

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
Organic apple juice Martin Filipp <i>with still or sparkling water</i>		4.70 3.70	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.

Alcoholic drinks

Organic Spritzer, 0.25 l <i>White wine with soda</i>	4.90
Organic Elderflower Spritzer, 0.25 l <i>White wine, soda and elderflower syrup</i>	6.80
Organic Gaubitsch Bellini, 0.25 l <i>Sparkling wine, soda and peach nectar</i>	6.80
Organic white wine, 0.125 l <i>Grüner Veltliner 2023 Weingut Hagn, Mailberg</i>	8.30
Organic Grüner Veltliner sparkling wine 0.125 l <i>Weingut Schöfmann Zuschmann</i>	8.40
Organic beer, 0.33 l <i>Home-brewed lager Brauküche 35</i>	6.20

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

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