

# MENU

11 AM TO 11 PM

## SALADS

**Guesthouse salad** € 17.00  
Garden lettuce hearts, French dressing, prawns, avocado, cress

**Viennese salad** € 15.00  
Lamb's lettuce, honey and mustard dressing, crispy dry-cured ham, sun-dried tomatoes, free-range egg, sautéed mushrooms

**Bread salad** € 14.00  
Mixed leaf salad, parsley dressing, Mediterranean vegetables, goat's cheese



## MAIN COURSES

**Veal Wiener Schnitzel** € 23.00  
Potato salad with lamb's lettuce, pumpkin seed oil

**Pan fried fillet of Arctic char** € 26.00  
Lime tagliatelle, creamed peas, bronze fennel

**Cauliflower medley**  
(Terrine, breadcrumb, creamed), brown butter foam, watercress  
small € 16.00  
large € 22.00

**Fillet steak** € 34.00  
Sweet potato flan, spring onion, braised radish, thyme jus

**Paprika chicken** € 22.00  
Herb spätzle, crème fraîche, chanterelle mushrooms

ASK OUR SERVICE TEAM  
ABOUT OUR DAILY SPECIALS

## DESSERTS & CHEESES

**Rose panna cotta** € 9.00  
Strawberry gelée, marinated berries, sorbet

**Cocoa semolina dumplings** € 9.00  
Filled with white chocolate, stewed peach with rosemary, marzipan ice cream

**Cheese from Poehl's cheese stand**  
Fig mustard, nuts, bread, butter  
3 cheeses € 10.50  
5 cheeses € 15.50

OUR VITRINE CONTAINS A SELECTION  
OF CAKES  
FROM OUR OWN PÂTISSERIE

## IMPORTANT INFO ON ALLERGIES

\* Where inclusion of an allergen is stated, this means that the indicated foodstuffs or ingredients produced from them are contained in the final product.

\* Indication of the 14 chief allergens is in accordance with legal regulations (EU Regulation 1169/2011 on the provision of food information to consumers). However, other products can trigger food allergies or result in intolerance.

\* Although we take great care in preparing all dishes and drinks, they may contain traces of other allergens in addition to those indicated, due to the preparation process in our kitchen and our bar.

Please ask our staff if you would like to see the detailed menu including indications of allergens. We will be happy to advise you.

## APPETIZERS

**Guesthouse steak tartare**  
Paprika and chilli confit, aioli, crispy capers  
small € 16.00  
large € 24.00

**Parmesan duo** € 16.00  
Marinated tomatoes, aged balsamic

**Rainbow trout ceviche** € 16.00  
Yuzu marinade, avocado purée, tapioca

## SNACKS

**Homemade potato waffles**  
with Bresaola, rocket, tomatoes, mustard seeds € 14.00  
with Sheep's cheese, avocado, olive pesto, lamb's lettuce € 14.00

**Sesame bagel garnished with lettuce**  
with Smoked trout, apple and onion relish, baby leaf spinach € 10.00  
with Salami, cheddar, mixed pickles € 9.50

**Sacherwürstel sausages** € 8.00  
Mustard, horseradish, bread roll

**Mangalitza sausages** € 9.00  
Curry mustard, bread roll

## OUR SUPPLIERS:

Our beef comes from the 400-year-old Stani cattle ranch in southern Styria, and from Bernhard and Andrea Ebner's farm where the animals graze on organic grass all year round. We also source our meat products from Fleischwaren Höllerschmidt in the Kampstal valley, our sausages from traditional butcher Windisch and our eggs from various organic farmsteads in Austria. Our outstanding-quality fish is farmed at the picturesque Gut Dornau, just south of Vienna. All of the cereals we use are produced by Getreide Gutscher and do not contain any added flavourings. Schubert's Köstlichkeiten, in the Waldviertel region of Lower Austria, makes our jam.

Cover charge includes fresh bread rolls from our own bakery, olive oil, and salted butter

€ 3.20/person

10% VAT included in food prices  
20% VAT included in drink prices

— THE GUEST HOUSE —

# BRASSERIE & BAKERY

TIME FOR DELIGHT

# BREAKFAST

06.30 AM TO 11 PM



## BREAKFASTS

### Simple Breakfast € 9.00

Jam, butter, croissant, handmade bread roll

### Albertina Breakfast € 16.50

Fine selection of ham and cheese, herb quark with cress, peeled soft-boiled egg in a glass, butter, jam

### Burggarten Breakfast € 18.50

Glass of orange or pink grapefruit juice, selection of three spreads (herb quark, pumpkin-seed oil, and tomatoes), small fruit salad, yoghurt with nuts, fine selection of sliced, soft and hard cheeses

### Guesthouse Breakfast € 21.00

Glass of orange or pink grapefruit juice, small portion of scrambled eggs with sautéed mushrooms, spinach and sun-dried tomatoes, smoked salmon with lemon crème fraîche, slices of ham and dry-cured ham, fine selection of sliced, soft and hard cheeses

FRESH BREAD FROM OUR OWN BAKERY AND A CUP OF COFFEE OR TEA OF YOUR CHOICE IS SERVED WITH ALL PACKAGES.

*Surcharge for double espresso, café au lait, double espresso with milk, and hot chocolate* € 1.00

*Bread selection* € 6.50

*Portion of butter, jam, Nutella, honey* € 1.00

*Handmade Austrian Bread Roll* € 1.60

*Poppy seed roll, Salzstangerl, Flûte crusty roll, Kornspitz* € 1.90

*Croissant* € 2.20

*Gluten-free bread* € 3.50

## FRUIT JUICES

### Freshly-squeezed € 4.70

Orange  
or pink grapefruit juice 200ml

### Organic Juice € 3.70

Apple & carrot, pear  
or grape & elderflower 250ml

### Organic Cloudy Apple € 2.80

from Altenriederer, with soda  
250ml  
500ml € 4.80

### Fresh Oysters (Saturday/ Sunday)

*either*

3 oysters with oyster bread

€ 9.50

*or*

3 oysters with shallot-vinaigrette and oyster bread

€ 10.50

To accompany your oysters,  
we recommend  
Champagne or Crémant.

## BREAKFAST WITH ORGANIC EGGS

### Egg Benedict € 10.00

Crunchy toast, ham, soft-boiled egg, tomato pesto, fine herb sauce

### Eggs Florentine € 9.00

Crunchy toast, pine nuts, spinach, soft-boiled egg, light cheese sauce

### Egg Royal € 14.00

Crunchy toast, soft-boiled egg, smoked salmon, hollandaise sauce

*Surcharge for two eggs* € 2.00

*These three dishes are accompanied by wheat toast. Surcharge for sour-dough brown bread* € 0.50

**Two Eggs, Scrambled** € 5.50

**Two Eggs, Fried** € 5.00

**Omelet** € 6.50

Omelet 2 eggs, 3 ingredients  
of your choice  
*each added ingredient* € 0.50

**Scrambled Eggs** € 6.00

Cheese, herbs

**Ham or Bacon and Eggs** € 8.00

**Peeled Soft-boiled Egg in a Glass** € 2.20

*each*

**Boiled Egg each** € 2.00

## SINGLE DISHES

### Smoked Salmon € 11.00

Lemon crème fraîche, onion relish

### Ham Plate € 8.00

Traditional ham, dry-cured ham, and ham of turkey, mixed pickles

### Cheese Plate € 7.50

Herbed curds, nuts

### Ham & Cheese Plate € 8.00

Nuts, mixed pickles

### Portion of Fried Bacon or Ham € 3.50

### Homemade Bread € 3.00

Butter, chives

### Crudités € 6.50

Avocado, herb dip

### Red Lentil Hummus € 7.00

Avocado bread

### Natural Yoghurt € 3.50

### Fruit Salad € 4.50

Natural yoghurt

### Power Fruit Muesli € 5.50

Honey, apple

### Bircher Muesli € 5.50

### Porridge € 5.50

Stewed berries

### Homemade Granola € 7.50

Coconut shavings, goji berries, dates

### Quinoa-Flakes € 4.00

Yoghurt or milk

### Gluten-free Muesli € 5.50

Yoghurt or milk

### French Toast € 7.50

*of your choice*

*with* peanut cream, grape chutney, black nuts € 7.50

*with* stewed berries, ricotta, long pepper € 7.50

ALL OF THE PASTRIES, BREAD AND ROLLS FROM OUR OWN BAKERY (IN COOPERATION WITH GRAGGER & CIE HOLZOFENBÄCKEREI) ARE ALSO AVAILABLE TO TAKE AWAY AT SPECIAL PRICES.

## YOGHURT DRINK

*either*

*with* mango, pineapple, chia € 4.50

*with* blueberries, vanilla, chia € 4.50

— THE GUEST HOUSE —

# BRASSERIE & BAKERY

TIME FOR DELIGHT