

Hot drinks



Espresso	2,60
Double espresso	4,10
Espresso Macchiato (one espresso shot with a shot of steamed milk on the side)	2,90
Großer Brauner (two espresso shot with a steamed milk on the side) (g)	4,20
Black coffee	3,00
Melange, Cappuccino, Verlängerter braun (g)	3,50
Café Latte (g)	3,90
Cup of Coffee (g)	3,70
Baby Chino (steamed milk) (g)	1,50
Hot chocolate with foamed milk. (g,f) Regular/Large	3,40 /3,90
Hot lemon and honey 300 ml	3,10
Hot milk 0,25 l (g)	2,80
Organic teas Sonnentor: (500ml)	4,20
Black tea (Earl Grey, Darjeeling pure)	
Green tea pure, Fruit tea, Peppermint tea, Camomile tea	
Ginger tea	
Special tea: (ca. 300ml) Chai/Chailatte (g)	4,20
Pissaro (green tea with ginger and lemon)	
Hermine (strawberry and kiwi)	
Additional charges for extra lemon, milk, soy milk or lactose free milk	0,50

Non - alcoholic drinks



Apple juice 0.25l	3,30
Pear juice 0,25l	3,30
Freshly pressed orange juice.Small 0,125l/Large.0,25l	2,70/4,10
Mango Lassi (homemade without sugar) (g)	
Small 0,125/Large.0,25	2,70/4,10
Iced tea Fl.	3,10
Homemade ice tea 0,5l	4,40
Organic ice tea Honest	3,60
Bottle of Makava	3,30
Bottle of Orengina	3,30
Coca Cola, Light, Zero 0,33l	3,30
Red Bull 0,25l	3,90
Sparkling water 0,33l (sparkling/still)	2,80
Youth drinks:	
Soda with lemon, rasberry or eldeflower and lemon	
Small 0,25l/Large 0,5l	2,00/3,90

Wine, -Sparkling wine, Spritzer



<i>Sparkling wine</i>	<i>0,1l</i>	<i>0,75l</i>
Cremend de Bourgogne Blanc de Blancs Bruts (o) Vitteaut-Alberti	6,50	33,00
Rosecco Maria Faber Köchl (o)	3,90	21,00
Prosecco Bepin De Eto (o)	4,50	25,00

<i>White wine</i>	<i>0,125l</i>	<i>0,75l</i>
Chablis Borgogne (o) William Fevre	5,50	30,00
Grüner Vetliner Weinviertel DAC (o) Maria Faber Köchl	3,70	19,00
Gelber Muskateller (o)	3,90	20,00
Muster Poschgan Leutschach		

<i>Red wine</i>	<i>0,125l</i>	<i>0,75l</i>
Cuvee Carnuntum (o) Markowitsch Göttesbrunn	4,20	22,00
Merlot Lovely (o) Scheiblhofer Andau	5,50	30,00

We frequently update our wine assortment. For further Questions please do not hesitate to ask us!

<i>Aperitif-Spritzer</i>		
Aperol Spritz (o)	0,25l	4,20
White wine Spritzer (o)	0,25l	3,50
Hugo Spritzer (o)	0,25l	4,20
Violet Spritzer (o)	0,25l	4,20

Breakfast

Mo-Fr bis 11:00 Uhr, Sa-So bis 14 Uhr



Good morning breakfast (a,c,g)

4,90

One coffee of your choice with one brioche and homemade apricot jam
(additional charge für a double espresso, cafe latte, espresso with milk and hot chocolate) 1,00

Small breakfast

5,20

You can choose any two of the following :

boiled egg (c)

Jam (either apricot, strawberry or raspberry)

Honey or our homemade hazelnut cream (e,f,g,h)

Savoury spreads (either herb-, horseradish-, or almond cream) (g,h,l,m)

Naschsalon breakfast

14,90

You can choose any two of the following :

boiled egg (c)

Jam (either apricot, strawberry or raspberry)

Honey or our homemade hazelnut cream (e,f,g,h)

Savoury spreads (either herb -, horseradish -, or almond cream) (g,h,l,m)

You can choose any two of the following :

A selection of ham and cheese (a,b,c,d,e,f,g,h,l,m,n,o,p,r)

A plate with all the spreads (either herb -, horseradish -, or almond cream)
(g,h,l,m)

Fruits with, or without yogurt (g,h)

You can choose one of the following :

One pastry (either a plain croissant or one filled with apricot jam or vanilla cream, one slice of marble cake, a slice of plum crumble cake, or one cookie)
(a,c,o)

All our breakfast options are served with a basket of bread containing black bread from Grauer & Ice, baguette and one portion of butter

Breakfast Special

Mo-Fr bis 11:00 Uhr, Sa-So bis 14 Uhr



Scrambled eggs from two organic eggs (a, c, d, g, h, m)	5,20
Ham & Eggs or Bacon & Eggs (c) from two organic eggs	5,90
Every additional organic Egg	1,00
Additionally you can add herbs, cheese or ham.	0,50
Each additional choice costs	
Breakfast platter : (a,b,c,d,e,f,g,h,l,m,n,o,p,r)	10,90
Ham, salami, cheese, one organic soft boiled egg, bread spread, horserdiseh spread, mustard Türkin, tomato, grapes, butter	
Salmon spezial (a,b,c,d,e,f,g,h,l,m,n,o,p,r)	9,50
One organic poached egg served on top of a slice of homemade brioche bread, with avocado cream and a hollandaise sauce	
Oriental plate : (a,b,c,d,e,f,g,h,l,m,n,o,p,r)	10,50
Homemade hummus and baba ganoush, two kinds of vegetables, olives and one pita	
Breakfast bowls : (vegan)	
Without any additional sugar. Made with granola and agave syrup	
Apple Cinnamon-Bowl (a,e,h,o)	6,90
(Apples, cinnamon, lemon, homemade granola and dried fruits)	
Coconut Banana-Bowl (a,e,h)	7,90
(coconut milk, banana, chia seeds, oatmeal, homemade granola and dried fruits)	
Acai-Bowl (a,e,h)	8,90
(100% acai berry, banana, homemade granola with quinoa and fruits)	

Breakfast Add ons

Mo-Fr bis 11:00 Uhr, Sa-So bis 14 Uhr



One portion butter (g)	1,10
One portion of jam or honey	1,40
One portion of dill mustard, honey mustard or horserdich crem (g,m)	1,40
One organic soft boiled egg (c)	1,40
A selection of ham and cheese	5,50
Bircher muesli (e,f,g,h,n,o)	4,50
Rice pudding with seasonal fruits (g,h)	5,50
Fruits with or without yogurt (g,h)	5,50
One basket of organic bread containing black brad (Schwarzbrot Gragger & Cie) and French baguette	1,50
One organic flute (Gragger & Cie) (a,n,o,p)	1,90

wish you a good appetite !

Lunch menu

Monday to Friday from 11:00 to 14:00 Various dishes also TO GO

On Thursday it's Burger Day



Serving our burger in a homemade bun with barbecue sauce € 9,90

braised onions and chips

(a,c,e,f,g,l,m,n,o,p) best part of the cow. Supplied from Klaghofer

Gnocchi homemade with tomato sauce,mozzarella and basiliko (a,c,o)	€ 8,90
Moussaka with salad (c,g,h,l,m,o,d)	€ 10,90
Salad with our homemade dressing (c,g,h,l,m,o,d)	€ 4,50
Potato soup truffeld and bred (g)	€ 4,90
Soup off the day with French baguette please inquire about allergens with our staff) The Soup will change,depending on our daily offer	€ 5,60
Quiche of the day (c,g,h,l,m,o,d) The quiche will change, depending on our daily offer	€ 5,90
Salad to the Quiche of the day (c,g,h,l,m,o,d)	€ 3,50
Croque Monsieur organic fried egg,ham,hollandaise sauce served with homemade brioche toast (a,c,g,l,m)	€ 10,90
Cesar salad with chicken romaine lettuce,spice croton (a,c,d,g,m)	€ 12,90
Salad with goat chees caramelized (warm),grapes,walnuts (g,m,h)	€ 10,90
Pain Noir with salad:	
Acapulco (a,h,l,m,o,p) Avocado, Grana cheese,lemon,chilli,olive oil,herbs. On request we can also serve this dish as a vegan option!	€ 8,50
Oslo (a,c,g,h,l,m,o,p) Smoked salmon, horseradish cream, egg, herbs, dill mustard	€ 8,90
PETIT PALT:	
Goose liver, cheese,fig mustarde and baguette (a,g,o,m)	€ 7,90
Olives,prosciutto,grana and baguette (g,c)	€ 7,90