

JOSEPH CLASSICS

8 AM – 12 PM

KAISER BREAKFAST

Two organic Kaiserin handmade rolls, organic sour cream raw milk butter from Froihof, soft organic egg, homemade organic apricot jam ^{ACG} — 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“ cheese from Jumi ^{ACG} — 16.40

POACHED EGGS

BENEDICT

Organic English muffin, two poached organic eggs, organic Viennese ham from Thum, chive oil, garden cress and hollandaise sauce ^{ACGMO} — 14.80

FLORENTINE

Organic English muffin, two poached organic eggs, baby chard and hollandaise sauce ^{ACGMO} — 13.70

HAM OMELETTE

Two organic eggs, organic Viennese ham from Thum, organic horseradish, organic sour cream raw milk butter from Froihof and mixed organic bread basket ^{ACG} — 14.20

NO-AVO-TOAST ^{VEGAN}

Pea cream with field beans, Yuvals organic tahina, pea sprouts on organic sunflower wholemeal seed bread, served with lime ^{AN} — 14.20

ALMOND CARDAMOM PORRIDGE WITH CITRUS FRUITS ^{VEGAN}

Organic oats, Joseph organic ancient grain granola, organic dates and lemon verbena ^{APH} — 9.60



JOSEPH BISTRO

ASPARAGUS SOUP WITH WILD GARLIC

Organic asparagus from Brandenstein with organic wild garlic cream on toasted organic Joseph bread
A_{GO} — 6.40

COLOURFUL TURNIPS WITH GOAT CREAM CHEESE

Organic goat's cream cheese from Höfer, pickled turnips from Michi Bauer, homemade organic black nuts, wild herbs and a slice of organic walnut bread A_{G H M O} — 14.80

RADICCHIO TARDIVO ON MOUNTAIN LENTILS WITH BLOOD ORANGE ^{VEGAN}

Radicchio marinated in port wine with Austrian organic mountain lentils and roasted organic hazelnuts ^{H M O} — 12.80

SAUTÉED MUSHROOMS WITH PORK GREAVES AND EGG

Shiitake and herb mushrooms from Pilzbrüder, pickled champignons, organic mangalitza pork greaves espuma, chervil, poached organic egg and organic Joseph bread filled with duxelles A_{C G M O} — 13.60

GRILLED BLACK PUDDING WITH MASHED POTATOES AND KALE

Organic black pudding from Windisch, potatoes from Michi Bauer, kale with pickled mustard seeds
A_{G M O} — 14.40

SALMON TROUT — GREEN ASPARAGUS — RADISH

Salmon trout from the Radlberg pond farm from Eishken with green organic asparagus from Brandenstein, fried radishes and potatoes from Michi Bauer A_{C D G L M O} — 19.80

FRENCH TOAST FILLED WITH POPPY SEED PLUM JAM

Organic butter brioche with organic cheesecake cream made from organic curd cheese from Froihof, organic poppy seeds from Karl Schießwald and stewed plum A_{C G H O} — 10.80

DISCOVER MORE OF OUR DELICACIES IN THE PATISSERIE DISPLAY CASE AND OUR SHOP.

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

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 organic kombucha culture
and raspberries 0,25l — 4.90

GREEN DREAM TEAM SMOOTHIE

Cucumber, avocado and spirulina
0,25l — 5.20

JUICES

FRESHLY SQUEEZED ORGANIC ORANGE JUICE

0,25l — 4.50

CLOUDY ORGANIC JONAGOLD APPLE JUICE*

from the Ertl family 0,25l — 3.30

ORGANIC RED GRAPE JUICE FROM BLAUER ZWEIGELT*

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

JOSEPH BROT

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COFFEE COLLECTIVE
COPENHAGEN

Currently you can enjoy the Daterra
Espresso blend from Cerrado, Brazil.

HOT ORGANIC CHOCOLATE

from Original Beans, Virunga
National Park, Congo — 5.20

ORGANIC CHAI LATTE — 4.20

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

TEA

ORGANIC DARJEELING

Organic black tea, second flush
from Himalaya, India — 4.90

ORGANIC BRAVE NEW EARL

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

ALL THE FLOWERS

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

ORGANIC NANA MINT

Organic mint from Egypt — 4.70

ORGANIC VERBENA

Lemon verbena from Morocco — 4.30

ORGANIC JASMINE

Green tea with jasmine blossoms
from Fujian, 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 — 4.80

SODA WATER 0,5l — 1.80

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

APERITIF

JIN - 10 YEARS JOSEPH JUBILEE GIN

from Destillerie Farthofer

BERGAMOTTO from Super Cattivo

pure 0,04l — 4.00 / with soda 0,25l — 5.00
with Le Tribute tonic 0,20l — 7.00

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

WINE SPRITZER 0,25l — 4.20

CREMANT 'ATMOSPHÈRES'

Jo Landron, Loire
0,125l — 5.80 / 0,75l — 29.00

BUTED 2018 - GV

Michael Gindl, Weinviertel
0,125l — 6.20 / 0,75l — 29.80

PIROSKA 2020 - CUVÉE ROSÉ

Weingut Joiseph, Neusiedlersee
0,125l — 5.60 / 0,75l — 29.50

FRUIT LOOPS 2020 - CUVÉE ROT

Claus Preisinger, Neusiedlersee
0,125l — 6.40 / 0,75l — 32.80

OUR VALUES

At Joseph Brot we are convinced that we can only make our products purely by hand and with the best raw materials and selected ingredients. That is why we maintain many long-standing partnerships with our producers, who share our passion for quality and artisanal production. The root of our relationship is based on enjoyment and the pleasure of extraordinary food just as much as the responsible treatment of people and nature.

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.

JUMI

The cheese label „Jumi“ has been producing original raw milk cheese varieties in the heart of the Swiss Emmental since 2005. The farmers feel right at home in the cheese dairy. The fresh raw milk from the animals is processed directly into raw milk cheese in the cheese dairy while it is still warm. The cheeses then mature in the cellar to reach their aromatic perfection.

HÖFER

The Höfer family has managed to fulfil a lifelong dream with their small farm in the Carinthian mountains. Their animals graze on lush alpine pastures and hay meadows all year round, and you can certainly taste it.

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.

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.

MICHAEL 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.

ALLRAM

Martin Allram is a grain farmer with heart and soul. In the Waldviertel he produces grain, which he grows and harvests strictly according to biodynamic principles as a Demeter farmer.

SCHIEßWALD

Karl Schießwald from Reichers grows his organic Waldviertler Graumohn g.U. on six hectares. As a passionate farmer and tinkerer, he has even built his own machine for cultivating his poppy plants.

FARTHOFER

Josef Farthofer grows organic grain on 45 hectares in Lower Austria, which he processes into high-quality malt in his own malt house. A real rarity that not many distilleries want to afford anymore. He uses it to produce special malt in different styles.

WINDISCH

The Windisch family is already the third generation to produce the finest sausage products in their manufactory in Wiener Neustadt, supplying sausage stands and top restaurants. For more than 30 years, these have included the original original Sacher sausage.