



CAFE & BAR

**BREAKFAST & BRUNCH
FRENCH SPECIALTIES**

Monday - Sunday
9am - 11pm

Public holidays
9am - 4pm

Breakfast

MO - FR 9am - 1pm

made mostly out of organic ingredients

Viennese Breakfast ^{A,C,G}

Soft boiled egg, ham, cheese,
butter, marmelade, rye bread,
1/8l apple-red beet juice

11.5

“Diaristen Frühstück” ^{A,F,G}

coffee or tea or cocoa,
waffle with crème caramel
or crème chocolat

7.9

“Provinz Frühstück” ^{A,C,F,G,H}

waffle or crêpe with banana, nuts
and maple syrup or crème
caramel or crème chocolat

8.2

Breakfast-Galette ^{C,G}

with ham, cheese,
fried egg

8.8

Ham & Eggs ^{A,C}

with three eggs, gammon,
chives, rye bread

9.8

Hummus-Plate ^{A,M}

with olives, carrots, cucumber,
black sesame, rye bread

9.8

Greek Omlette ^{A,C,G}

with feta, tomatoes,
herbs, pumpkin seed oil,
rye bread

8.9

Mozzarella&Tomatoes-Bread ^{A,G,D}

with olive oil, basil,
balsamic cream -
on two slices of rye bread

7.9

Avocado-Bread ^{A,C,G,N}

with cream cheese, fried egg,
sauce hollandaise & sesame -
on two slices of rye bread

9.9

ScrambledEggs-Bread ^{A,C}

with two eggs, chives -
on two slices of
rye bread

6.9

Dorridge ^{A,G,H}

oatmeal, pear,
banana, nuts, oat drink,
crème caramel or maple syrup

8.4

Bread & Chives ^{A,G}

with butter
on two slices of
rye bread

5.6

Portion marmalade, honey,
nut nougat ^H, butter ^G

2.0

Two slices of
Rye bread ^A

2.0

Soft boiled egg or Fried egg
from an organic farm

2.0

SAT, SUN & PUBLIC HOLIDAY

“Provinz”-Brunch

9:00 - 15:00

made mostly out of organic ingredients

ham & gammon, french cheese specialties, hummus & variety of spreads, soft boiled eggs or fried eggs, mozzarella&tomatoes, vegetables, beetroot carpaccio, cereal, fruit salad & yoghurt, variety of marmalades, honey & nut nougat, crêpes (gluten-free), pancakes & waffles (vegan), variety of breads including 1/8l apple-beetroot juice

16.9

1/8l Prosecco 3.0

Coffee

can be made with oat, soy or organic cow's milk

Quick Coffee standing at the bar	1.8
Ristretto	2.9
“Kleiner Brauner”/Espresso Macchiato	3.0
Double Espresso	4.8
“Großer Brauner” ^A	4.9
Cappuccino ^A	4.4
Cappuccino with Whipped cream ^A	4.9
“Melange” ^A	4.4
“Verlängerter”	3.8
“Verlängerter Braun” ^A	3.9
Latte Macchiato ^A	4.9
Flat White ^A + Baileys-shot	4.9 +2.6
Espresso Tonic Espresso-shot, tonic, ice cubes	5.9
Affogato (only available in summer) ^A Double Espresso, vanilla ice cream	5.8
Chai Latte ^A + Espresso-shot	4.9 +1.5
Kurkuma Latte ^A	4.8
Cocoa or Ovomaltine ^A + Rum-shot	4.8 +2.5

Tea

other variations are on the tea menu

Earl Grey
Jasmine
Chamomile
Nana Mint
Fruit
Ginger-Energy ginger, cinnamon, fennel, coriander, piece of orange, licorice, galangale, cardamom, rosemary, nutmeg, anise
Sunshine calendula, lavender, elderflowers, roseblossom, lemon balm, gold balm blossoms
Wake Me Up red clover, celery leaves, sage, yarrow, stinging nettle, ribwort plantain, green oats, chamomile, rosemary, marjoram, juniper leaves, cloves, parsley, nutmeg, golden balm, wormwood
House Tea lemon balm, peppermint, raspberry leaves, marigolds, strawberry leaves, Ribwort plantain, mallow, blackberry leaves
Inner Harmony lemon balm, nettle, sage, fennel, caraway, birch leaves
4.4

Aperitifs

White Spritz (Bio) 0	4.1
Haiser Spritz (Bio) 0	4.8
Muskateller Spritz (Bio) 0	5.4
Aperol Spritz 0	6.2
Lillet Spritz Lillet Blanc, elderflower syrup, soda, cucumber	5.8
Lavendel Spritz 0 White wine, lavender, soda	5.6
Limoncello Spritz Prosecco, Limoncello, soda	5.8
Hir Spritz 0 White wine with Cassis	5.2
Campari Soda	5.6
Prosecco 1/8l	4.2
Bottle	25

Softdrinks

Gasteiner Still / Sparkling 0,33l	3.6
Gasteiner Still / Sparkling 0,75l	5.4
Homemade Lemonade 1/2l	4.8
Homemade Iced Tea 1/2l	4.8
Fruit Juice Apple (Bio), Apple-Ginger (Bio), Apple-Red Beets (Bio), Pear (Bio), Redcurrant, Passion Fruit	
pure	1/8l 2.9 1/4l 3.6
with soda	1/4l 3.2 1/2l 4.8
with tab water	1/4l 2.9 1/2l 4.2
Coca Cola / Coca Cola Zero 0,33l	4.2
Frucade 0,33l	4.2
Combuca Carpe Diem 0,33l	4.8
Tonic Water / Bitter Lemon 0,2l	4.6
Soda	1/4l 1.9 1/2l 2.9
Soda Lemon / Elderflower / Raspberry / Cassis Youth drink	1/4l 3.1 1/2l 4.1

Liquors & Cocktails

Schnaps & Liqueurs:

Grappa 2cl	3.2
Apricot-Schnaps 2cl	3.2
Williamsbirne 2cl	3.2
Hazelnuts-Schnaps 2cl	3.2
Bloodorange-Schnaps 2cl	3.2
Apricot-Liqueur 2cl	3.2
Jägermeister 2cl	3.6

Whiskey:

Johnny Walker Black Label 4cl	7.2
Johnny Walker Red Label 4cl	5.6
Jack Daniels 4cl	6.8

Rum:

Bacardi Rum 4cl	5.6
Havana Club Anejo 3 Anos 4cl	6.8

Gin:

Beefeater Gin 4cl	6.6
Tanqueray Gin 4cl	7.4
Bulldog dry Gin 4cl	8.2
Bombay 4cl	8.4

Other Liquors:

Orverna 2cl	3.6
Amaretto 2cl	3.6
Baileys 2cl	3.8
Tequilla Sierra Gold 2cl	3.6
Exakt Vodka 2cl	3.6
Metaxa 2cl	3.6
Orverna-Sour 4cl	5.8

Cocktails (ab 17:00):

Gin Tonic Beefeater Gin, cucumber, black peppercorn (also possible without alcohol)	9.8
Classic Negroni Beefeater Gin, Vermouth Rosso, Campari	9.8
Aperol Sour c Aperol, lemon- & orange juice, egg white	9.8
Amaretto Sour c Amaretto, lemon- & orange juice, egg white	9.8
Cuba Libre Bacardi Rum, lime, Coca Cola	9.8
Vodka Wellness Exakt Vodka, lemon juice, soda	9.8

Beer

Wine

Griesskirchner from barrel Seidl ^A 0,3l 4.2
pilsner

Griesskirchner from barrel Krügel ^A 0,5l 5.4
pilsner

Bottled Beer:

Obertrummer Zwickl 0,5l 5.4
cloudy beer

Tegernseer Hell 0,5l 5.4
light beer

Augustiner Edelstoff 0,5l 5.4
lager beer

Schneiderweiße 0,5l 5.4
wheat beer

Kozel Dunkles 0,5l 5.4
dark beer

Gusswerk Jakobsgold Bio 0,5l 5.2
non-alcoholic

Panaché ^A 0,5l 5.2
Beer, homemade lemonade, soda

White Wine 1/8l | Fl.

Grüner Veltliner Bio (Josefstadt) 4.9 | 29
Sauer DAC 2023

Chardonnay 5.4 | 32
Herritage 1130 Cite de Carcasson 2022

Gelber Muskateller Bio 5.2 | 31
Sauer 2023

Piesling Bio 5.2 | 31
Fischer 2022

Wr. Gemischter Satz Bio 5.4 | 32
Artner 2022

Rosé Bio 5.4 | 32
Jurtschitsch 2022

Cidre Bio 4.4 | 26
Jean René Pitrou Normandie

Red Wine 1/8l | Fl.

Zweigelt Bio 4.9
Sauer Niederösterreich 2023

Cotes du Rhone Bio 6.9 | 41
Montalcour 2022

Blaufränkisch Bio 5.2 | 31
Nittnaus Burgenland 2018

French Galettes

Dough made from organic buckwheat (gluten-free)

Mixed salad or homemade cream soup added to Galette from Mo-Fr 12am-3pm +2.0

10.8	^{c,G} Ham, Cheese, Fried egg	Förster ^{c,G}	12.4
10.8	^{c,G} Tomatoes, Cheese, Fried egg	Bacon, cheese, onion, fried egg	
12.6	^{c,G} Ratatouille Ratatouille, cheese, fried egg	Tata ^{c,G}	12.9
12.9	^{c,G} Complète Ham, cheese, sour cream, tomatoe, herbs, fried egg	Champignon ^{c,G,O}	12.2
11.9	^{c,G} Cécile Cheese, sour cream, tomatoe, fried egg	Champignons, cheese, sour cream, fried egg + Ham or Onions	+1.2
11.9	^{c,G} Amadeus Ham, cheese, sour cream, herbs, fried egg	Valun ^{c,G}	11.9
11.2	^{c,G,M} Dijon Ham, cheese, Dijon mustard, fried egg	Feta cheese, sage, fried egg	
		Paula ^{c,G}	12.9
		Feta cheese, pickled pear, cranberries, fried egg	
		Tuna ^{c,D,G}	12.6
		Tuna, cheese, onion, capers, fried egg	

Mixed Salad ^{M,O} 4.9

Something Different

5.8	^G Homemade Cream Soup (gluten-free) made from seasonal vegetables with Crêpe-chips ^c	Red Beet Carpaccio ^{A,G,H,O}	12.9
13.9	^{G,H,N} "Provinz Bowl" (House Bowl) (gluten-free) boiled buckwheat, beets, tomatoes, fried gammon, carrots, corn, avocado yogurt dip, black sesame, nuts	with feta cheese, ruccola, chopped walnuts, balsamic creme, rye bread	
11.9	^{A,G,H,O,M} "Salat der Provinz" (House salad) Lettuce, feta cheese, prosciutto, olives, carrots, corn, walnuts, rye bread	Fried Camembert ^{G,H,M,O}	12.9
		with mixed salad, pickled pear, cranberries, caramelized nuts	
		Hummus-Plate ^{A,N}	9.8
		Olives, carrots, cucumber, black sesame, rye bread	

Crêpes ^C & Waffels ^{A,F}

Crêpes gluten-free & Waffels vegan

Crème Caramel au beurre salé ^G or

Crème Chocolat ^G

6.8

Sugar, Butter, Cinnamon ^G

6.8

Honey or Maple syrup

7.3

Cranberries- or Apricot- or
Raspberry-Marmelade

7.3

Nut-nougat ^{G,H}

7.6

Maple syrup, Banana or Peach

8.2

Honey, Banana, Walnuts ^H

8.2

Chestnut-Cream, Crème Chocolat, Whipped cream ^G

8.4

Nut-nougat, Coconut flakes, Walnuts ^{G,H}

8.4

+ Peach, Banana, Nuts ^H, Marmelade,
Maple syrup, Apple puree

2.0

+ Coconut flakes, Lemon zest,
Whipped cream ^G

1.5

Snacks

Hummus-Plate ^{A,N}

Olives, carrots, cucumber,
black sesame, rye bread

9.8

Mozzarella&Tomatoes-Bread ^{A,G,O}

with olive oil, basil,
balsamic cream -

on two slices of rye bread

7.9

Deanuts

2.0

Pickled Olives

2.0

Allergen information according to
Codex Recommendations:

A) cereals containing gluten; B) crustaceans; C) egg; D) fish;
E) peanut F) soy; G) milk or lactose; H) Nuts;
L) celery; M) mustard N) sesame; O) sulfite; P) lupins; R) Molluscs