

BREAKFAST

MON - SUN: 8 AM TILL 3 PM

VIENNESE BREAKFAST

Organic Viennese roll, organic crumbly crescent roll, butter, homemade organic apricot marmalade, honey, soft-boiled organic egg ^{ACG} — 7.90

JOSEPH BREAKFAST

Organic Viennese roll, organic crumbly crescent roll, organic La Marianne bread, butter, soft-boiled organic egg, honey, homemade organic apricot marmalade, cream cheese, Viennese ham, Camembert ^{ACG} — 13.90

EGGS BENEDICT

Organic English muffin, Viennese ham, poached organic eggs, garden cress, hollandaise sauce ^{ACGMO} — 12.70

ORGANIC WALNUT BREAD-BACON-EGG SCRAMBLE

Organic walnut sourdough bread, organic egg, crispy bacon, alpine cheese, spinach with lime dressing ^{ACGHM} — 11.80

SPINACH FETA OMELETTE

Tomatoes, parsley with toasted organic Viennese sourdough loaf ^{ACFG} — 12.40

THE HEALTHY

Toasted whole grain classic loaf, house-smoked salmon, avocado cream, poached organic eggs, cottage cheese, vegan mango coconut chia pudding ^{ACDFGHO} — 14.80

AVOCADO SPELT TOAST ^{WHEAT-FREE}

Organic spelt-einkorn wheat and amaranth toast, poached organic egg, radish sprouts, rucola, lime, quinoa pops and Maldon seasalt ^{ACO} — 13.60

SMALL SPELT PORRIDGE ^{VEGAN}

Blueberries, raspberries, raspberry thyme jam, coconut flakes and mint ^{AO} — 7.20

FIG PUR PUR BIRCHERMUESLI

Yoghurt, fresh figs, pomegranate, mint and Joseph's organic granola classic ^{AGHO} — 6.70

MANGO COCONUT CHIA PUDDING ^{VEGAN}

Coconut milk, mango purée, vanilla, mint and Joseph's organic granola classic ^{AH} — 7.40

BUTTERMILK PANCAKES

Sour cream, stewed blue whortleberries, maple syrup and lime zest ^{ACGO} — 7.80

DELI

MON - FRI: 10 AM TILL 3 PM
SAT - SUN: 8 AM TILL 3 PM

SOUP

PUMPKIN CREAM SOUP WITH TONKA BEAN ^{VEGETARIAN}

Ginger, pumpkin seed oil, cream and organic spelt einkorn wheat amaranth bread with butterbean hummus

^{AGLN} — 8.40

SALAD

AUTUMNAL PUMPKIN SALAD ^{VEGETARIAN}

Feta cream, lamb's lettuce, chicory, marinated apple, pumpkin seed oil, and organic salted breadstick ^{AGLO} — 13.20

MALTED CAULIFLOWER SALAD ^{VEGAN}

Lettuce hearts, radicchio Treviso, fermented cabbage, malt reducton, fenugreek, avena nuda and balsamico dressing ^{AHLMO} — 12.40

WEEKLY SPECIALS

Our team will be happy to talk to you about our weekly changing dishes we serve Monday till Friday.

DELI

„CBCB“ - CHEF'S BEEF CHEESE BURGER

Organic rye sourdough brioche bun, housemade beef patty, red cheddar, marinated tropea onions, pickles, tomato, Lollo Bionda and Joseph's hand sliced fries with chili ketchup / *medium* or *well done* ^{AGMO} — 16.70

JOSEPH'S CLUBSANDWICH WITH FRIES

Boneless chicken thigh, organic potato sourdough bread, organic fried egg, Kamptaler bacon, iceberg lettuce, tomato and Joseph's hand sliced fries with spicy mayonnaise ^{ACFNO} — 15.60

BEEF TARTARE

Beef from Höllerschmid, beef tartare marinade, shallots, parsley, chive, crispy capers, butter, Pommery mustard mayonnaise and organic potato sourdough bread ^{ACDGM} — 14.20

SMALL SIDE SALAD

with lime dressing ^M — 4.20

SWEETS

HANDMADE ORGANIC VIENNESE

APPLE STRUDEL ^{AG} — 4.40

ORGANIC APRICOT TONKA BEAN

SACHER TORTE

with stewed apricots and chocolate butter cream ^{ACFG} — 4.60

ORGANIC CHOCOLATE

SOUR CHERRY CAKE ^{VEGAN}

^{AF} — 3.90

ORGANIC CHOCOHOLIC TARTE ^{ACGH} — 5.20

ORGANIC COFFEE CARAMEL HAZELNUT

„ECLAIR“ ^{ACFGH} — 5.20

ORGANIC LEMON CURRANT MERINGUE

TARTE ^{ACGH} — 5.90

TIRAMISU

with stewed blue whortleberries

^{ACGH} — 5.70

Josephs recommendation:

Vanilla sauce ^{CG} — 1.40

Whipped cream ^G — 0.80

Discover more of our delicacies in the patisserie display case.

DRINKS

JOSEPH'S ORGANIC LEMONADES

ORANGE GINGER

25% fruit, sweetened with agave syrup
0,5 l water — 5.20 / soda water — 5.80

STRAWBERRY RHUBARB ELDERFLOWER

20% fruit, sweetened with honey
0,5 l water — 5.00 / soda water — 5.60

PEAR GRAPEFRUIT ROSEMARY

50% fruit, no added sugar
0,5 l water — 5.20 / soda water — 5.80

ORGANIC ICE TEA ORGANIC KOMBUCHA

COLDBREW ICE TEA

Sencha- and jasmine green tea, lemon,
elderflower, sweetened with honey
0,5 l water — 4.40 / soda — 4.80

ORGANIC KOMBUCHA

Fermented organic tea beverage with
living organic kombucha culture
0,33 l — 5.40

SMOOTHIES

TAKE YOUR THYME

Raspberries, chia seeds and lemon
thyme 0,33 l — 5.20

GREEN DREAM TEAM

Cucumber, avocado and spirulina
0,33 l — 5.60

JUICE & WATER

Jonagold apple juice, unfiltered

Preiß Family 0,25 l * — 3.30

Red grape juice

Urbanhof 0,25 l * — 3.60

Quince juice

Friedl am Pfaffenwald 0,25 l — 3.80

Freshly squeezed orange juice

0,25 l — 4.50

Vöslauer mineral water,

non-sparkling or sparkling 0,33 l — 2.90

Vöslauer mineral water,

non-sparkling or sparkling 0,75 l — 4.80

Soda water 0,4 l — 1.80

Lemon soda water 0,4 l * — 2.90

Add soda water to any beverage

0,4 l erhältlich — 0.60

* *Jugendgetränk*

COFFEE

Espresso — 2.60

Espresso Doppio — 4.10

Espresso Macchiato ^G — 2.80

Espresso Doppio Macchiato ^G — 4.30

Melange ^G — 3.60

Cappuccino ^G — 3.60

Flat White ^G — 4.30

Americano — 2.90 / add milk ^G — 3.10

Caffè Latte ^G — 4.20

Chai Latte ^G — 4.20

Matcha Latte ^G — 4.90

Hot Zotter chocolate ^G — 5.20

Hot or cold milk ^G — 2.30

Extra charge for soy milk ^F — 0.50

Extra charge for oat milk ^A — 0.60

*All coffee drinks are available decaffeinated
and / or lactose-free.*

TEA

ALL THE FLOWERS

Blackberry & raspberry leaves,
peppermint, rosehip, sunflower petals,
dried apple, pussytoes, calendula
blossoms, hollyhock, heather, larkspur /
minty, sweet, 0,5 l pot — 4.90

VERBENA

Lemon verbena from Paraguay / lemony,
herbal, fresh, 0,5 l pot — 4.30

MOROCCAN MINT

Mint / fresh, sweet, mild

0,5 l pot — 4.70

MIGHTY GREEN SENCHA

Japanese green tea from Kagoshima,
mandarin / fresh, herbaceous, savory
0,5 l pot — 4.90

GOLDEN EARL

Black tea, ethereal bergamot oil
from Yunnan in China /
bergamot, honey, 0,5 l pot — 4.90

IN THE MOOD FOR LOVE / JYIN HAO JASMINE

Green tea with jasmine from Fujian
in China / aromatic, delicate sweet,
light, 0,5 l pot — 4.90

DRINKS

SPARKLING

PROSECCO DI VALDOBBIADENE DOC GIALL'ORO ^o

Ruggeri Valdobbiadene 0,1 l — 4.90
bottle 0,75 l — 32.70

PREMIER CRU BLANC DE BLANCS ^o

Larmandier - Bernier
bottle 0,75 l — 95.60

SPRITZ

WINE SPRITZER ^o

Grüner Veltliner, Winzerhof Schlosser,
Niederösterreich
1/4 l — 4.20

MIMOSA ^o

Orange juice, prosecco
1/8 l — 7.10

BEER

PRIVATBRAUEREI DANGL, ZETTENREITH

Märzen beer 0,3 l ^A — 4.40
Lager beer 0,3 l ^A — 4.20

TRUMER PRIVATBRAUEREI

Organic shandy with lemon verbena
0,33 l ^A — 4.40

WINE

GRÜNER VELTLINER RIED HOFSTATT 2016 ^o

Weingut Warnung, Kamptal
1/8 l — 3.90 / bottle 0,75 l — 22.40

DONAUSCHOTTER RIESLING ^o

Weinmanufaktur Clemens Strobl,
Wagram
1/8 l — 5.20 / bottle 0,75 l — 30.20

ROSÉ 2017 ^o

Weingut Strehn, Mittelburgenland
1/8 l — 4.30 / bottle 0,75 l — 24.80

PUSTZA LIBRÉ! ^o

Claus Preisinger, Neusiedlersee
1/8 l — 4.30 / bottle 0,75 l — 23.00

BLAUFRÄNKISCH KÖNIGSBERG 2014 ^o

Weingut Schiefer, Südburgenland
1/8 l — 5.40 / bottle 0,75 l — 31.40
