

CEREALS

CORNFLAKES *A/G*
with milk & fruits
€ 4,20

BIO-OAT FLAKES *A/G*
with bio-yoghurt,
fruits & blossom honey from Grinzing
€ 5,20

BIO-CRUNCHY-
CEREALS *A/G/H*
with bio-yoghurt & fruits
€ 5,30

EGGS

FRIED EGGS/
SCRAMBLED EGGS *C*
of 2 bio eggs, with bacon
or ham from Pöhl
€ 4,60

FRIED EGGS/
SCRAMBLED EGGS *C*
of 3 bio eggs, with bacon
or ham from Pöhl
€ 6,20

SOFT BOILED
BIO EGG *C*
€ 1,60

BIO-JOGHURT *G* with fruits € 4,20
HAM from Pöhl € 3,90
PROSCIUTTO DI PARMA € 4,90
ripened for 20 month
ASIAGO-BUTTERCHEESE € 3,30
from Pöhl *G*
GOAT'S CREAM CHEESE *G* € 3,60

BIO-BUTTER *G* € 1,30
HOMEMADE € 2,70
NOUGATCREAM *G/H*
GRINZINGER BLOSSOM € 1,60
HONEY
HOMEMADE JAM € 1,60

BREAD & ROLLS




CROISSANT *A/G* € 2,00
SESAME-BAGEL *A/N* € 2,00
BREAD ROLL *A* € 1,20
MINI BAGUETTE *A* € 1,20
PORTION OF RYE BREAD *A* € 1,20
PORTION OF GRAGGER'S BIO WHOLEMEAL BREAD *A* € 2,70

A cereals con-
taining gluten
B crustaceans
C eggs

D fish
E peanuts
F soy
G milk

H nuts
L celery
M mustard
N sesame

 *vegetarian*
vegan

VIENNESE BREAKFAST *A/C/G*
croissant, bread roll, bio-butter,
viennese blossom honey, homemade jam
€ 6,40

LARGE BREAKFAST *A/C/G*
mini baguette, bread roll, bio-butter, homemade jam,
soft boiled bio-egg, asiago-butter cheese,
ham or prosciutto di parma
€ 8,90

GARDEN BREAKFAST *A/G/H*
raw vegetables, herbal curd cheese, roasted bio oat flakes with
bio-yoghurt, fruits, viennese blossom honey, homemade jam,
& bio-wholemeal bread from gragger
€ 9,80

SALMON BREAKFAST *A/D/G/N*
home-pickled salmon, buckwheat-blini with crème fraiche,
guacamole, red pepper berries,
chives with sea salt, sesame-bagel
€ 11,90

PALMENHAUS BREAKFAST *A/C/G*
scrambled bio-eggs with goat's cheese, bread roll,
homemade jam, ravi's mango smoothie with
honeycracker, dark rye breadt
€ 12,50

CHEESE

SELECTION OF 2 € 7,20

SELECTION OF 5 € 14,80

*A/G/H/O served with
wine gelée & bread*

GOAT'S CREAM CHEESE
creamy, mild, sustainably
produced & handcrafted
- BIOHOF RESCH
- WEINVIERTEL, AUSTRIA

JERSEY BLUE
smooth, nut taste, award-win-
ning, shortly ripened blue
mould cheese
- LICHTENSTEIG, SWITZERLAND



TÊTE DE MOINE AOP
fine aromatic, nutty, a bit spicy,
semi-hard cheese made of cow's
milk
- JURA, SWITZERLAND

CHÄLLERHOCKER
aromatic hard cheese, 2/3 raw
milk, matured 8 months
- ST. GALLEN, SWITZERLAND

VACHERIN MONT D'OR
full bodied, creamy winter raw
milk soft cheese, 5 weeks
matured in fresh fir tree bark
- JURA, FRANCE