

BRUNCH



PRUNKRÄUME

HOT DRINKS

Espresso | 4,5 €
Espresso Macchiato |
Espresso with Milk ^G

Double Espresso | 6,5 €
Double Espresso with Milk ^G

Cappuccino | Melange 7 €

Americano | Caffè Latte ^G 7 €

Zotter Hot Chocolate ^{E,F,G,H,N} 7 €
Bitter Classic 78 % | Milk Cocoa 45 %

SMOOTHIES & FRESH JUICES

Frisch gepresster Saft 6,5 €
Orange | Grapefruit |
Carrot - Ginger | Juice of the Day

Very Berry Smoothie 9,5 €

Green Smoothie 9,5 €

SPARKLING

Schloss Gobelsburg 0,1 l 0,75 l
Brut Réserve ^O 10 € 59 €
Kamptal – Austria

Pol Roger Brut Réserve ^O 17 € 105 €
Champagne – France

ALKOHOLFREE

Coca Cola | Cola Zero 0,33 l 5,5 €

Balis Limonade 0,25 l 6 €
Basil | Cosmo | Tiki

Kohl Natural Juices 0,2 l 6 €
Apple | Apple - Mint | Pear

Vöslauer Water 0,33 l 4,5 €
Sparkling or Still 0,75 l 8,5 €

Homemade Ice Tea 6 €
Rosehip | Red Berries | Cranberry | Lime

„My Sweet Clementine“ 8 €
SIGNATURE DRINK
Clementine | Ginger Ale | Lime

Sparkling Tea „BLA“ 11 €
Jasmine | Chamomile | Lemon 0,1 l 70 €
0,75 l

Bründlmayer Brut Rosé ^O 0,1 l 0,75 l
11 € 68 €
Kamptal – Austria

Ruinart Rosé ^O 26 € 180 €
Champagne – France

TEA

Pot | 6,5 €

Blueberry Rose

Peppermint

Green Ginger
& Lemon

Rooibos – Orange
& Pepper

Earl-Grey-
Deluxe

English
Breakfast

Sunshine

Tropical

Green-Tea

Darjeeling

Alpine Herbs

Chamomile

WINE

WHITE & ROSÉWINE 0,1 l 0,75 l

2025 Grüner Veltliner DAC ° 6,5 € 38 €

Ebner-Ebenauer |
Weinviertel – Austria

2024 Gelber Muskateller ° 8 € 48 €

Salomon | Krems – Austria

2023 Sauvignon Blanc 9 € 55 €

"Steinriegl" °

Wohlmuth | Southstyria – Austria

2023 Bourgogne Blanc (CH) ° 12 € 70 €

Cachat-Ocquidant |
Burgundy – France

2023 Riesling „Gutswein“ ° 7,5 € 45 €

Schäfer-Fröhlich | Nahe – Germany

2025 Zweigelt Rosé ° 6,5 € 42 €

Bründlmayer | Kamptal – Austria

REDWINE

0,1 l 0,75 l

2021 Aus den Dörfern °
(BF, SL, ZW)

Rosi Schuster | Leithaberg – Austria

8 € 50 €

2021 St. Laurent
„Frauenfeld“ °

Reinisch | Thermenregion – Austria

10 € 60 €

2015 „Offerus“ (SY) °

Jean-Louis Chave Sélection |

Saint Joseph – France

13 € 82 €

2017 Peccatum °
(BF, CS, ME)

Leberl | Leithaberg - Austria

12,5 € 75 €

SWEET WINE

5 cl 0,375 l

2020 Beerenauslese
"Coburg Selection" °

(WR, SB, Scheurebe) °
Kracher | Neusiedlersee – Austria

8 € 48 €

APERITIVO & SPRITZ

Bellini

with Sparkling Wine
with Champagner

0,1 l

0,1 l

12 €

19,5 €

Clementini

SIGNATURE DRINK

with Sparkling Wine
with Champagner

0,1 l

0,1 l

12 €

19,5 €

Coburg Spritz

Ramazzotti Rosato |
Schloss Gobelsburg Sparkling Wine |
Homemade Thyme Syrup

13 €

Basil Spritz

Basil-Ginger | Sparkling Wine

13,5 €

Austrian NOgroni

Gin | Rowanberry Liqueur | Vermout | Orange

18 €

Cosmo Highball

Vodka | Cranberry-Rosemary |
Lemon | Rosemary

14,5 €

Coburg Espresso Martini

Vodka | Coffee Liqueur |
White Chocolate | Espresso

16 €

KAVIAR

Beluga – Sterlet

Potato Bread | Crème Fraîche | Chives | Egg Yolk

30 Grams á	125 €
50 Grams á	205 €

BREAD & PASTRIES

Baguette | Bread | Rol | Ciabatta |
Whole-Grain | Potato Bread-Toast

Brioche Croissant | Butter Croissant |
Pain au Chocolat | Cinnamon Roll

with Butter | Honey | Jam | Hazelnut Spread
Bread Basket 12,5 €

COLD PLATES

Scottish Smoked Salmon ^{A,C,G,M} 26 €
with Crème Fraîche | Chives | Capers | Grated Egg |
Honey Mustard & Nut Bread

Cheese Platter ^{A,G,L,M,O} 19 €
Cream Cheese Brie | Alpine Cheese
with Tomato Chutney and Ciabatta

Vegan Mezze ^{A,M,N,O} 20 €
Babaganoush | Hummus |
Braised Zucchini & Salsa Verde

Thum Ham ^{M,O} 16 €
with Horseradish | Mustard & Pickles

WARM PLATES

Open Omelette ^{C,D,G,L,M,O} 25 €
Smoked Halibut | Caviar Beurre Blanc & Wild Herbs

Omelette, Fried- or Scrambled Eggs ^C 16 €
(with Two Eggs & Toppings by your Choice)
Mountain Cheese ^G | Ham | Bacon | Salmon ^D |
Tomatoes | Mushrooms | Peppers | Baby Spinach ^D

Hamshuka ^{C,L,M,O} 22 €
Ras-el-Hanout-Lamb Ragout | Mint Yogurt |
Hummus & Jalapeño

Soft-Boiled Egg ^{A,C,G} 6,5 €
Kartoffelbrot-Toast & Kräutersalz

Ei Clementine ^{C,G,M,O} 16 €
Hashbrown | Poached Egg |
Spinach & Sauce Hollandaise
Smoked Salmon ^D + 4 €
Thum Ham + 3 €
Portobello Mushroom + 2 €

Full English ^{A,C,G,M,O} 22 €
Organic Egg | Mini-Sausages | Blood Sausages |
Bacon | Tomatoes | Mushrooms &
Homemade Baked Beans

APPETIZERS

Soup de Jour VEGAN

Cream Soup of the Day

12 €

Beef Tatar A,C,D,G,L,M,O

Hand cutted Beef Fillet |
Potato Toast Bread | Truffle Mayonnaise

29 €

Caesar Salad A,C,D,G,L,M,O

Lettuce | Anchovies | Crispy Bacon |
Reggiano | Quail Egg | Capers
with Chicken

22 €

+ 10 €

MAIN COURSES

Golden Trout D,G,L,M,O

Fillet | Baby Broccoli |
Almond Butter & Parsley Potato

36 €

Mushroom Lasagne A,H,L,O VEGAN

Piquillo Pepper Cashew Sauce & Herbal Crumbles
Optional with Cheese

30 €

Steak & Eggs C,G

Ribeye

45 €

Filet

52 €

Pink cooked Steak with Fried Eggs |
Tripple cooked Fried and Herbal Butter

Suckling Pig Chop D,G,L,M,O

Café de Paris Butter |
Pommes Mousseline & Choucroute

38 €

Wiener Schnitzel A,C,D,L,M,O

Veal, Fried in Clarified Butter |
served with Potato Lamb's Lettuce & Cranberries

44 €

SWEETS

Banana „Toast“ A,C,G,H

16 €

Brioche filled with Marshmallow | Banana |
Dark Chocolate & Vanilla Cream

Blueberry-Kaiserschmarrn A,C,G

22 €

Traditional shredded Pancake with Maple Syrup |
Lemon Sour Cream & Lemon Balm

Greek Yogurt A,G,H

16 €

with Granola & Blossom Honey or Berry Compote

Porridge A,G,H,O

12 €

with Rum - Prunes or Cinnamon Sugar & Nut Brittl

Mini-Crêpes A,C,G

14 €

filled with Sweet Curd Cheese |
Raspberries & Chocolate Sauce

BEST OF THE BEST — OUR REGIONAL PRODUCERS AND PARTNERS

We are proud to present our Regional Partners

FRUITS & VEGETABLES

Unfried
Krems

JAM

Staud's
Vienna, 16. District

FRUIT JUICES

fruvi
Vienna, 23. District

TEA

My Herbs Factory
Zweinitz

BREAD

**Bio Sourdough
Bakery Öfferl**
Gaubitsch

MEAT

**Meat Products
Höllerschmid**
Walkersdorf

FISH

**Eishken Estate
Fishpond Cultivation**
Radlberg

COFFEE

**Naber
Coffee Factory**
Vienna, 21. District

CHOCOLATE

Zotter Chocolate Factory
Riegersburg

HERBS- & VEGETABLESRARITIES

Bauer Michi
Stetten

