Bistro card

BREADS WITH CHARACTER

Öfferl

Much has changed over the years, but our philosophy and values remain firmly rooted. Everything continues to be defined by character.

Breads

Piece of our heart is our Bread Family. With Edges. Distinctive. From organic wheat to ancient emmer, every loaf and every ingredient is treated with the care and respect it deserves.

Craftmanship

Craftmanship means more than working with your hands. It means passion, experience and dedication.

Natural integrity

The natural purity of our ingredients is of the utmost importance to us.

Time

We believe in a natural maturation process. Our dough needs one thing above all: Time. And we give it the time it deserves.

Gaubitsch

Gaubitsch lays in the region Weinviertel. Since 1968, we have lived, baked, and created there as a family.

THE ORGANIC SOURDOUGH BAKERY
FROM GAUBITSCH

Every loaf
begins in the field.



With fertile soil. With organic and biodynamic grains.
With 24 to 48 hours of dough fermentation. With people
who dedicate themselves to their craft. With character.

Small dishes & Sandwiches

Character deserves the right companion. That's why our breads are paired with ingredients from producers who share the same dedication to quality and craftsmanship. Freshly prepared, thoughtfully combined, and full of flavor that speaks for itself.

Organic Pastrami Sandwich 12.50
grilled Madame Crousto, Pastrami from Pfennigbauer, tilsiter cheese from Höflmaier, organic pickled gherkins, homemade pickled vegetables and BBQ sauce

Organic Ham and Cheese Toast 8.00
grilled sourdough toast with local ham from Thum, mountain cheese from Höflmaier, organic pickled gherkins and mustard-butter

Organic Hummus Shakshuka Sandwich (vegan) 8.00
grilled sourdough toast with homemade white bean hummus, shakshuka vegetables and organic arugula

Organic Rainer Roggen Cheese Sandwich (vegetarian) 6.50
grilled rye bread, mountain cheese from Höflmaier, homemade apple chutney and homemade curd cheese spread

9.50
Organic Breakfast Sandwich
Potato brioche knot, Teilsames ham, hard-boiled egg from Biohof Wagner, homemade hollandaise sauce, egg spread, garden cress

Organic Ham–Horseradish "Semmel" 6.50
Breadroll, local ham from Thum, mustard-horseradish butter

Organic Salami Sheet Pizza 8.90
Sourdough, tomato sauce, basil pesto, salami, mountain cheese, mozzarella

Organic Margherita Sheet Pizza (vegetarian) 7.90
Sourdough, tomato sauce, basil pesto, tomatoes, mountain cheese, mozzarella

Organic Olive Focaccia (vegan) 4.70

Organice Tomato-Rosmary-Goat Cheese Focaccia (vegetarian) 5.80

Our products are certified by: AT-Bio-301

Current Price 10/26

Coffee

Bread and coffee simply belong together. Our beans come from direct-trade farms in Brazil, Colombia, and India. They're carefully roasted by friends in Farchant before making their way straight to us.

Espresso	3.70
Espresso Macchiato*	4.10
Doppio	4.80
Doppio Macchiato*	5.30
Americano	4.00
Verlängerter	3.90
Cappuccino*	4.90
Flat White*	6.30
Café Latte*	5.70
Extra Shot Espresso	1.50
Extra Shot Bio Vanillesirup	1.10
Bio Babycino*	

Our coffee is also available iced.

*Oat drink available as an alternative

If you'd like to know more about our coffee or need a recommendation, our team is always happy to help. Just ask, we'll gladly guide you to the perfect cup.

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Matcha, Tea & Hot Chocolate

Every cup with equal care. Whether Ceremonial Grade Matcha, carefully sourced Tea or hot Zotter drinking chocolate.

Organic Matcha Latte* Organic Ceremonial Grade Matcha	7.10
Organic Iced Strawberry Matcha Latte* Organic Ceremonial Grade Matcha	7.50
Organic Chai Latte – homemade* cinnamon, cardamon, ginger, cloves	6.90
Organic Hot Cocoa* Zotter Drinking Chocolate	5.40
Organic Tea served in a 350ml pot* Darjeeling Black Tea / Japan Sencha Green Tea / Cherry Rose Fruit Tea / Herbal tea bundles	5.00

*Oat drink available as an alternative

Juices, Limos & Soda

Less fuss. More nature. Organic juices, house-made refreshments, biodynamic syrups, and Vienna's alpine spring water. Honest, simple, and uncomplicated.

Organic apple juice spritzer	0,33 l	5.30
Organic apple & raspberry juice spritzer	0,33 l	5.30
Organic apple & redcurrant lemonade	0,33 l	5.30
Organic apple iced tea	0,33 l	5.30
Organic appel pear rosemary lemonade	0,33 l	5.30
Organic appel pear lemon verbena lemonade	0,33 l	5.30
Vöslauer mineral water still or sparkling	0,5 l	3,70

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Infos about the bread family

Bio Madame Crousto Organic Wheat Blend Bread	Crisp. Juicy. Soft. Full-bodied with notes of fresh grain. Tart to fresh and grassy. 2.1 m^2 of land: 1.6 m^2 of wheat, 0.5 m^2 of rye	Rising time: 48 h Baked 2 x
Bio Mademoiselle Crousto Organic Wheat Blend Bread	Full-bodied, with notes of fresh grain. Smooth. Juicy. Gentle. Slightly tart to fresh and grassy. 1.3 m^2 of land: 1.0 m^2 of wheat, 0.3 m^2 of rye	Rising time: 48 h Baked 2 x
Bio Robert De Vino Organic Mixed-Grain Wheat Bread with Walnuts and Sunflower Seeds	Rustic and crunchy. Nutty and slightly tart. With a sunflower seed flavor. 2.3 m^2 of grain: 1.1 m^2 wheat, 0.8 m^2 sunflower seeds, 0.4 m^2 rye	Rising time: 48 h Baked 2 x
Bio Rainer Roggen Pure Organic Rye Bread	Juicy. Dense. Compact. Strongly tart. Crisp. 2.1 m^2 plot: 1.4 m^2 rye, 0.7 m^2 woodland perennial rye	Rising time: 24 h Baked 2 x
Bio Meister Wenzel Organic Rye Blend Bread	Spicy. Rich and juicy. Mildly tart. 2.4 m^2 of land: 1.8 m^2 of rye, 0.6 m^2 of wheat	Rising time: 48 h Baked 2 x
Bio Rotraud von Oberkulm Organic Ancient Spelt Bread with Wildflower Honey	Nutty, with a slightly sweet honey note. Delicately tart, with a fresh, earthy flavor. 1.9 m^2 of land: 1.5 m^2 of spelt, 0.4 m^2 of emmer	Rising time: 48 h Baked 2 x
Bio Ulrich Urkorn Organic Multigrain Ancient Grain Bread with Sunflower Seeds and Flaxseeds	Sunflower seed-like with a mild hint of flaxseed. Nutty to spicy. Juicy. 2.5 m^2 of base mix: 0.8 m^2 rye, 0.5 m^2 woodland perennial rye, 0.4 m^2 spelt, 0.4 m^2 einkorn, 0.4 m^2 seeds and grains	Rising time: 24 h Baked 2 x
Bio Leopold Capo Pure Organic Wheat Bread	Crusty. Fluffy. Soft. Honey-caramel cream brown. Mild acidity. Delicate crunch. 1.4 m^2 of dough: 1.4 m^2 of wheat	Rising time: 48 h Baked 2 x
Bio Emma von Oberkulm Organic Ancient Spelt Bread with Sunflower Seeds	Nutty, with a slightly sweet honey note. Delicately tart, with fresh, earthy notes and hints of sunflower seeds. 2.1 m^2 of land: 1.1 m^2 of spelt, 0.9 m^2 of sunflowers, 0.1 m^2 of emmer	Rising time: 24 h Baked 2 x

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

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oefferl.bio

Öfferl

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You can find all
the stores here.

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