

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

BIO-OAT FLAKES  
with bio-yoghurt, fruit  
& blossom honey from Grinzing  
5,20

HOMEMADE GRANOLA  
with bio-yoghurt, fruit  
& blossom honey from Grinzing  
5,20

HAM  3,90

PROSCIUTTO DI PARMA  4,90

ASIAGO CHEESE *G* 3,30

GOAT CREAM CHEESE *G* 3,60

BIO-BUTTER *G* 1,30

BLOSSOM HONEY 1,60  
from Grinzing

HOUSE-MADE JAM 1,60  
or NOUGATCREAM *G/H* 2,70



## **EGGS** *C*

SOFT BOILED  
BIO EGG 1,60

FRIED EGGS/  
SCRAMBLED EGGS  
of 2 bio eggs  
with bacon or ham 4,60

FRIED EGGS/  
SCRAMBLED EGGS  
of 3 bio eggs  
with bacon or ham 6,20



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

BREAD ROLL 1,20

PORTION OF RYE BREAD 1,20

DARK BREAD ROLL 1,80

CROISSANT *G* 2,00

SESAME-BAGEL *N* 2,00

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

house-made jam, Viennese blossom honey,  
bio-butter, croissant, bread roll *A/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

### VEGAN BREAKFAST

raw vegetables with hummus-avocado cream,  
soy-yoghurt with granola & fruit,  
house-made jam, vegan butter,  
bio-wholemeal bread *A/F/H/L/N* 10,40

### SALMON BREAKFAST

house-pickled salmon, herbal cottage cheese,  
guacamole, mild red onions,  
crispbread, sesame-bagel *A/D/G/N* 11,90

### PALMENHAUS BREAKFAST

apple-cucumber-smoothie,  
scrambled bio-eggs with goat cheese,  
housemade jam,  
bio-butter, 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 BRIE CHEESE

delicious mild, fine truffel taste,  
raw milk

- ILE DE FRANCE, FRANCE

### COMTÉ

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

- JURA, FRANCE

### SCHWARZES SCHAF

creamy, slightly spicy,  
hand made sheep-goat mixed  
cheese with chilli, rolled in  
black ashes

- UPPER AUSTRIA, AUSTRIA

### WÄLDER-GOAT

### CAMEMBERT

mushroom taste, creamy,  
goat's hay milk-soft cheese

- VORARLBERG, AUSTRIA

### GOUDA RIPENED

tasty, aromatic,  
1,5 years ripened  
pasteurised hard cheese

- NORTH SEA COAST, NETHERLANDS