

# M E N U

11 AM TO 11 PM



## SALADS

**Guesthouse Salad** € 17,-  
Lettuce hearts, French dressing, shrimps, avocado, cress

**Viennese Salad** € 15,-  
Lamb's lettuce, honey and mustard-seed dressing, crispy dry-cured ham, sun-dried tomatoes, free-range egg, sautéed mushrooms

**Bread Salad** € 14,-  
Mixed salad leaves, sour-dough brown bread, parsley dressing, mediterranean vegetables, goat cheese

## APPETIZERS

**Guesthouse Beef Tatar**  
Red-pepper chili confit, aioli sauce, crispy capers  
small € 16,-  
large € 24,-

**Marinated Burrata** € 16,-  
Aubergine, pine-nut pesto, rocket, raspberries

**Sautéed Scallops and Octopus** € 16,-  
Raw marinated fennel salad, pea cream, sweet potato crisps

## SOUPS

**Rocket Foam Soup**  
Miso cream, baked soft-shell crab without soft-shell crab  
€ 8,-  
€ 5,-

**Beef Consommé** € 6,-  
Lovage royal, root vegetables

**Soup of the Day** € 5,-

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

## MAIN COURSES

**Wiener Schnitzel** € 23,-  
Veal schnitzel, potato salad, lamb's lettuce, pumpkin seed oil

**Grilled Salmon Trout Filet** € 26,-  
Potato gnocchi, mustard pickle, snocciolate olives

**Saffron Artichoke**  
Vegetable bulgur, tomato-basil sauce  
small € 16,-  
large € 22,-

**Filet and Tongue of Veal** € 33,-  
Parmesan dumpling, braised lettuce hearts, cherry tomatoes, snow peas

**Coq Au Vin** € 22,-  
Crispy polenta, sautéed mushrooms, served in a tajine

OUR SERVICE TEAM IS PLEASED TO INFORM YOU ABOUT OUR DAILY SPECIALS

## DESSERTS & CHEESE

**Mille Feuille** € 9,-  
of raspberry and coconut, berry sorbet

**Fig-Pignoli Tart** € 9,50  
Cassis figs, caramel sauce, milk-chocolate ice cream

**Cheese from Poehl's Cheese Stand**  
Fig mustard, nuts, bread, butter  
selection of 3 € 10,50  
selection of 5 € 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.

## SNACKS

**Homemade Potato Waffles**  
of your choice  
with bresaola, rocket, tomatoes, mustard seed € 14,-  
with sheep's cheese, avocado, olive pesto, lamb's lettuce € 14,-

**Sesame Bagel with Salad Garnish**  
of your choice  
with smoked trout, apple-onion relish, spinach salad € 10,-  
with salami, cheddar, mixed pickles € 9,50

**Sacher Frankfurter** € 8,-  
Mustard, horseradish, bread roll

**Mangalitza Sausage** € 9,-  
Curry mustard, bread roll

## OUR SUPPLIERS:

Our beef comes from the 400-year-old highland cattle ranch Stani in Southern Styria, and from Bernhard and Andrea Ebner, whose animals graze on organic grass all year round. In addition, we buy our meat from Höllerschmidt in the Kamptal region, ham and sausages from a traditional butcher called Windisch, and all eggs from various organic farmers located 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.

— THE GUEST HOUSE —

# BRASSERIE & BAKERY

TIME FOR DELIGHT

# BREAKFAST

06.30 AM TO 11 PM



## BREAKFAST PACKAGES

<b>Simple Breakfast</b> Jam, butter, croissant, handmade bread roll	€ 9,-
<b>Albertina Breakfast</b> Fine selection of ham and cheese, herbed curds with cress, peeled soft-boiled egg in a glass, butter, jam	€ 16,50
<b>Burggarten Breakfast</b> Glass of orange or pink grapefruit juice, selection of three spreads (herbed curds, pumpkin-seed oil, and tomatoes), small fruit salad, yoghurt with nuts, fine selection of sliced, soft and hard cheeses	€ 18,50
<b>Guesthouse Breakfast</b> 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	€ 21,-

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

<i>Surcharge for double espresso, café au lait, double espresso with milk, and hot chocolate</i>	€ 1,-
<i>Bread Selection</i>	€ 6,50
<i>Portion of Butter, Jam, Nutella, Honey</i>	€ 1,-
<i>Handmade Austrian Bread Roll</i>	€ 1,60
<i>Poppy Seed Roll, Salzstangerl, Flûte Crusty Roll, Kornspitz</i>	€ 1,90
<i>Croissant</i>	€ 2,20
<i>Gluten-free Bread</i>	€ 3,50

## FRUIT JUICES

<b>Freshly-squeezed</b> Orange <i>or</i> pink grapefruit juice 200ml	€ 4,70
<b>Organic Juice</b> Apple-carrot, pear <i>or</i> grape-elderflower 250ml	€ 3,70
<b>Organic Cloudy Apple</b> from Altenriederer, with soda 250ml	€ 2,80
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

<b>Egg Benedict</b> Crispy toast, ham, soft-boiled egg, tomato pesto, fine herb sauce	€ 10,-
<b>Eggs Florentine</b> Crispy toast, pine nuts, spinach, soft-boiled egg, light cheese sauce	€ 9,-
<b>Egg Royal</b> Crispy toast, soft-boiled egg, smoked salmon, hollandaise sauce	€ 14,-
<i>Surcharge for two eggs</i>	€ 2,-
<i>These three dishes are accompanied by wheat toast. Surcharge for sour-dough brown bread</i>	€ 0,50
<b>Two Eggs, Scrambled</b>	€ 5,50
<b>Two Eggs, Fried</b>	€ 5,-
<b>Omelet</b> Omelet 2 eggs, 3 ingredients of your choice <i>each added ingredient</i>	€ 6,50 € 0,50
<b>Scrambled Eggs</b> Cheese, herbs	€ 6,-
<b>Ham <i>or</i> Bacon and Eggs</b>	€ 8,-
<b>Peeled Soft-boiled Egg in a Glass</b> <i>each</i>	€ 2,20
<b>Boiled Egg <i>each</i></b>	€ 2,-

## SINGLE DISHES

<b>Smoked Salmon</b> Lemon crème fraîche, onion relish	€ 11,-
<b>Ham Plate</b> Traditional ham, dry-cured ham, and ham of turkey, mixed pickles	€ 8,-
<b>Cheese Plate</b> Herbed curds, nuts	€ 7,50
<b>Ham &amp; Cheese Plate</b> Nuts, mixed pickles	€ 8,-
<b>Portion of Fried Bacon <i>or</i> Ham</b>	€ 3,50
<b>Homemade Bread</b> Butter, chives	€ 3,-
<b>Crudités</b> Avocado, herb dip	€ 6,50
<b>Red Lentil Hummus</b> Avocado bread	€ 7,-
<b>Natural Yoghurt</b>	€ 3,50
<b>Fruit Salad</b> Natural yoghurt	€ 4,50
<b>Power Fruit Muesli</b> Honey, apple	€ 5,50
<b>Bircher Muesli</b>	€ 5,50
<b>Porridge</b> Stewed berries	€ 5,50
<b>Homemade Granola</b> Coconut shavings, goji berries, dates	€ 7,50
<b>Quinoa-Flakes</b> Yoghurt <i>or</i> milk	€ 4,-
<b>Gluten-free Muesli</b> Yoghurt <i>or</i> milk	€ 5,50
<b>French Toast</b> <i>of your choice</i> <i>with</i> peanut cream, grape chutney, black nuts <i>with</i> stewed berries, ricotta, long pepper	€ 7,50 € 7,50

ALL OF THE HOMEMADE SWEETS, BREADS, AND ROLLS FROM OUR BAKERY (IN COOPERATION WITH THE WOOD-OVEN BAKERY GRAGGER CIE) ARE AVAILABLE FOR TAKE AWAY.

## YOGHURT DRINK

<i>either</i>	
<i>with</i> mango, pineapple, chia	€ 4,50
<i>with</i> blueberries, vanilla, chia	€ 4,50

— THE GUEST HOUSE —

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TIME FOR DELIGHT