olives 	€ 9.00
rosemary	

WHERE OUR PRODUCTS COME FROM

Wiesbauer Gourmet supplies us with our
beef. Our fresh water fish is farmed at Gut
Dornau just south of Vienna and R&S Gour-
met from Salzburg provides our sardines.
Salt water fish & seafood is delivered by
Eishken Estate.

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a detailed menu that lists allergens.
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ALL OUR DELICIOUS HOMEMADE
CAKES, VIENNOISERIES, THE
HOMEMADE BREAD AND ROLLS
MADE IN COOPERATION
WITH THE MÜLLERGARTNER
BAKERY ARE ALSO
AVAILABLE FOR TAKE AWAY.

WITH BEST WISHES FROM
HEAD CHEF FLORIAN OSWALD
AND HIS TEAM - BON APPÉTIT!