

À LA CARTE BREAKFAST

to serve an honest, contemporary and healthy breakfast, we are only working with the most sustainable suppliers and are always striving to improve ourselves and the products we are working with

EGG DISHES

We exclusively use eggs from "Bio Hof Hammerl"

GREEN OMELETTE FROM 3 EGGS | C,G
with spinach, sun dried tomatoes, Feta, olives

€ 12,50

EGGS BENEDICT – TWO POACHED EGGS | A,C,D
potato brioche, sauce hollandaise, optionally with ham, spinach or smoked salmon

ham : € 14,50 | spinach : € 13,50 | salmon : € 16,50

HUEVOS RANCHEROS | A,C,P
two poached eggs, chorizo, bean puree, tomato salsa and coriander

€ 14,50

SHAKSHUKA VIENNA STYLE | A,C,G
two poached eggs with tomato-paprika and Feta cheese

€ 12,50

SMOKED SALMON AND AVOCADO | A,C,D
whole grain bread marinated with lemon, with a fried BIO egg, avocado and smoked salmon, caviar and chives

€ 16,50

MORNING SINS

VEGAN WAFFELS WITH ALMONDS | A,C,G,H
banana, blueberries and canadian maple syrup

€ 11,40

FRENCH TOAST | A,C,G
maple syrup and blueberries

€ 10,90

SEMOLINA PUDDING WITH STEWED BERRIES | A,G,H
BIO honey und caramelised nuts

€ 8,50

FOR BODY AND SOUL

BERRY BOWL | G
seasonal fruits with sour cream and caramel

€ 9,50

SCRAMBLED TOFU AND TURMERIC | A,F,L,M
with tomatoes, mushrooms and onions

€ 10,90

VEGAN AVOCADO WHOLEWHEAT BREAD | A,F,H,M
with grilled vegan cheese and radish

€ 11,50

THE BEST FROM OUR LOCALS

Served with Öfferl bread

€ 8,-

SMOKED TROUT | A,D
with tartar of Char, caviar and dill oil

€ 16,50

BABENBERGER RAW HAM | A,G,E
with mozzarella, asparagus und pesto

€ 14,50

SPREADS | A,M
Veal patee after the recipe from the Pöhl Family with pickled vegetables

OR

vegan tomato spread with crudites and chili sauce

€ 10,50

AUSTRIAN CHEESE SELECTION | A,G,H
hard and soft cheese from „Pöhl am Naschmarkt“

€ 12,50