

# BREAKFAST

MON - FRI: 8 AM TILL 3 PM

SAT: 8 AM TILL 4 PM

SUN: 8 AM TILL 3 PM

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## VIENNESE BREAKFAST

Organic Viennese roll, organic crumbly crescent roll, butter, homemade organic apricot marmalade, honey, soft-boiled organic egg <sup>ACG</sup> — 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 <sup>ACG</sup> — 13.90

## EGGS BENEDICT

Organic English muffin, Viennese ham, poached organic eggs, garden cress, hollandaise sauce <sup>ACGMO</sup> — 12.70

## ORGANIC WALNUT BREAD-BACON-EGG SCRAMBLE

Organic walnut sourdough bread, organic egg, crispy bacon, alpine cheese, spinach with lime dressing <sup>ACGHM</sup> — 11.80

## SPINACH FETA OMELETTE

Tomatoes, parsley with toasted organic Viennese sourdough loaf <sup>ACFG</sup> — 12.40

## THE HEALTHY

Toasted whole grain classic loaf, house-smoked salmon, avocado cream, poached organic eggs, cottage cheese, vegan mango coconut chia pudding <sup>ACDFGHO</sup> — 14.80

## AVOCADO SPELT TOAST <sup>WHEAT-FREE</sup>

Organic spelt-einkorn wheat and amaranth toast, poached organic egg, radish sprouts, rucola, lime, quinoa pops and Maldon seasalt <sup>ACO</sup> — 13.60

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## SMALL SPELT PORRIDGE <sup>VEGAN</sup>

Blueberries, raspberries, raspberry thyme jam, coconut flakes and mint <sup>AO</sup> — 7.20

## FIG PUR PUR BIRCHERMUESLI

Yoghurt, fresh figs, pomegranate, mint and Joseph's organic granola classic <sup>AGHO</sup> — 6.70

## MANGO COCONUT CHIA PUDDING <sup>VEGAN</sup>

Coconut milk, mango purée, vanilla, mint and Joseph's organic granola classic <sup>AH</sup> — 7.40

## BUTTERMILK PANCAKES

Sour cream, stewed blue whortleberries, maple syrup and lime zest <sup>ACGO</sup> — 7.80

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# DELI

MON - FRI: 10 AM TILL 3 PM  
SAT: 8 AM TILL 4 PM  
SUN: 8 AM TILL 3 PM

## SOUP

### PUMPKIN CREAM SOUP WITH TONKA BEAN <sup>VEGETARIAN</sup>

Ginger, pumpkin seed oil, cream and organic spelt einkorn wheat amaranth bread with butterbean hummus  
<sup>AGLN</sup> — 8.40

## SALAD

### AUTUMNAL PUMPKIN SALAD <sup>VEGETARIAN</sup>

Feta cream, lamb's lettuce, chicory, marinated apple, pumpkin seed oil, and organic salted breadstick <sup>AGLO</sup> — 13.20

### MALTED CAULIFLOWER SALAD <sup>VEGAN</sup>

Lettuce hearts, radicchio Treviso, fermented cabbage, malt reducton, fenugreek, avena nuda and balsamico dressing <sup>AHLMO</sup> — 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* <sup>AGMO</sup> — 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 <sup>ACFNO</sup> — 15.60

### BEEF TARTARE

Beef from Höllerschmid, beef tartare marinade, shallots, parsley, chive, crispy capers, butter, Pommery mustard mayonnaise and organic potato sourdough bread <sup>ACDGM</sup> — 14.20

### SMALL SIDE SALAD

with lime dressing <sup>M</sup> — 4.20

## SWEETS

### HANDMADE ORGANIC VIENNESE APPLE STRUDEL <sup>AG</sup> — 4.40

### ORGANIC CHOCOLATE SOUR CHERRY CAKE <sup>VEGAN</sup> <sup>AF</sup> — 3.90

### ORGANIC CHOCOHOLIC TARTE <sup>ACGH</sup> — 5.20

### ORGANIC COFFEE CARAMEL HAZELNUT „ECLAIR“ <sup>ACFGH</sup> — 5.20

### ORGANIC LEMON CURRANT MERINGUE TARTE <sup>ACGH</sup> — 5.90

### TIRAMISU

with stewed blue whortleberries  
<sup>ACGH</sup> — 5.70

Josephs recommendation:

Vanilla sauce <sup>CG</sup> — 1.40

Whipped cream <sup>G</sup> — 0.80

*Discover more of our delicacies in the  
patisserie display case.*

# DRINKS

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## 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

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## 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

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## 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

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## 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*

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## COFFEE

Espresso — 2.60

Espresso Doppio — 4.10

Espresso Macchiato <sup>G</sup> — 2.80

Espresso Doppio Macchiato <sup>G</sup> — 4.30

Melange <sup>G</sup> — 3.60

Cappuccino <sup>G</sup> — 3.60

Flat White <sup>G</sup> — 4.30

Americano — 2.90 / add milk <sup>G</sup> — 3.10

Caffè Latte <sup>G</sup> — 4.20

Chai Latte <sup>G</sup> — 4.20

Matcha Latte <sup>G</sup> — 4.90

Hot Zotter chocolate <sup>G</sup> — 5.20

Hot or cold milk <sup>G</sup> — 2.30

Extra charge for soy milk <sup>F</sup> — 0.50

Extra charge for oat milk <sup>A</sup> — 0.60

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

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## 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

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# DRINKS

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## SPARKLING

### PROSECCO COLFONDO CASA BELFI °

Casa Belfi, Veneto, Italy

0,1 l — 5.40 / bottle 0,75 l — 35.50

### PREMIER CRU BLANC DE BLANCS °

Larmandier - Bernier

bottle 0,75 l — 95.60

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## BEER

### PRIVATBRAUEREI DANGL, ZETTENREITH

Märzen beer 0,3 l<sup>A</sup> — 4.40

Lager beer 0,3 l<sup>A</sup> — 4.20

### TRUMER PRIVATBRAUEREI

Organic shandy with lemon verbena

0,33 l<sup>A</sup> — 4.40

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## SPRITZ

### WINE SPRITZER °

Grüner Veltliner, Winzerhof Schlosser,

Niederösterreich

1/4 l — 4.20

### MIMOSA °

Orange juice, prosecco

1/8 l — 7.10

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## WINE

### NEULAND GRÜNER VELTLINER 2017 °

Herbert Zillinger, Weinviertel

1/8 l — 4.80 / bottle 0,75 l — 27.00

### DONAUSCHOTTER RIESLING °

Weinmanufaktur Clemens Strobl,

Wagram

1/8 l — 5.20 / bottle 0,75 l — 30.20

### HEINRICH NAKED 2019 °

Gernot & Heike Heinrich,

Neusiedlersee

1/8 l — 4.90 / bottle 0,75 l — 29.00

### PUSTZA LIBRÉ! °

Claus Preisinger, Neusiedlersee

1/8 l — 4.30 / bottle 0,75 l — 23.00

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