

# Bistro Menu

BREAD WITH CHARACTER

# Öfferl

## Breakfast

From Monday to Sunday.

Until 6pm.

Organic Bakery breakfast	18.50
<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)	16.90
<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	16.90
<i>Butter-Briochet toast, two poached eggs, homemade Hollandaise sauce, ham</i>	
Organic Egg Florentine (vegetarian)	15.90
<i>Butter-Briochet toast, dried tomatoes, arugula, two poached eggs, homemade Hollandaise sauce</i>	
Organic Curry Cauliflower with Omelet (vegetarian)	14.50
<i>Made from 3 organic eggs with toasted Madame Crousto</i>	
Organic Rainer Roggen-Garden Cress Bread (vegetarian)	9.50
<i>Pure rye, sour cream butter served with garden cress and a soft-boiled egg</i>	
Organic fruit yoghurt with (vegetarian)	9.50
<i>spelled flakes-granola and homemade preserved fruits</i>	
Organic Emmerflakesporridge (vegetarian)	gr. 9.50
<i>with preserved fruits and acacia honey</i>	kl. 6.50

**Small dishes,  
Sandwiches**

Organic Beluga Lentils Vegetable Salad (vegan) <i>served with white bean hummus and our sourdough wheat-rye bread</i>	15.90
Organic Pastrami Sandwich with vegetable- herb salad <i>Grilled Madame Crousto, pastrami, cheese, pickles, pickled cabbage and BBQ sauce</i>	big 19.90 small 15.90
Organic Ham and Cheese Toast with vegetable- herb salad <i>Grilled sourdough toast with ham, mountain cheese, pickles and mustard butter</i>	big 17.90 small 13.90
Organic Belugalentils Sandwich with marinated coleslaw (vegan) <i>Grilled sourdough wheat bread topped with curry-cauliflower and arugula</i>	big 19.90 small 15.90
Organic Rainer Roggen Cheese sandwich with vegetable- herb salad (vegetarian) <i>Pure rye, mountain cheese, apple chutney and curd cheese spread</i>	big 15.50 small 12.50
Organic Croque Madame <i>sourdough toast with ham, mountain cheese, 2 poched eggs, pickles and homemade butter mayonnaise</i>	17.90
Organic Homemade Dips <i>apricots ketchup/BBQ Sauce/homemade butter mayonnaise</i>	2.90

## Sweets

Organic butter-cinnamon cruffin	3.90
Organic almond croissant	5.50
Organic pistachios croissant	5.90
Organic fruit pastries seasonally topped	5.50
Organic pastries topped with curd cheese, poppy seeds, plum jam	5.50

## Juices & Soda

Organic Applejuice   Bio Obstbau Filipp 0,33l <i>with sparkling water</i>	4.90
Organic Apple-Raspberryjuice   Bio Obstbau Filipp 0,33l <i>with sparkling water</i>	4.90
Organic Apple-Currantjuice   Bio Obstbau Filipp 0,33l <i>with sparkling water</i>	4.90
Organic Icetea Apple  Bio Obstbau Filipp 0,33l	4.90
Organic Grape Jucie   Bio Obstbau Filipp 0,33l <i>with sparkling water</i>	4.90
Organic Apricot Nectar   Obsthof Lindner 0.25 l / 0,5 l <i>with still or sparkling water, 0.25 l / 0.5 l</i>	4.50 / 8.50 3.90 / 5.90
Organic Peach Nectar   Obsthof Lindner 0.25 l / 0,5 l <i>with still or sparkling water, 0.25 l / 0.5 l</i>	4.50 / 8.50 3.90 / 5.90
Organic apple juice   Martin Filipp 0.25 l / 0,5 l <i>with still or sparkling water, 0.25 l / 0.5 l</i>	4.50 / 8.50 3.50 / 5.90
Organic Zweigelt grape juice   Josef Stinzl 0.25 l / 0,5 l <i>with still or sparkling water, 0.25 l / 0.5 l</i>	4.50 / 8.50 3.50 / 5.90
Soda from Viennese spring water (non-alcoholic) 0.25 l / 0.5 l – <i>with organic lemon juice</i> – <i>with organic elderflower syrup   Nikolaihof</i>	2.10 / 3.50 2.80 / 5.50 2.90 / 5.90

## Coffee

Espresso, 23 ml	3.30
Double espresso, 45 ml	4.40
Espresso macchiato*, 65 ml	3.70
Double espresso macchiato*, 100 ml	4.80
Double espresso with milk*, 110 ml	4.80
Americano without milk, 120 ml	3.60
Americano with milk*, 140 ml	3.90
Cappuccino*, Melange*, 150 ml	4.50
Flat White*, 150 ml	5.70
Café Latte*, 220 ml	5.10
Extra shot espresso, 23 ml	1.30
Organic hot cocoa*   220 ml	6.00
Organic homemade chai latte*   220 ml <i>Cinnamon, cardamom, ginger, cloves</i>	6.30

*\*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.*

## Tea

Served in a 350 ml jug.

Organic Earlgrey <i>black tea with the refreshing scent of bergamot oil</i>	5.80
Organic China Yunnan Green Tea <i>Long-lasting, full-bodied, smoky</i>	5.80
Organic Fresh Morning Herbal tea <i>licorice, lemongrass, ginger, peppermint</i>	5.80
Organic Fruit Paradise Fruit tea <i>strawberry, orange</i>	5.80

## Alcoholic drinks

Organic Spritzer, 0.25 l <i>White wine with soda</i>	4.70
Organic Elderflower Spritzer, 0.25 l <i>White wine, soda and elderflower syrup</i>	6.50
Organic Gaubitsch Bellini, 0.25 l <i>Sparkling wine, soda and peach nectar</i>	6.50
Organic white wine, 0.125 l <i>Grüner Veltliner 2023   Weingut Hagn, Mailberg</i>	7.90
Organic rosé sparkling wine, 0.125 l <i>Brut Zweigelt   Weingut Hagn, Mailberg</i>	7.50
Organic Grüner Veltliner sparkling wine 0.125 l <i>Weingut Schöfmann Zuschmann</i>	8.00
Organic beer, 0.33 l <i>Home-brewed lager   Brauküche 35</i>	5.90



## Lieferanten und Lieferantinnen

Fa. Kastner – *Eggs*

Obstbau Filip – *Applejuice, Applevinegar*

Obsthof Lindner – *Apricot nectar, Peach nectar*

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

Biohof Fellner – *Milk*

Fleischerei Pfennigbauer – *Ham, Pastrami*

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

Hanfland – *Hemp seeds*

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

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

Mandls Ziegenhof – *Goat cheese*

Marksteiner Georg Biohof – *Yoghurt*

Nikolaihof – *Elderflower syrup*

Nussland – *Almonds, Walnuts*

Niedermaier Erdäpfel – *Potatoes*

Pletterbauer GmbH – *Honey*

Pöhl – *Cheese*

Scheiner Friedrich – *Eggs*

Schmidl – *Arugula*

Sonnentor – *Spices*

Stauds Wien – *Jam*

Stinzl Josef – *Grape juice, Fennel*

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

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

## **Bio Bäckerei Öfferl**

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## **Filialen Vienna**

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