BRUNCH

PRUNKRÄUME

HOT DRINKS

Espresso | Espresso Macchiato | Espresso with Milk [G]	4,5 €
Double Espresso | Double Espresso with Milk [G]	6,5 €
Cappuccino | Melange	7 €
Americano | Caffè Latte [G]	7 €
Zotter Hot Chocolate [E,F,G,H,N] Bitter Classic 78 % | Milk Cocoa 45 %	7 €

SMOOTHIES & FRESH JUICES

Frisch gepresster Saft Orange | Grapefruit | Carrot-Ginger | Juice of the Day	6,5 €
Very Berry Smoothie	9,5 €
Green Smoothie	9,5 €

SPARKLING

	0,1 l	0,75 l
Schloss Gobelsburg Brut Réserve [O] Kamptal – Austria	10 €	59 €
Pol Roger Brut Réserve [O] Champagne – France	20 €	125 €
Bründlmayer Brut Rosé [O] Kamptal – Austria	11 €	68 €
Ruinart Rosé [O] Champagne – France	26 €	180 €

SOFTDRINKS

Coca Cola | Cola Zero	0,33 l	5,5 €
Balis Limonade Basil | Cosmo | Tiki	0,25 l	6 €
Kohl Natural Juices Apple | Apple-Mint | Pear	0,2 l	6 €
Vöslauer Water Sparkling or Still	0,33 l 0,75 l	4,5 € 8,5 €
Homemade Ice Tea Rosehip | Red Berries | Cranberry | Lime		6 €
„My Sweet Clementine" SIGNATURE DRINK Clementine | Ginger Ale | Lime		8 €
Sparkling Tea „BLA" Jasmine | Chamomile | Lemon		11 € 0,1 l 70 € 0,75 l

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 WINE

	0,1 l	0,75 l
2025 Grüner Veltliner DAC ○ Ebner-Ebenauer | Weinviertel – Austria	6,5 €	38 €
2019 Grüner Veltliner ○ **"Lamm"** Bründlmayer | Kamptal – Austria	17 €	110 €
2024 Gemischter Satz "Nussberg" ○ Pedalones | Vienna – Austria	9 €	55 €
2020 Riesling Smaragd "Kalkofen" ○ Grabenwerkstatt | Wachau – Austria	23 €	148 €
2023 Bourgogne Blanc ○ Cachat-Ocquidant | Burgundy – France	12 €	70 €
2020 Saint-Aubin 1er Cru "Le Charmois" ○ Marc Colin et Fils | Burgundy – France	24 €	155€

REDWINE

	0,1 l	0,75 l
2017 Blaufränkisch ○ **„Reihburg“** Kopfensteiner | Südburgenland – Austria	13 €	78 €
2017 "Peccatum" ○ **(BF|CS|ME)** Leberl | Leithaberg – Austria	12,5 €	75 €
2022 Bourgueil "Lieux-dits" (Cabernet Franc) ○ Domaine du Bel Air | Loire – France	11 €	70 €
2016 Châteauneuf-du-Pape Cuvée Réservée ○ Domaine du Pegau | Rhône – France	23 €	145 €

SWEET WINE

	5 cl	0,375 l
2020 Beerenauslese "Coburg Selection" ○ Kracher | Neusiedlersee – Austria	8 €	48 €

APERITIVO & SPRITZ

Bellini 0,1 l
with Sparkling Wine 12 €
with Champagner 22,5 €

Clementini 0,1 l
SIGNATURE DRINK 0,1 l
with Sparkling Wine 12 €
with Champagner 22,5 €

Coburg Spritz 13 €
Ramazzotti Rosato |
Schloss Gobelsburg Sparkling Wine |
Homemade Thyme Syrup

Basil Spritz 13,5 €
Basil-Ginger | Sparkling Wine

Austrian NOgroni 18 €
Gin | Rowanberry Liqueur | Vermout | Orange

Cosmo Highball 14,5 €
Vodka | Cranberry-Rosemary |
Lemon | Rosemary

Coburg Espresso Martini 16 €
Vodka | Coffee Liquer |
White Chocolate | Espresso

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 Toast | 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 VEGAN 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 €
(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 €
Potato Bread & Herbsalt

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 | Sourdough Bread

APPETIZERS

Soup de Jour VEGAN — 12 €
Cream Soup of the Day

Beef Tatar A,C,D,G,L,M,O — 29 €
Hand cutted Beef Fillet |
Potato Toast Bread | Truffle Mayonnaise

Caesar Salad A,C,D,G,L,M,O — 22 €
Lettuce | Anchovies | Crispy Bacon |
Reggiano | Quail Egg | Capers
with Chicken + 10 €

MAIN COURSES

Golden Trout D,G,L,M,O — 36 €
Fillet | Baby Broccoli |
Almond Butter & Parsley Potato

Mushroom Lasagne A,H,L,O VEGAN — 30 €
Piquillo Pepper Cashew Sauce & Herbal Crumbles

Steak & Eggs C,G
Ribeye — 45 €
Filet — 52 €
Pink roasted Steak with Fried Eggs |
Tripple cooked Fried and Herbal Butter

Suckling Pig Chop D,G,L,M,O — 38 €
Café de Paris |
Pommes Mousseline & Choucroute

Wiener Schnitzel A,C,D,L,M,O — 44 €
Veal, Fried in Clarified Butter |
served with Potato Lamb´s Lettuce & Cranberries

SWEETS

Banana „Toast“ A,C,G,H — 16 €
Brioch filled with Marshmallow | Banana |
Dark Chocolate & Vanilla Cream

Blueberry-Kaiserschmarrn A,C,G — 22 €
Traditional shredded Pancake | 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

BREAD

Bio Sourdough Bakery Öfferl
Gaubitsch

JAM

Staud's
Vienna, 16. District

MEAT

Meat Products Höllerschmid
Walkersdorf

CHOCOLATE

Zotter Chocolate Factory
Riegersburg

FRUIT JUICES

fruvi
Vienna, 23. District

FISH

Eishken Estate Fishpond Cultivation
Radlberg

HERBS- & VEGETABLESRARITIES

Bauer Michi
Stetten

TEA

My Herbs Factory
Zweinitz

COFFEE

Naber Coffee Factory
Vienna, 21. District

A = Gluten Containing Grains | B = Shellfish | C = Eggs | D = Fish | E = Peanut | F = Soya | G = Mlik | H = Nuts | L = Celery | M = Mustard | N = Seasame | O = Sulphites | P = Lupines | R = Mollsc