

# JOSEPH CLASSICS

8 AM – 12 PM

## KAISER BREAKFAST

Two organic handmade Kaiserin rolls, organic sour cream raw milk butter from Froihof, soft organic egg, homemade organic apricot jam <sup>ACG</sup> — 8.90

## JOSEPH BREAKFAST

Organic Joseph bread, organic handmade Kaiserin roll, organic Viennese soft brioche croissants, organic sour cream raw milk butter from Froihof, soft organic egg, organic honey from Mayrhofer, homemade organic apricot jam, organic cream cheese, organic Viennese ham from Thum, organic farmer's cheese and organic alpine cheese from Hilkater <sup>ACG</sup> — 16.90

## POACHED EGGS

### BENEDICT

Organic English muffin, two poached organic eggs, organic Viennese ham from Thum, herb oil, organic garden cress and hollandaise sauce <sup>ACGO</sup> — 15.20

### ROYAL

Organic English muffin, two poached organic eggs, cured salmon trout from the Radlberg natural pond farm from Eishken, trout caviar, organic garden cress and hollandaise sauce <sup>ACDGO</sup> — 16.80

## JOSEPH BRUNCH BURGER WITH BACON

Organic Brioche Burger Bun filled with omlette from two organic eggs, bacon from Britwurst, herb mayonnaise and wild herbs from Michi Bauer <sup>ACGM</sup> — 16.80

## NO-AVO-TOAST <sup>VEGAN</sup>

Pea cream with field beans, Yuvals organic tahina, pea sprouts on organic sunflower wholemeal seed bread, served with lime <sup>AN</sup> — 14.90

## ALMOND KASHA WITH ELDERBERRIES AND CARAMELISED WHITE CHOCOLATE

Organic buckwheat with organic almonds, elder roaster and caramelised chocolate 37% from Original Beans from the Yuna river valley, Dominican Republic <sup>AGH</sup> — 9.80



# JOSEPH BISTRO

12PM - 4PM

## CAULIFLOWER CREAM SOUP

Organic cauliflower with roasted organic walnuts, chives,  
served with a slice of organic walnut bread <sup>AGH</sup> — 7.60

## BEEF TARTARE WITH SHIITAKE AND CAPER LEAVES

Organic sirloin tip from Höllerschmid with pickled organic shiitake mushrooms from Pilzbrüder,  
Belper tuber cheese from Jumi, served with a slice of organic Joseph bread <sup>AGM</sup> — 17.40

## BARLEY CARROT RISOTTO

Organic barley with fermented carrots from Michi Bauer and roasted  
organic sunflower seeds, served with chicory salad <sup>AGO</sup> — 15.20

## STEW WITH CABBAGE SPROUTS AND PUMPKIN

Shoulder blade cap of organic beef from Austria with a mash of potato and pumpkin  
from Michi Bauer and cabbage sprouts <sup>ACGLMO</sup> — 17.80

## FAGOTTINE WITH PROSCIUTTO AND HAZELNUT PESTO

Filled pasta with alpine cheese, Wulka Prosciutto Coppa from Hans Bauer  
and hazelnut pesto <sup>ACGH</sup> — 15.80

*Alternatively vegetarian* <sup>ACGH</sup> — 14.20

## CHOCOLATE BROWNIE WITH CHERRIES

Lukewarm organic brownie with chocolate 70% from Original Beans from Virunga National Park, Congo,  
pickled organic morello cherries and organic sour cream <sup>CGO</sup> — 8.90

# DRINKS

## 100% JOSEPH 100% HOUSE MADE 100% ORGANIC

### ORANGE GINGER LEMONADE

sparkling, sweetened with agave syrup  
0,5l — 5.80

### CHERRY-COLA HERB LEMONADE

sparkling, sweetened with honey  
0,5l — 5.80

### ICE TEA

Sencha and jasmine green tea, lemon,  
elderflower, sweetened with honey  
0,5l — 5.20

### RASPBERRY KOMBUCHA

Fermented Sencha green tea beverage  
with living kombucha culture  
and raspberries 0,25l — 4.90

### HERE COMES THE SUN SMOOTHIE

Apple, carrot, orange and basil  
0,25l — 5.20

### BLACK CURRANT SMOOTHIE

Sweet potato and chia seeds  
0,25l — 5.20

## ORGANIC JUICES

### FRESHLY SQUEEZED ORANGE JUICE

0,25l — 4.70

### CLOUDY JONAGOLD APPLE JUICE\*

from the Ertl family 0,25l — 3.90

### RED GRAPE JUICE FROM BLAUER ZWEIFELT\*

from Urbanhof 0,25l — 3.90

Soda water to any juice

0,5l — 0.60

## COFFEE & ...

Espresso — 2.90 / Macchiato — 3.30

Doppio — 3.90 / Macchiato — 4.30

Americano — 3.90 / add milk — 4.30

Cappuccino — 3.90

Flat White — 4.90

Caffè Latte — 4.90

extra Shot — 1.30

+ Organic oat milk — 0.60  
from Minor Figures

## JOSEPH BROT



### COFFEE COLLECTIVE

All coffee drinks are available decaffeinated,  
lactose-free, vegan as well as cold.

### HOT ORGANIC CHOCOLATE

from Original Beans from the Esmeraldas  
Rainforest, Ecuador — 5.40

### ORGANIC CHAI LATTE — 4.90

## TEA

### ORGANIC DARJEELING

Black tea, second flush

from Himalaya, India — 4.90

### ORGANIC BRAVE NEW EARL

Black tea with juniper, bergamot  
and jasmine, India — 4.90

### ALL THE FLOWERS

Blackberry & raspberry leaves, peppermint,  
rosehip, sunflower petals, dried apple,  
pussytoes, calendula blossoms, hollyhock,  
heather, larkspur — 4.90

### ORGANIC NANA MINT

Mint from Egypt — 4.90

### ORGANIC VERBENA

Lemon verbena from Morocco — 4.90

### ORGANIC TIGER ROCK

Green tea from Zhejiang province,  
China — 4.90

All teas from Paper & Tea in the 0.5l jug.

## WATER

### VÖSLAUER MINERAL WATER

non-sparkling or sparkling

0,33l — 2.90

0,75l — 4.90

### SODA WATER 0,5l — 2.60

with fresh organic lemon juice\* 0,5l — 3.70

## BEER

### ORGANIC MÄRZEN ZWICKL

from Privatbrauerei Trumer, Obertrum

0,33l — 4.40

### ORGANIC LEMON VERBENA SHANDY

from Privatbrauerei Trumer, Obertrum

0,33l — 4.60

## WINE

### WINE SPRITZER 0,25l — 4.60

### CREMANT 'LE TEMPS EST BON'

Bobinet, Loire

0,125l — 5.80

0,75l — 29.00

### VELUE MUSKATELLER 2021

Johannes Zillinger, Weinviertel

0,125l — 5.40

0,75l — 27.00

### PINK 2021 - CUVÉE ROSÉ

Judith Beck, Lake Neusiedl

0,125l — 5.00

0,75l — 25.00

### BLAUER ZWEIFELT 2019

Weingut Andert, Lake Neusiedl

0,125l — 5.20

0,75l — 26.00

# OUR VALUES

Genuine people, intelligent craftsmanship, living breads – that is Joseph Brot.

Everything is alive! And of course we live our values: fairness, diversity, craftsmanship and transparency. From every grain in the bakery to every dish on this menu. Yes, we like to let you look at our ‚menu‘. All our partners are listed here. Honestly and by name, as it should be. For us, „global“ always means fair trade in partnership and never anonymously sourced from the world market.

All this is unique in Austria – just like Joseph Brot.

## THUM

The Thum family has been producing Austrian ham specialities since 1860. Hand-tied, gently cooked and thinly sliced, the result is a genuine Viennese delicacy full of flavour and juiciness – Thum leg ham.

## HILKATER

Annemarie and Jakob from the Bregenzerwald have been producing their excellent cheese specialities for more than 25 years, purely by hand and according to old tradition. From the organic hay milk of their own cows and cultivated in the farm's own cheese cellar until they reach their aromatic perfection.

## PILZBRÜDER

In an old vaulted cellar in Vienna's second district, the Pilzbrüder Martin and Otto Kammerlander grow their edible mushrooms. They use the natural climate of the cellar for their seasonally changing assortment.

## HANS BAUER

At Hans Bauer from Burgenland, tradition meets individuality and the best quality. Each of his air-dried raw hams often passes through his hands. This uncompromising craftsmanship allows for mild salting and a refined interplay of temperatures during the maturing process, for a distinctive taste and texture.

## FROIHOF

Every day, Froihof processes fresh milk to create special organic products in their own dairy in Eastern Styria. The organic sour cream raw milk butter is „modelled“ with great care and pure handwork before it lands on your plate.

## YUVALS TAHINA

This small manufactory from Munich is dedicated exclusively to the production of tahina. Selected organic sesame seeds are traditionally hulled, gently roasted and then ground in a stone mill. This preserves the great variety of healthy nutrients and allows the flavours to fully develop.

## MICHI BAUER

Michael Bauer has been producing vegetables, fruit, wild herbs and numerous plant rarities in his family business in the Weinviertel region for over 40 years and supplies selected customers in the high end gastronomy sector.

## NATURTEICHWIRTSCHAFT RADLBERG

Fish ponds were established near Radlberg in Lower Austria a good 50 years ago. Today, under the management of the Aibler family, noble fish can develop stress-free in 35 ponds in crystal-clear water. Sustainable and ecological breeding are at the centre of this project together with Eishken.

## COFFEE COLLECTIVE

The demand for the highest quality, unique enjoyment and at the same time paying producers fairly for their work are a matter of course for Coffee Collective from Copenhagen and Joseph Brot. With Coffee Collective, we have found a partner who obtains all coffees directly from the farmers and pays them many times more than the local market price. The coffees are gently and lightly roasted according to individual roasting profiles in order to present the individual notes and high quality in the best possible way.

## ORIGINAL BEANS

Essential values for Original Beans are not only the high quality of the cocoa beans, but also the sustainability aspect in every respect: protection of the rainforests, securing and improving the quality of life of smallholders and indigenous communities on site, as well as the development of climate-positive value chains.

## BRITWURST

Richard Holmes makes Britwurst, traditional British sausages produced by hand by the butcher's shop Hödl in Vienna. Besides a good portion of pork belly, coarse, gluten-free breadcrumbs make up the secret of his recipe mix.

