

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*

PONT L'EVÊQUE AOP
slightly salty, intense and fruity,
soft cheese, filtered raw milk
– NORMANDIE, FRANCE

CHÄLLERHOCKER
spicy hard cheese, raw milk
matured 8 months
– ST. GALLEN, SWITZERLAND

POULIGNY ST. PIERRE
delicious mild, soft cheese
classic made from alpine goat
milk
– REGION CENTRE, FRANCE

FOURME D'AMBERT
AOP
one of the mildest blue cheese,
2 months matured, pasteurized
milk
– AUVERGNE, FRANCE

VACHERIN MONT D'OR
creamy mild, melts softly,
flavour of fir tree bark,
raw milk soft cheese,
an epitome of french tradition
of cheese making
– JURA, FRANCE