



BREAKFAST & BRUNCH
FRENCH SPECIALTIES

Monday - Sunday
9am - 11pm
Holidays
9am - 4pm

1080 WIEN, MARIA-TREU-GASSE 3

Breakfast

MO - FR 9am - 1pm

Famous Joseph Bread

Viennese Breakfast ^{A,C,G}

organic soft egg, leg ham, gouda,
butter, jam, two slices of sourdough
bread, 1/8l orangejuice
13.9

Ham&Eggs ^{A,C}

three organic fried eggs, leg ham,
pumpkin-seed-oil, garden cress,
two slices of sourdough bread
11.9

Provinz Breakfast ^{A,C,F,G,H}

waffle or crêpe with banana,
nuts, maple syrup and crème caramel
OR crème chocolat
9.9

French Toast ^{A,C,G,O,P}

brioche tossed in butter,
maple syrup, berries, nuts,
whipped cream
11.4

Labneh ^{A,C,G,H}

two double-sided organic fried eggs,
cream cheese, roasted almonds, maple
syrup, freshly chopped mint, two slices of
sourdough bread
10.8

Greek Omelette ^{A,C,G}

goat cheese, tomato, olives,
garden cress, herbs, pumpkin-seed-oil,
two slices of sourdough bread
11.9

Porridge ^{A,G,H,P}

oats, banana, pears, berries,
nuts, maple syrup, oat-milk
11.9

EiVocado-Galette ^{A,N}

cream-cheese, scrambled eggs, gouda,
avocado, sesame seeds
13.9

Hummus Plate ^{A,N}

olives, bell peppers, cucumbers,
sesame seeds, sourdough bread
10.9

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

cream-cheese, two organic fried eggs,
hollandaise sauce, sesame seeds on
two sourdough breads
13.9

Scrambled Egg Bread ^{A,C,G}

four eggs, garden cress placed on two
slices of sourdough bread with pumpkin-
seed-oil
8.4

Breakfast-Galette ^{C,G}

ham, gouda, fried egg
9.9
(extra tomato +2.0)

1/4l Orangejuice cold pressed (pulp) 5.8

SAT, SUN & HOLIDAYS

Provinz-Brunch

9AM - 3PM

leg-Ham, gouda, smoked salmon, french cheese specialties, hummus & other spreads, soft-boiled or ganic egg or organic fried egg, mozzarella & tomato plate, lentil-potato stew, vegetables, beetroot carpaccio, cereal (organic-
soy-, oat milk), fruit & yogurt, jams, honey & hazelnut spread, crêpes (gluten-free), homemade waffles (vegan),
and a selection of assorted breads

21.90

Organic Coffee

available with organic milk, oat or soy

Coffee bar (Espresso)	2.0
Espresso or Ristretto	3.0
Espresso w/ dash of milk or Macchiato	3.1
Double Espresso	4.9
Double Espresso w/ milk	5.0
Melange or Cappuccino	4.6
Americano	3.9
Americano w/ milk	4.0
Latte Macchiato	5.4
Flat White	5.4
Espresso Tonic Espresso-Shot, tonic, lime, ice-cubes	6.8
Espresso Orange Espresso-Shot, orange-juice, ice-cubes	7.2
Affogato (Summer-time) Double Espresso, vanilla ice cream	5.2
Matcha Latte (Eco)	6.5
Curcuma Latte	5.2
Chai Latte + Espresso-Shot	5.4 +2.0
Hot Chocolate + Rum-Shot	5.4 +3.0

Organic Tea

Earl Grey or Darjeeling

Sencha or Jasmine

Camomile

Nana Mint

Ginger Energy

Ginger, cinnamon, fennel, coriander,
orange pieces, licorice, galangal, cardamom,
rosemary, nutmeg, anise

House-Tea

lemon balm, peppermint, raspberry leaves,
calendula, strawberry leaves, plantain,
mallow, blackberry leaves

Inner Peace

lemon balm, nettle, sage,
fennel, caraway, birch leaves

Lavender & Herbs

lavender, pinapplemint, applemint

Sunshine

calendula, lavender, elderflower and rose petals,
lemon balm, scarlet-beebalm

Love Potion

lemon balm, raspberry & blackberry leaves,
peppermint, raspberry pieces, rose petals, hibiscus

4.9

Aperitifs

White Wine Spritz (Eco)	4.4
Muskateller Wine Spritz (Eco)	5.4
Elderflower Spritz (Eco)	5.4
Summer Spritz Caraffe (Eco) 0,5l	6.4
Aperol Spritz White Wine or Prosecco	7.2
Blueberry Spritz Prosecco, Soda, Blueberry-liqueur	7.2
Limoncello Spritz Limoncello, Prosecco, Club-soda, lemon	7.2
Sarti Spritz Prosecco, Sarti Rosa, Club-soda, orange	7.2
Lavender Spritz Prosecco, Lavender-syrup, Club-soda	7.2
Campari-Soda	6.9
Campari-Orange	8.9
Prosecco-Orange	7.9
Prosecco-On-Ice	4.6
Gin Tonic Gin, Cucumber, Indian Tonic Water (Non-alcoholic version available)	11.9
Negroni Sbagliato Vermouth Rosso, Campari, Prosecco	9.9

Softdrinks

Gasteiner Still or Sparkling	0,33l	3.6
Gasteiner Still or Sparkling	0,75l	6.5
Homemade Icetea	0,5l	5.8
Strawberry-Rhubarb-Lemonade	0,5l	5.8
Passionfruit-Lemon-Lemonade	0,5l	5.8
Organic-Fruitjuice		
Apple, Currant, Apricot, Apple-Beetroot		
pure	1/4l	4.8
with Soda	1/4l	3.9
with Tap water	1/4l	3.2
Cold-pressed Orangejuice (pulp)	1/4l	5.8
Fritz-Kola	0,33l	4.4
Fritz-Kola Sugar-free	0,33l	4.4
Frucade (orange soda)	0,33l	4.4
Tonic Water	0,2l	4.4
Ginger Beer	0,2l	4.4
Soda Lemon / Elderflower / Raspberry	1/4l	3.6
	1/2l	4.9

Crêpes / Waffles

Crêpes glutenfree & Vegan Waffles

Crème Caramel au beurre salé
oder Crème Chocolat (homemade) G,A
7.2 / 8.2

Sugar, Butter, Cinnamon G,A
7.2 / 8.2

Maple syrup, Berries, Whipped cream C,A
8.2 / 9.2

Pistacio Cream, Crème Chocolat G,H
10.9 / 11.9

Nutnougat Banana OR Peach G,A
7.9 / 8.9

Honey, Banana, Walnuts H
8.4 / 9.4

Chestnut-Purée, Crème Chocolat, Whipped cream G,C
8.4 / 9.4

Chestnut-Purée, Lemon zest, Lemonjuice G,A
7.9 / 8.9

Apricot Jam G,A
6.9 / 7.9

+ pistacio cream +3.0

+ peach, banana, nuts, jam, apple sauce each +2.0

+ maple syrup, coconutflakes, lemon zest, whipped-cream each +1.5

Beer

Wine

Draft Beer:

Griesskirchner Pils (Eco) 0,3l	4.2
Griesskirchner Pils (Eco) 0,5l	5.4

Bottled Beer:

Obertrummer Zwickl (Eco) 0,5l	5.4
Tegernseer (light) 0,5l	5.4
Budweiser Original 0,5l	5.4
Augustiner (light) 0,5l	5.4
Gusswerk Jakobsgold (Eco) 0,5l Alcohol free	5.4
Shandy (Zitronenradler) 0,5l Obertrummer	5.4

White Wine:

	1/8l btl.
Grüner Veltliner (Eco) Sauer DAC 2023	4.8 28
Muscat Blanc (Eco) Sauer 2023	5.2 31
W. Gemischter Satz (Eco) Artner 2024	5.4 32
Piesling (Eco) Gruber Röschitz 2023	5.6 33
Prosecco Rivette brut DOC	4.8 28
Rosé Organic Jurtschitsch	5.4 32
Cider Organic Fournier	4.9 29

Red Wine

	1/8l btl.
Blauer Zweigelt Bio Reinisch 2022	5.2 31
Blaufränkisch (RESERVE) Ceel 2022	6.4 38
Cotes du Rhone Bio Montalcour 2022	6.8 40

French Galettes

Dough made of organic buckwheat (glutenfree)

Salad or Soups with Galettes from Mo-Fr 12pm-3pm +3.0

10.9 + 2.0	^{c,G} Ham, Gouda, Fried egg + tomato	Förster ^{c,G} bacon spread, gouda, spring onion, fried egg	13.2
10.9 +2.0	^{c,G} Tomato, Gouda, Fried egg alternativ goat cheese instead of gouda	Ratatouille ^{c,G} ratatouille, gouda, fried egg	12.9
12.9	^{c,G} Complète ham, gouda, sour-cream, tomatosauce, herbs, fried egg	Tata ^{c,G} goat cheese, tomato, mint, fried egg + grated walnuts	12.9 +2.0
12.9	^{c,G} Cécile gouda, sour-cream, tomato, herbs, fried egg	Paula ^{c,G} goat cheese, pickled pear, cranberries, fried egg	13.6
12.9	^{c,G} Amadeus ham, gouda, sour-cream, herbs, fried egg	Normande ^{c,G,H} french camembert, apple slices, thyme, walnuts, honey, fried egg	14.2
12.9	^{c,G,M} Dijon ham, gouda, dijonmustard, fried egg	Valun ^{c,G} goat cheese, sage, fried egg	12.9
11.4	^{c,G} Capers gouda, fried onion, capers	Tuna ^{c,D,G} tuna, gouda, fried onion, capers, fried egg	13.9
12.9 +2.0	^{c,G,O} Mushroom mushrooms, gouda, sour-cream, fried egg + ham or onion	Saumon Fumé ^{c,G,M} smoked salmon, gouda, sour-cream, dill, honey-mustard-sauce	15.9

Mixed Salad 5.2

Something Different

Fried Camembert G,H,M,A

lettuce hearts, pickled pears,
caramelized nuts, homemade dressing
and sourdough bread from Joseph

13.9

Beetroot Carpaccio A,G,H,O

goat cheese, argula, grated walnuts,
olive oil, balsamic cream and sourdough bread from Joseph

12.9

Hummus Plate A,H

olives, bell paprika, cucumber,
black sesam and sourdough bread from Joseph

11.6

Club-Sandwich A,C,G

whole-grain toast, gouda, ham,
grilled chickenbreast, tomato,
salad, BBQ sauce, fried egg

13.9

Homemade Lintel-Potato-Stew A,B,G

7.2

French Toast A,C,G,O,P

brioche tossed in butter,
maple syrup, berries, nuts,
whipped cream

11.4

Allergen information according to Codex recommendations:

A) cereals containing gluten; B) crustaceans; C) egg; D) fish; E) peanuts; F) soy;

G) milk or lactose; H) nuts; I) celery; M) mustard; N) sesame;

O) sulfites; P) lupin; R) molluscs