

# JOSEPH CLASSICS

Mon – Fri: 8 am – 12 pm  
Sat, Sun & holidays: 8 am – 4 pm

## KAISERIN BREAKFAST

Two organic handmade Kaiserin-rolls, organic sour cream raw milk butter from Froihof, soft-boiled 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-boiled organic egg, organic honey from apiary Schleining in Lower Austria, 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

### FLORENTINE

Organic English muffin, two poached organic eggs, marinated baby spinach and Hollandaise sauce <sup>ACGO</sup> — 14.40

## JOSEPH BRUNCH BURGER WITH CHEESE

Organic Brioche Burger Bun with two organic fried eggs, a blend of Schlossberg and Appenberger Alt cheeses, herb mayonnaise and wild herbs <sup>ACGM</sup> — 16.80

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

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

## GREEK STYLE YOGURT WITH KUMQUATS AND PISTACHIOS

Organic Greek style yogurt from Höfer with Fortunella Maxima kumquats from Casa Caria, salted baby pistachios sustainably foraged in Afghanistan from Warfair <sup>AGH</sup> — 9.40

## JOSEPH GRANOLA WITH HONEY AND FLOWER POLLEN

Organic Joseph Classic Granola with organic yogurt, organic flower pollen and organic honey from apiary Schleining in Lower Austria <sup>AGHO</sup> — 9.10



# JOSEPH BISTRO

## WARM VICHYSOISE WITH CAMELINA OIL

Potatoes with organic camelina oil from Fandler  
with braised, charred leek <sup>GO</sup> — 9.80

## BAKED GOAT'S CHEESE WITH PICKLED VEGETABLES

Organic goat's cheese with braised, pickled pumpkin and kohlrabi, radish,  
served with a slice of organic spelt bread with fresh flakes <sup>AGM</sup> — 14.80

## WALDVIERTLER EINKORN RISOTTO WITH KING OYSTER MUSHROOMS

Organic Allram einkorn risotto cooked with Parmesan, organic king oyster  
mushrooms from Viennese Pilzbrüder and Parmesan-mushroom foam <sup>ACG</sup> — 17.70

## PANCAKES WITH SOUR CHERRIES AND RICOTTA

Pancakes with organic sour cherry compote,  
organic ricotta and lemon verbena <sup>ACGO</sup> — 11.30

# DRINKS

100% JOSEPH,  
100% HOMEMADE,  
100% ORGANIC

## ORANGE GINGER LEMONADE

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

## CHERRY-COLA HERB LEMONADE

sparkling, sweetened with honey  
0,5 l — 5.80

## ICE TEA

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

## HERE COMES THE SUN SMOOTHIE

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

## BLACK CURRANT SMOOTHIE

Austrian sweet potatoes and chia seeds  
0,25 l — 5.20

## ORGANIC JUICES

### FRESH-SQUEEZED ORANGE JUICE

0,25 l — 4.70

### NATURAL CLOUDY JONAGOLD APPLE JUICE\*

Ertl family, Styria  
0,25 l — 3.90

### BLAUER ZWEIFELT RED GRAPE JUICE\*

organic Winery Urbanihof,  
Lower Austria  
0,25 l — 3.90

Soda water to any juice

0,5 l — 0.60

## COFFEE & ...

### JOSEPH BROT

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COFFEE COLLECTIVE

All coffee drinks are available decaf,  
lacto-free, vegan, as well as cold.  
We are offering two types of coffee to  
choose from, our team is happy to help.

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

Minor Figures

## HOT ORGANIC CHOCOLATE

Original Beans Beans blend of  
Esmeraldas 65 % and Esmeraldas Milk 42 %  
Esmeraldas Rainforest, Ecuador — 5.40

ORGANIC CHAI LATTE — 4.90

## TEA

### ORGANIC DARJEELING

black tea, second flush

Himalaya, India — 4.90

### ORGANIC BRAVE NEW EARL

black tea with juniper, bergamot  
and jasmine

India — 4.90

### GARDEN TEA

lemon verbena, linden blossom,  
lemongrass, nettle leaves,  
chamomile flowers, orange and  
lemon peels, rose petals, hops — 4.90

### ORGANIC NANA MINT

mint from Egypt — 4.90

### ORGANIC TIGER ROCK

green tea  
Zhejiang province, China — 4.90

## WATER

### VÖSLAUER MINERAL WATER

non-sparkling or sparkling

0,33 l — 2.90

0,75 l — 4.90

### SODA WATER\*

0,5 l — 2.60

with fresh-squeezed organic lemon juice

0,5 l — 3.70

## BEER

### ORGANIC MÄRZEN ZWICKL

private brewery Trumer

Obertrum, Salzburg

0,33 l — 4.40

### ORGANIC LEMON VERBENA SHANDY

private brewery Trumer

Obertrum, Salzburg

0,33 l — 4.60

## WINE

### WINE SPRITZER

0,25 l — 4.60

### CREMANT 'LE TEMPS EST BON' 2021

Bobinet

Loire, France

0,125 l — 5.80

0,75 l — 29.00

### VELUE MUSKATELLER 2021

Johannes Zillinger

Weinviertel, Lower Austria

0,125 l — 5.40

0,75 l — 27.00

### PINK 2021 - CUVÉE ROSÉ

Judith Beck

Lake Neusiedl, Burgenland

0,125 l — 5.00

0,75 l — 25.00

### BLAUER ZWEIFELT 2019

Weingut Andert

Lake Neusiedl, Burgenland

0,125 l — 5.20

0,75 l — 26.00

Teas from Paper & Tea served in a 0.5 l jug.

# 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 brothers Martin and Otto Kammerlander grow their edible mushrooms. They use the natural climate of the cellar for their seasonally changing organic assortment.

## BAD ISCHLER SALT

From the depths of the primeval sea and preserved for over 250 million years in the mountains of the Salzkammergut - that is our salt for your dishes. With valuable trace elements and minerals that our partner Bad Ischler brings to the surface according to the old miner's tradition.

## 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.

## NATURAL POND FARMING 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 Estate.

## 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.

## ALLRAM

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

**LIST OF ALLERGENS** <sup>A</sup> cereals containing gluten, <sup>B</sup> crustaceans, <sup>C</sup> egg, <sup>D</sup> fish, <sup>E</sup> peanuts, <sup>F</sup> soy, <sup>G</sup> milk or lactose, <sup>H</sup> nuts, <sup>I</sup> celery, <sup>M</sup> mustard, <sup>S</sup> sesame, <sup>O</sup> sulphites, <sup>P</sup> lupin, <sup>R</sup> molluscs

**ACT SUSTAINABLY** This menu is printed on bagasse pulp paper, a waste product of cane sugar production.

All prices in Euro including VAT. / Tip is not included.

