

# BREAKFAST

06.30 AM TO 11 PM

## BREAKFAST PACKAGES

- Simple breakfast** € 9.50  
jam, butter, croissant, hand-made Austrian bread roll
- Albertina breakfast** € 20.00  
fine selection of ham & cheese, herb curd with cress, peeled soft boiled egg in a glass, butter, jam
- Burggarten breakfast** € 21.00  
glass of orange or pink grapefruit juice, selection of three spreads (herb curd, pumpkin seed oil & tomatoes), small fruit salad, yoghurt with nuts, selection of fine sliced, soft & hard cheeses
- Guesthouse breakfast** € 23.00  
glass of orange or pink grapefruit juice, small portion of scrambled eggs with sautéed mushrooms, spinach & sun-dried tomatoes, smoked salmon with lemon crème fraîche, club & dry-cured ham, selection of fine sliced, soft & hard cheeses
- Vegan breakfast** € 22.00  
glass of orange or pink grapefruit juice, pumpkin cream, pickled mushrooms, falafel, granola with coconut yoghurt



### Fresh oysters (Saturday/Sunday)

either

3 oysters with oyster bread

€ 11.00

or

3 oysters with bergamot onion & oyster bread

€ 12.00

We recommend champagne or crémant to accompany your oysters.

## INDIVIDUAL DISHES

- Smoked salmon** € 12.00  
lemon crème fraîche, onion relish
- Ham platter** € 8.50  
dry-cured, club & turkey ham, mixed pickles
- Cheese platter** € 7.50  
herb curd, nuts
- Ham & cheese platter** € 8.50  
nuts, mixed pickles
- Portion of fried bacon or ham** € 4.50
- Slice of bread with butter & chives or cress** € 3.80
- Crudités** € 7.00  
herb dip, cress
- Sweet potato & lentil humus** € 7.50  
vegan  
rucola & eggplant bread
- Natural yoghurt** € 3.50
- Fruit salad** € 4.50  
natural yoghurt
- Bircher Muesli** € 5.50
- Porridge** € 5.50  
stewed berries
- Homemade granola** € 8.50  
yoghurt, coconut chips, goji berries, pistachios, dates
- Muesli fruit bowl** € 8.50  
fruit salad, muesli, whole spelt flakes, yoghurt, chia seeds, honey
- Gluten-free muesli** € 5.50  
yoghurt, milk, soy milk or oat milk
- French toast**  
either  
with with peach, agave syrup, mascarpone € 8.50  
with chocolate cream, stewed berries € 8.50

BREAKFAST PACKAGES ARE SERVED WITH FRESH BREAD ROLLS FROM OUR BAKERY AS WELL AS A CUP OF TEA OR COFFEE

## BREAKFAST WITH ORGANIC EGGS

- Egg Benedict** € 11.00  
soft-boiled egg, crunchy toast, ham, tomato pesto, herb hollandaise sauce
- Egg Florentine** € 10.00  
soft-boiled egg, crunchy toast, pine nuts, spinach, cheese hollandaise sauce
- Egg Royal** € 14.00  
soft-boiled egg, crunchy toast, smoked salmon, wasabi cream, sauce hollandaise
- These three dishes are served with wheat toast.  
Extra charge for sourdough bread € 0.50  
Extra charge for two eggs € 2.10*
- Pumpkin seed oil bread** € 9.50  
toasted sourdough bread, scrambled egg, pumpkin seed oil, herb salad
- Truffled scrambled eggs** € 10.00
- Scrambled eggs** 2 eggs € 5.50  
per additional ingredient € 0.70  
*choose from* ham, cheese, leaf spinach, peppers, mushrooms, sun-dried tomatoes
- Omelette** 2 eggs € 5.50  
per additional ingredient € 0.70  
*choose from* ham, cheese, leaf spinach, peppers, mushrooms, sun-dried tomatoes
- Ham or bacon & eggs** € 8.00
- Fried eggs** 2 eggs € 5.00
- Peeled soft-boiled egg in a glass**  
each € 2.30
- Boiled egg** € 2.10

ALL OF THE CAKES, PASTRIES, BREAD AND ROLLS MADE IN OUR BAKERY SUPPORTED BY THE GRAGGER & CIE WOOD STOVE BAKERY ARE ALSO AVAILABLE TO TAKE AWAY AT SPECIAL PRICES

— THE GUEST HOUSE —

## BRASSERIE & BAKERY

TIME FOR DELIGHT