Bistro menu

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.

Breakfast

A good day starts with time to enjoy it. With freshly baked natural sourdough bread. Locally sourced ingredients. And with breakfast, which we love to eat ourselves. Simple. Wholesome. Full of character. (Monday to Sunday, 7 am to 2 pm)

Organic Bakery Breakfast 20.50
Madame Crousto, bread roll and „Kipferl", local ham from Thum, mountain cheese from Höflmaier, soft-boiled egg from Wagner organic farm, sauer cream butter from Höflmaier, homemade curd cheese spread, apricot jam from Staud`s or Acacia honey

Organic Bakery Breakfast (vegetarian) 19.00
Madame Crousto, bread roll and "Kipferl", mountain cheese from Höflmaier, soft-boiled egg from Wagner organic farm, sour cream butter from Höflmaier, homemade curd cheese spread, Mandl's fresh goat cheese, apricot jam from Staud`s or Acacia honey

Organic Eggs Benedict 18.50
Potato – quark – brioche toast, two poached eggs from Wagner organic farm, local ham from Thum, homemade sauce Hollandaise

Organic Eggs Florentine (vegetarian) 17.50
Potato – quark – brioche toast, two poached eggs from Wagner organic farm, sun dried tomatoes, arugula, homemade sauce Hollandaise

Organic Croque Madame 19.90
Kaiser sourdough toast with local ham from Thum & mountain cheese from Höflmaier organic pickled gherkins, two poached eggs from wagner organic farm, sauce Hollandaise

Organic Scrambled Eggs with Madame Crousto, garden -, chive -, and radish cress from Schmidl in Gaubitsch (vegetarian)
from 2 eggs from Wagner organic farm 9.00
from 3 eggs from Wagner organic farm 11.00

Organic Rye & Cress Bread 10.50
Rainer Roggen, sour cream butter from Höflmaier, garden -, chive-, radish cress from Schmidl in Gaubitsch and soft-boiled egg from wagner organic farm

Our products are certified by: AT-Bio-301

Prices as at 10/26

From grain

At the beginning of everything we do is the grain. We work with heritage varieties sourced directly from the farmers who grow them with patience, care, and respect for the land. We give every grain the time it needs to develop its own unique character. From the field to the plate—or, in our case, to the bowl.

Organic Heritage Grain Porridge (Vegetarian) *organic emmer flakes from Allram, organic milk, acacia honey, and house-preserved organic fruit.*	LARGE 10.50 SMALL 8.00
Organic Heritage Grain Granola / Yogurt (Vegetarian) *house-made granola with Oberkulmer Rotkorn spelt flakes, toasted Madame Crousto breadcrumbs, flaxseeds, and sunflower seeds from Stöger, fresh yogurt from Höflmaier and house-preserved organic stone fruit*	10.50

Extras

Organic butter from Höflmaier	2.00
Organic apricot jam from Staud`s	2.00
Organic acacia honey	2.00
Organic soft-boiled egg from Wagner organic farm	2.90
Portion of organic bread *Madame Cousto (3 1/2 slices) or Rainer Roggen (3 slices)*	1.00
Organic bread roll	1,50
Organic cheese from Höflmaier	4.90
Organic local ham from Thum	4.90

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Sandwiches & Salads

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 Hame and Cheese Toast 8.00
grilled sourdough toast with local ham hock 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

Organic vegetable-herbs-salad 5.50

Homemade organic Dips
Apricot-Ketchup / BBQ Sauce / Butter-Mayo 1.50

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Sweet Indulgences

Some things are simply meant to be sweet. Golden brown. Made with regional butter, fine chocolate, or seasonal fruit. Always handmade. Just the way sweet indulgence should be.

Organic Butter-Cinnamon Cruffin	4.30
Organic Croissant	4.20
Organic Almond Croissant TWICE BAKED	6.10
Organic Pistachio Croissant TWICE BAKED	6.50
Organic “Topfengolatsche” / Austrian Curd Cheese Danish	4.50
Organic Pain au Bitter-Chocolat	4.60
Organic Seasonal Fruit Danish	5.90
Organic Seasonal Fruit „Krapfen“/ Austrian Doughnut	4.00

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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 Organic Vanilla Syrup	1.10
Bio Babycino*	gratis

*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 Cocoa

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

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

Extras

Organic acacia honey	1.00

**Oat drink available as an alternative*

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Juices, soft drinks & fizzy drinks

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

Soda made with Vienna spring water	0,25 l	2.30
Soda made with Vienna spring water	0,5 l	3.90
– *with organic lemon juice*	0,25 l	3.00
– *with organic lemon juice*	0,5 l	5.90
– *with biodynamic elderflower syrup*	0,25 l	3.10
– *with biodynamic elderflower syrup*	0,5 l	6.30
Homemade lemonades		
– *organic sparkling elderflower-mint lemonade*	0,5 l	5.50
– *organic sparkling lingonbeery-bergamot lemonade*	0,5 l	5.50
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 apple pear rosmary lemonade	0,33 l	5.30
Organic apple pear lemon verbena lemonade	0,33 l	5.30
Vöslauer mineral water *still or sparkling*	0,5 l	3.70

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Information about the Brot family

Organic Madame Crousto Organic mixed-grain bread	Crisp. Juicy. Soft. Full-bodied with notes of fresh grain. Slightly tart to fresh and grassy. 2,1 m² of land: 1,6 m² wheat, 0,5 m² rye	Maturation time 48 h Baked 2x
Organic Mademoiselle Crousto Organic mixed-grain bread	Full-bodied, with notes of fresh grain. Smooth. Juicy. Gentle. Slightly tart to fresh and grassy. 1,3 m² of land: 1,0 m² wheat, 0,3 m² rye	Maturation time 48 h Baked 2 x
Organic Robert De Vino Organic mixed-grain bread with walnuts and sunflower seeds	Rustic and crunchy. Nutty and slightly tart. With a hint of sunflower seeds. 2,3 m² of land: 1,1 m² wheat, 0,8 m² sunflower seeds, 0,4 m² rye	Maturation time 48 h Baked 2 x
Organic Rainer Roggen Pure Organic Rye Bread	Juicy. Dense. Compact. Distinctly tart. Crisp. 2,1 m² of land: 1,4 m² rye, 0,7 m² Woodland perennial rye	Maturation time 24 h Gebacken 2 x
Organic Meister Wenzel Organic rye bread mix	Spicy. Rich and juicy. Slightly tart. 2,4 m² of land: 1,8 m² rye, 0,6 m² wheat	Maturation time 48 h Baked 2 x
Organic Rotraud von Oberkulm Organic ancient spelt bread with wildflower honey	Nutty, with a slightly sweet honey note. Delicately tart, with a fresh, earthy flavour. 1,9 m² of land: 1,5 m² spelt, 0,4 m² emmer	Maturation time 48 h Baked 2 x
Organic Ulrich Urkorn Organic multigrain ancient grain bread with sunflower seeds and linseeds	Sunflower-seed-like with a mild hint of linseed. Nutty to spicy. Juicy. 2,5 m² of land: 0,8 m² rye, 0,5 m² woodland perennial rye 0,4 m² spelt, 0,4 m² einkorn, 0,4 m² seeds and grain	Maturation time 24 h Baked 2 x
Organic Leopold Capo Pure Organic Wheat Bread	Crispy. Fluffy. Soft. A honey-caramel cream brown colour. Mild acidity. A delicate crunch. 1,4 m² of land: 1,4 m² wheat	Maturation time 48 h Baked 2 x
Organic Emma von Oberkulm Organic ancient spelt bread with sunflower seeds	Nutty, with a slightly sweet honey note. Delicately tart, earthy notes and hints of sunflower seeds. 2,1 m² of land: 1,1 m² spelt, 0,9 m² sunflowers, 0,1 m² emmer	Maturation time 24 h Baked 2 x

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

BREADS WITH CHARACTER *oefferl.bio*

Öfferl

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