

## **CEREAL** *A/G/H*

### **BIO-YOGHURT & GRANOLA**

with fruit & blossom honey  
from Grinzing 5,20

### **BIRCHER MUESLI**

with greek yoghurt  
& house-made granola 5,30

HAM from Pöhl 🍷 3,90

PROSCIUTTO DI PARMA 🍷 4,90

ASIAGO CHEESE Pöhl *G* 3,30

GOAT CREAM CHEESE *G* 3,60

BIO-BUTTER *G* 1,30

HOUSE-MADE JAM 1,60 or

NOUGATCREAM *G/H* 2,70



## **EGGS** *C*

### **FRIED EGGS / SCRAMBLED EGGS**

2 bio eggs, with bacon  
or ham from Pöhl 4,60

### **FRIED EGGS / SCRAMBLED EGGS**

3 bio eggs, with bacon  
or ham from Pöhl 6,20

### **SOFT BOILED BIO EGG** 1,60



## **BREAD & ROLLS** *A*

CROISSANT *G* 2,00

SESAME-BAGEL *N* 2,00

BREAD ROLL 1,20

PORTION OF RYE BREAD 1,20

PORTION OF GRAGGER'S BIO WHOLEMEAL BREAD 2,70

*all prices in Euro / errors excepted*

*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*

 *with pork*

### VIENNESE BREAKFAST

croissant, bread roll, bio-butter,

Viennese blossom honey, house-made jam A/C/G 6,40

### LARGE BREAKFAST

house-made jam, soft boiled bio-egg, asiago-butter cheese,  
ham or prosciutto di parma,

bio butter, bread roll, rye bread 🍞 A/C/G 8,90

### GARDEN BREAKFAST

raw vegetables with herbal cream cheese, bio-yoghurt with granola, fruit,  
Viennese blossom honey, house-made jam,

bio-butter, bio-wholemeal bread from Gragger 🌿 A/G/H 9,80

for choice: vegan variation with hummus 🌿 '+F/M/N 9,80

### SALMON BREAKFAST

house-pickled salmon, herbal cream cheese,

guacamole, mild red onions, sesame-bagel A/D/G/N 11,90

### PALMENHAUS BREAKFAST

scrambled bio-eggs with goat cheese,

housemade jam, Ravi's mango smoothie with

a honeycracker, bread roll & rye bread A/C/G 12,50

## **CHEESE**

SELECTION OF 2 7,20

SELECTION OF 5 14,80

*A/G/H/O served with  
fig mustard & bread*



### TRUFFLED GORGONZOLA

creamy, fine truffel taste,  
'dolcelatte' blue cheese

- LOMBARDY, ITALY

### ASIAGO

mild, young, slightly milky,  
pasteurised butter cheese

- VENETO, ITALY

### COMTÉ

intensiv, nut taste,  
30 months matured,  
raw milk hard cheese

- JURA, FRANCE

### TALEGGIO

creamy, mildly ripened soft  
cheese with a reddish crust

- FORESTI

- LOMBARDY, ITALY

### PECORINO

tasty, semi hard sheep cheese

- BUCU NUOVA

- TUSKANY, ITALY