

# BREAKFAST

06.30 AM TO 11 PM

## BREAKFASTS

**Simple breakfast** € 9.00  
jam, butter, croissant, hand-made Austrian bread roll

**Albertina breakfast** € 18.00  
fine selection of ham and cheese, quark with herbs and cress, peeled soft boiled egg in a glass, butter and jam

**Burggarten breakfast** € 19.00  
glass of orange or pink grapefruit juice, selection of three spreads (quark with herbs, core oil and tomatoes), small fruit salad, yoghurt with nuts, selection of fine 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, club and dry-cured ham, selection of fine sliced, soft and hard cheeses

**Danube breakfast** € 26.00  
selection of smoked fish (salmon, carp, trout), lemon crème fraîche, wakame, passe pierre, small portion of scrambled eggs with trout caviar (we serve a glass of sparkling wine instead of coffee or tea)

BREAKFASTS ARE SERVED WITH FRESH BREAD ROLLS FROM OUR BAKERY AS WELL AS A CUP OF TEA OR COFFEE

*Extra charge for double espresso, café au lait, double espresso with milk, hot chocolate* € 1.00

*Bread Selection Basket* € 7.00

*Portion of butter, Nutella* € 1.10

*Portion of jam, honey* € 1.50

*Hand-made Austrian bread roll* € 1.60

*Poppy seed roll, "Salzstangerl" salted bread roll, Flûte crusty roll, rye and spelt loaf* € 1.90

*Croissant* € 2.20

*Gluten-free bread* € 3.50



## Fresh oysters (Saturday/Sunday)

either

3 oysters with oyster bread  
€ 11.00

or

3 oysters with cucumber gelée and oyster bread  
€ 12.00

We recommend champagne or crémant to accompany your oysters.

## BREAKFAST WITH ORGANIC EGGS

**Egg Benedict** € 10.50  
soft-boiled egg, crunchy toast, ham, tomato pesto, herb hollandaise sauce

**Egg Florentine** € 10.00  
soft-boiled egg, crunchy toast, pine nuts, spinach, cheese hollandaise sauce

**Egg Royal** € 14.00  
soft-boiled egg, crunchy toast, smoked salmon, wasabi cream, sauce hollandaise

**Egg Salsa** € 10.00  
soft-boiled egg, crunchy toast, avocado, salsa roja, sauce hollandaise

*These four dishes are served with wheat toast*  
*Extra charge for black bread* € 0.50

*Extra charge for two eggs* € 2.10

**Fried eggs** 2 eggs € 5.00

**Scrambled eggs** 2 eggs € 5.50  
per additional ingredient € 0.60  
*choose from* ham, cheese, leaf spinach, peppers, mushrooms, sun-dried tomatoes

**Omelette** 2 eggs € 5.50  
per additional ingredient € 0.60  
*choose from* ham, cheese, leaf spinach, peppers, mushrooms, sun-dried tomatoes

**Truffled scrambled eggs** € 9.50

**Scrambled eggs with trout caviar** € 10.00

**Ham or bacon and eggs** € 8.00

**Peeled soft-boiled egg in a glass** each € 2.30

**Boiled egg** € 2.10

## INDIVIDUAL DISHES

**Smoked salmon** € 11.00  
lemon crème fraîche, onion relish

**Ham platter** € 8.00  
dry-cured, club and turkey ham, mixed pickles

**Cheese platter** € 7.50  
herb curd, nuts

**Ham and cheese platter** € 8.00  
nuts, mixed pickles

**Portion of fried bacon or ham** € 4.50

**Slice of bread with butter and chives or cress** € 3.50

**Crudités** € 7.50  
avocado, herb dip, cress

**Red lentil hummus** € 7.50  
avocado bread, cress

**Marinated half avocado** € 3.50  
hemp seed, cress

**Natural yogurt** € 3.50

**Fruit salad** € 4.50  
natural yoghurt

**Bircher Muesli** € 5.50

**Porridge** € 5.50  
stewed berries

**Whole spelt flakes** € 4.50  
soy milk

**Homemade granola** € 8.00  
yoghurt, coconut chips, goji berries, pistachios, dates

**Muesli fruit bowl** € 8.00  
fruit salad, muesli, whole spelt flakes, yoghurt, chia seeds, honey

**Gluten-free muesli** € 5.50  
yoghurt, milk or soy milk

**French toast** € 8.00  
*of your choice*

*with* peanut cream, grape chutney, black nuts

*with* figs, maple syrup, ricotta € 8.50

ALL OF THE CAKES, PASTRIES, BREAD AND ROLLS MADE IN OUR BAKERY WITH THE SUPPORT OF THE GRAGGER & CIE WOOD STOVE BAKERY ARE ALSO AVAILABLE TO TAKE AWAY AT SPECIAL PRICES

— THE GUEST HOUSE —

# BRASSERIE & BAKERY

TIME FOR DELIGHT

# MENU

11 AM TO 11 PM



## SALADS

- Guesthouse salad** € 17.00  
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, organic egg, sautéed mushrooms
- Belvedere salad** € 15.00  
mixed leaf salad, bergamot dressing, pomegranate, pumpkin, cream cheese

## APPETISERS

- Guesthouse Beef Tartare**  
*from organic beef*  
fried quail egg, mayonnaise with smoked oil, Pane Casareccio
- small* € 16.00  
*large* € 24.00
- Goat's cheese gratinée** € 16.00  
pickled black roots, tangerine chutney, candied nuts
- Sautéed scallops** € 17.00  
two kinds of red turnip, sautéed pumpkin, salted lemon

## SOUPS

- Roasted topinambour soup** € 8.00  
Viennese snail, topinambour chips
- without* Viennese snail € 5.00
- Beef consommé** € 6.50  
garden lovage rolls, root vegetables
- Soup of the day** € 5.00

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

€ 3.50/person

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

## MAIN COURSES

- Wiener Schnitzel** € 24.00  
*from organic veal*  
potato salad with lamb's lettuce, pumpkin seed oil
- Sautéed filet of salmon trout** € 26.00  
caramelized cabbage pasta, foamed bacon
- Potato and mushroom rolls** € 22.00  
leek fond, rose hips
- Sautéed beef tenderloin** € 35.00  
sweet potato gratin, pak choi, thyme jus
- Coq au Vin** € 22.00  
polenta flan, oyster mushrooms

PLEASE ASK YOUR WAITER  
OR WAITRESS ABOUT  
OUR DAILY SPECIALS

## DESSERTS AND CHEESES

- Caramel and hazelnut Crème brûlée** € 9.50  
cassis fig, sorbet
- Quince baba** € 9.50  
foamed Caramélia, quark ice cream
- Cheese from Poehl's cheese stand**  
fig mustard, nuts, bread, butter
- 3 cheeses* € 10.50  
*5 cheeses* € 16.00

OUR VITRINE CONTAINS  
A SELECTION OF CAKES & PASTRIES  
FROM OUR OWN PÂTISSERIE

### IMPORTANT INFORMATION: 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 (Regulation (EU) No. 1169/2011 on the provision of food information to consumers). However, here are other products that can trigger food allergies or result in intolerance.

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

Please ask one of 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* mustard seed sauce, bresaola, pears, endive salad € 14.00
- with* sheep's cheese, red turnip, baby silverbeet € 14.00
- Filled organic bagel from Gragger & Cie with lettuce garnish**  
*of your choice*
- with* roast beef, mayonnaise with smoked oil, mixed pickles, sprouts € 11.50
- with* smoked salmon, lemon crème fraîche, onion relish € 11.50
- Sacher sausage** € 8.00  
mustard, horseradish, bread roll
- Chili and cheese sausage** € 8.50  
honey mustard, bread roll

### WHERE OUR PRODUCTS COME FROM:

Our beef comes from Bernhard and Andrea Ebner's farm where the animals graze on organic grass all year round. We also purchase our meat products from Fleischwaren Höllerschmid in the Kamptal valley, our sausages from traditional butcher Windisch and our eggs from the organic farmstead Dinkelhof from the Mostviertel in Lower Austria. Our outstanding quality fish is farmed at the picturesque Gut Dornau just south of Vienna. All 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, produce our jam and we sponsor bees of the honey farm Hinteregger in Wieselburg who delivers our sweet honey.

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