

Bistro Menu

BREAD WITH CHARACTER

Öfferl

Breakfast

From Monday to Sunday.

Until 2pm.

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

Small dishes,
Sandwiches

From Monday to Sunday. Until 6pm.

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

Juices & mineral water

	0.33 l	0.5 l
Organic Applejuice Bio Obstbau Filipp with sparkling water	5.10	
Organic Apple-Raspberryjuice Bio Obstbau Filipp with sparkling water	5.10	
Organic Apple-Currantjuice Bio Obstbau Filipp with still water	5.10	
Organic Icetea Apple Bio Obstbau Filipp	5.10	
Organic Grape Jucie Bio Obstbau Filipp with sparkling water	5.10	
Mineral Water Vöslauer still or sparkling		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*, Melange*		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 Darjeeling black tea / Japan Sencha green tea / Greek Mountain herbal tea / Cherry Rose fruit tea		4.80
Organic hot cocoa*		5.10
Organic Matcha Latte* Organic Ceremonial Grade Matcha		6.80
Organic chai latte homemade* Cinnamon, cardamom, ginger, cloves		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

Obsthof Lindner – Apricot nectar, Peach nectar

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

Hagn - Wine

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

Nikolaihof – Elderflower syrup

Nussland – Almonds, Walnuts

Niedermaier Erdäpfel – Potatoes

Pletterbauer GmbH – Honey

Pöhl – Cheese

Scheiner Friedrich – Eggs

Schmidl – Arugula, Cress

Sonnentor – Spices

Stauds Wien – Jam

Stinzl Josef – Grape juice, 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.

BREAD WITH CHARACTER

Öfferl

Bio Bäckerei Öfferl
Gaubitsch 15 & 97
2154 Gaubitsch
Weinviertel

office@oefferl.bio
facebook.com/oefferl.bio
instagram.com/oefferl.bio
tiktok.com/@oefferl

Filialen Vienna
Wollzeile 31
1010 Vienna

Schottengasse 3a
1010 Vienna

Praterstraße 26
1020 Vienna

Landstraßer Hauptstraße 19
1030 Vienna

Mariahilfer Straße 9
1060 Vienna

Josefstädter Straße 35
1080 Vienna

Währinger Straße 93
1180 Vienna

oefferl.bio