

BRUNCH

SATURDAYS AND SUNDAYS
FROM 10AM TILL 3PM

- Brioche French Toast** (A,C,G,H,N) 9,50
with apricot jam , fruit compote & maple syrup
- Muesli** (A,E,G,H,N) 7,00
homemade granola with fruit compote and greek yoghurt
vegan: with soy-yoghurt
- Original Viennese Apfelstrudel** *Confectionary Landtmann* (A,G) 5,50
with whipped cream
- Garden-Salad** 6,50
winter salads with roasted nuts, pickles and croutons
- with marinated salmon (A,D,F,H M,N,O) + 4,50
 - with marinated tofu, **vegan** (A,F,M,N,O)..... + 3,00
- Open Sandwiches***
- with bacon, fresh horseradish and homemade pickles (A,G,O) 6,50
 - with ham, fresh horseradish and homemade pickles (A,G,O) 6,50
 - with mountain cheese and nuts (A,G,O,H)..... 6,50
- * organic sourdough bread from the 'Joseph' bakery

BRUNCHMENU

Beef Tatar (A,C,D,M) 11,00
organic beef (90g), egg yolk-caper cream, pickled shallots,
cherry tomatoes, toast bread

Eggs 2 organic eggs scrambled or fried with roasted bread (A,C,G)..... 6,80

- with organic ham + 1,50
- with bacon..... + 1,50
- with mushrooms..... + 1,50
- with feta cheese + 1,50
- with baby spinach..... + 1,50
- with extra egg..... + 1,80

Baba Ganoush, vegan (A,N) 8,50
with fresh herbs, grilled cherry-tomatoes & ciabatta bread

Hummus, vegan (A,N) 6,90
with za'atar, olives and ciabatta bread

Peanut-Chickpea Ragout (E,N,O,L) 11,50
sweet potatoe, raw vegetables, pomegranate seeds

Pasta of the day..... 10,50

Extras

green olives from sicily..... 4,50
honey or jam 1,50
butter..... 1,00
slice of bread..... 1,00
ciabatta bread..... 2,00
fried egg..... 1,80
marinated salmon 4,20