

# JOSEPH CLASSICS

8AM-12PM

## 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> — 8.40

## JOSEPH BREAKFAST

Organic Joseph bread, organic Kaiserin handmade 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, „Francine“ and „Schlossberger Jung“ rawmilk cheese from Jumi <sup>ACG</sup> — 16.40

## POACHED EGGS

### BENEDICT

Organic English muffin, two poached organic eggs, organic Viennese ham from Thum, chive oil, organic garden cress and hollandaise sauce <sup>ACGMO</sup> — 14.80

### ROYAL

Organic English muffin, two poached organic eggs, salmon trout from natural ponds farm Radlberg of Eishken, hollandaise sauce and Belper tuber cheese <sup>ACDGMO</sup> — 16.20

## TRUFFLE RACLETTE OMELETTE

Two organic eggs, truffle raclette rawmilk cheese from Jumi, organic sour cream raw milk butter from Froihof and mixed organic bread basket <sup>ACG</sup> — 13.20

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

Pea cream with field beans, Yuvals organic tahina, pea sprouts on organic sunflower wholegrain seed bread, served with lime <sup>AN</sup> — 14.20

## ALMOND PORRIDGE <sup>VEGAN</sup>

Organic oats, organic almonds, organic strawberries, caramel with Wiener Miso, Szechuan pepper <sup>A<sup>F</sup>H</sup> — 10.20



# JOSEPH BISTRO

12PM – 3PM

## VEAL TARTARE WITH GREEN APPLE

Organic veal from Höllerschmid, braised organic fennel, mayonnaise with Wiener Miso, green apple, organic Styrian horseradish and a slice of organic Joseph bread <sup>ACFM</sup> — 17.30

## SHEEP LABNEH WITH SEASONAL VEGETABLES

Homemade labneh of organic sheep yoghurt from Höfer, pickled organic vegetables, Crumiel and half an organic potato pita bread <sup>AGLO</sup> — 14.80

## JOSEPH'S CAESAR SALAD

Cream of organic free-range chicken, lettuce hearts, caper leaves, sardines from Pyscis and organic Joseph bread croutons <sup>ACDGO</sup> — 14.80

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

Pea cream with field beans, Yuvals organic tahina, pea sprouts on organic sunflower wholegrain seed bread, served with lime <sup>AN</sup> — 14.20

## TROUT PATTIES WITH POTATO ESPUMA

Trout from the Radlberg natural pond farm of Eishken, potatoes from Michi Bauer, homemade organic mustard pickles and lemon verbena <sup>ACDGM0</sup> — 19.80

## SMOKED RISOTTO WITH CARAMELISED BACON

Organic risotto, bacon from the Ötscherblick pork, organic leek and organic radishes <sup>GO</sup> — 15.20

## MARZIPAN PANNA COTTA

Organic rhubarb and lemon balm <sup>GHO</sup> — 9.80

# DRINKS

## 100% JOSEPH 100% HOMEMADE 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

### STRAWBERRY RHUBARB ELDERFLOWER

#### LEMONADE

sparkling, sweetened with honey  
0,5l — 5.80

### ICE TEA

Sencha and jasmine green tea, lemon,  
elderflower, sweetened with honey  
0,5l — 4.40

### RASPBERRY KOMBUCHA

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

### GREEN DREAM TEAM SMOOTHIE

Cucumber, avocado and spirulina  
0,25l — 5.20

## ORGANIC JUICES

### FRESHLY SQUEEZED ORANGE JUICE

0,25l — 4.50

### CLOUDY JONAGOLD APPLE JUICE\*

from the Ertl family 0,25l — 3.30

### RED GRAPE JUICE FROM

#### BLAUER ZWIGELT\*

from Urbanihof 0,25l — 3.60

Soda water to any juice

0,5l — 0.60

## COFFEE & ...

Espresso — 2.80 / Macchiato — 3.20

Doppio — 3.80 / Macchiato — 4.20

Americano — 3.80 / add milk — 4.20

Cappuccino — 3.90

Flat White — 4.80

Caffè Latte — 4.90

extra Shot — 1.20

Organic oat milk — 0.60  
from Minor Figures

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

### HOT ORGANIC CHOCOLATE

from Original Beans, Virunga  
National Park, Congo — 5.20

### ORGANIC CHAI LATTE — 4.20

## JOSEPH BROT



### 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.  
Currently we offer the Dattera Espresso  
blend from Cerrado, Brazil.

## ORGANIC TEA

### TIGER ROCK

Green tea from Zhejiang province,  
China — 4.90

### GARDEN TEA

Lemon verbena, lime blossom,  
lemongrass, nettle leaves,  
camomile blossoms, orange and  
lemon peels, rose petals, hops — 4.70

### DARJEELING

Black tea, second flush  
from Himalaya, India — 4.90

### BRAVE NEW EARL

Black tea with juniper, bergamot  
and jasmine, India — 4.70

All organic teas from Paper & Tea  
in the 0,5l jug

## WATER

### VÖSLAUER MINERAL WATER

non-sparkling or sparkling  
0,33l — 2.90 / 0,75l — 4.80

### SODA WATER 0,5l — 1.80

with fresh organic lemon juice\*  
0,5l — 2.90

## BEER

### ORGANIC MÄRZEN ZWICKL

from Privatbrauerei Trumer, Obertrum  
0,33l — 4.20

### ORGANIC LEMON VERBENA SHANDY

from Privatbrauerei Trumer, Obertrum  
0,33l — 4.40

## WINE

### CREMANT 'LE TEMPS EST BON'

Boninet, Loire  
0,125l — 5.80 / 0,75l — 29.00