

# 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		
Organic Apricot Nectar   Obsthof Lindner <i>with still or sparkling water</i>		4.70 4.10	8.90 6.20
Organic Peach Nectar   Obsthof Lindner <i>with still or sparkling water</i>		4.70 4.10	8.90 6.20
Soda (non-alcoholic)		2.20	3.70
– <i>with organic lemon juice</i>		2.90	5.80
– <i>with organic elderflower syrup   Nikolaihof</i>		3.00	6.00
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 <i>served in a 350 ml pot</i> <i>Darjeeling black tea / Japan Sencha green tea /</i> <i>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 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*

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*

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 – *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

## **Bio Bäckerei Öfferl**

Gaubitsch 15 & 97  
2154 Gaubitsch  
Weinviertel

[office@oefferl.bio](mailto:office@oefferl.bio)  
[facebook.com/oefferl.bio](https://facebook.com/oefferl.bio)  
[instagram.com/oefferl.bio](https://instagram.com/oefferl.bio)  
[tiktok.com/@oefferl](https://tiktok.com/@oefferl)

[oefferl.bio](https://oefferl.bio)

## **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