

Bistro Menu

BREAD WITH CHARACTER

Öfferl

Breakfast

From Monday to Sunday.

Until 2pm.

Organic Bakery breakfast	19.50
<i>Madame Crousto, bread roll and „kipferl“, soft-boiled egg, sour cream butter, homemade curd cheese spread, jam and mountain cheese, served with ham</i>	
Organic Bakery breakfast (vegetarian)	17.90
<i>Madame Crousto, bread roll and „kipferl“, soft-boiled egg, sour cream butter, homemade curd cheese spread, jam and mountain cheese, served with fresh goat cheese</i>	
Organic Egg Benedict	17.90
<i>Butter-Briochettoast, ham, two poached eggs, homemade Hollandaise sauce</i>	
Organic Egg Florentine (vegetarian)	16.90
<i>Butter-Briochettoast, dried tomatoes, arugula, two poached eggs, homemade Hollandaise sauce</i>	
Organic Scrambled Eggs with Cress (vegetarian)	
Made from 2 organic eggs with Madame Crousto	8.50
Made from 3 organic eggs with Madame Crousto	10.50
Organic Croque Madame	18.90
<i>sourdough toast with ham, mountain cheese, 2 poched eggs, pickels and homemade butter mayonnaise</i>	
Organic Rainer Roggen- Cress Bread (vegetarian)	9.90
<i>Pure rye, sour cream butter served with cress and a soft-boiled egg</i>	
Organic fruit yoghurt with spelled flakes-granola (vegetarian)	9.90
<i>and homemade preserved fruits</i>	
Organic Emmerflakesporridge (vegetarian)	big 9.90
<i>with preserved fruits and acacia honey</i>	small 7.50

**Small dishes,
Sandwiches**

From Monday to Sunday. Until 6pm.

	Sandwich	Sandwich, Salad + Dip
Organic Pastrami Sandwich <i>Grilled Madame Crousto, pastrami, cheese, pickles, pickled cabbage and BBQ sauce</i>	9.90	14.90
Organic Ham and Cheese Toast <i>Grilled sourdough toast with ham, mountain cheese, pickles and mustard butter</i>	7.50	12.50
Organic Hummus Shakshuka Sandwich (vegan) <i>Grilled sourdough toast topped with white bean hummus, shakshuka vegetables and arugula</i>	7.50	12.50
Organic Rainer Roggen Cheese sandwich (vegetarian) <i>Pure rye, mountain cheese, apple chutney and curd cheese spread</i>	5.90	10.90
Organic Homemade Dips <i>apricots ketchup/BBQ Sauce/homemade butter mayonnaise</i>	2.90	

Juices & Soda

	0.33 l	0.25 l	0.5 l
Organic Applejuice Bio Obstbau Filipp <i>with sparkling water</i>	5.10		
Organic Apple-Raspberryjuice Bio Obstbau Filipp <i>with sparkling water</i>	5.10		
Organic Apple-Currantjuice Bio Obstbau Filipp <i>with still water</i>	5.10		
Organic Icetea Apple Bio Obstbau Filipp	5.10		
Organic Grape Jucie Bio Obstbau Filipp <i>with sparkling water</i>	5.10		
Soda (non-alcoholic)		2.20	3.70
- <i>with organic lemon juice</i>		2.90	5.80
Mineral Water Vöslauer <i>still or sparkling</i>			3.50

Coffee and hot drinks

	small	big
Espresso	3.50	4.60
Espresso macchiato*	3.90	5.00
Espresso with milk*	3.90	
Double espresso with milk*		5.00
Long black		3.70
Long black with milk*		4.00
Americano without milk		3.80
Americano with milk*		4.10
Cappuccino*		4.70
Flat White*		6.00
Café Latte*		5.40
Extra shot espresso	1.40	
Extra shot organic Vanilla syrup	1.00	
Bio Babycino*	free	
Organic Tea served in a 350 ml pot <i>Darjeeling black tea / Japan Sencha green tea / Greek Mountain herbal tea / Cherry Rose fruit tea</i>		4.80
Organic hot cocoa*		5.10
Organic Matcha Latte* <i>Organic Ceremonial Grade Matcha</i>		6.80
Organic Iced Strawberry Matcha Latte* <i>Organic Ceremonial Grade Matcha</i>		7.10
Organic chai latte homemade* <i>Cinnamon, cardamom, ginger, cloves</i>		6.60

**Also available with oat drink*

Our team is always ready to help you with information and advice on our coffee.

Just ask, we're happy to help you with your coffee decisions.

Suppliers

Obstbau Filip – *Applejuice, Applevinegar*

Berger - *Honey*

Biobeeren Hummel - *Raspberry jam*

Darbo - *Powidl*

Dyk Mühle – *Wheat flour, Rye flour, Spelled flour, Emmer wholemeal flour, Buckwheat flour*

Fleischerei Pfennigbauer – *Pastrami, Teilsames*

Grünzeug und Mehr – *Arugula, Herbs, Red cabbage, Lemons, Tomatoes*

Höflmaier Käserei – *Butter, Curd cheese, Sour cream, Cheese*

Kastner – *Eggs*

Kittelmühle – *Wheat flour, Rye flour, Spelled flour, Durum wheat*

Mandls Ziegenhof – *Goat cheese*

NÖM AG – *Yoghurt, Milk, Oat drink*

Nussland – *Almonds, Walnuts*

Niedermaier Erdäpfel – *Potatoes*

Pletterbauer GmbH – *Honey*

Pöhl – *Cheese*

Scheiner Friedrich – *Eggs*

Schmidl – *Arugula, Cress*

Sonnentor – *Spices*

Stauds Wien – *Jam*

Stinzl Josef – *Fennel*

Stöger Öl – *Sunflower oil, sunflower seeds, Linseed, Poppy seeds, Pumpkin seeds*

Tea Spitz - *Tea*

Thum - *Ham*

Uhl - *Honey*

Wildkaffee – *Coffee*

Zotter – *Chocolate, Nougat*

Dear guests! Information about ingredients in our dishes that may cause allergies or intolerances is available on request from our service staff.

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Öfferl

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