

# JOSEPH BISTRO

## ANCIENT GRAIN BREAKFAST

### BREAD & BUTTER <sup>AG</sup> — 6.20

wholemeal bread\* made from regional ancient grains\* with barrel butter\*,  
optionally with chives\* and hand-scooped pan salt  
or with mountain honey\*

### PORRIDGE <sup>AG</sup> — 10.40

naked oats\* and emmer\*  
with raisins, spiced almonds  
and apple mash

### CRUNCHY MUESLI <sup>AG</sup> — 9.20

amaranth\* and black oats\*  
with yoghurt\*, cocoa nibs\* and  
redcurrant roaster

---

## KAISERIN BREAKFAST <sup>ACG</sup> — 9.50

two handmade Kaiserin-rolls\*, butter\*,  
soft-boiled egg\*, homemade apricot jam\*

---

## JOSEPH BREAKFAST <sup>ACG</sup> — 17.50

Joseph bread\*, handmade Kaiserin-rolls\*, Viennese soft brioche croissants\*,  
butter\*, soft-boiled egg\*, honey\*, homemade apricot jam\*, cream cheese\*,  
leg ham\*, mountain cheese\* and mild raw milk soft cheese

---

## POACHED EGGS

### BENEDICT <sup>ACFGO</sup> — 15.80

Joseph's English muffin\*,  
two poached eggs\*, Kaiser ham\*,  
Hollandaise sauce with  
butter\*, herb oil

### FLORENTINE <sup>ACFGO</sup> — 14.90

Joseph's English muffin\*,  
two poached eggs\*, steamed  
chard\*, Hollandaise  
sauce with butter\*

---

## JOSEPH'S FRENCH TOAST <sup>ACG</sup> — 13.60

Joseph's sourdough brioche\*, chia seeds, blueberries\*,  
einkorn malt syrup and crème fraîche\*

# JOSEPH BISTRO

## TURKISH EGGS <sup>Ⓢ</sup> <sup>ACGN</sup> — 16.20

Joseph's flatbread\*, two poached eggs\*, labneh, chard\*, mint\*, parsley\* and chili oil

---

## SALMON TROUT SCRAMBLED EGGS <sup>ACDGLM</sup> — 15.20

Home-cured salmon trout with scrambled eggs made from two eggs\* and lemon cream cheese on toasted Joseph bread\*

---

## BREADS

### MEDITERRANEAN VEGAN <sup>AN</sup> — 13.60

braised tomatoes, hummus made from white beans\*, pine nuts and thyme flowers on Joseph's toasted La Marianne\*

### CURRY-EGG <sup>ACGM</sup> — 11.30

curry egg salad, labneh, cucumber\*, pickled shallots and coriander\* on toasted Joseph bread\*

---

## BISTRO SPECIALS

### SEASONAL CAESAR SALAD <sup>Ⓢ</sup> <sup>ACDFGM</sup> — 14.60

lettuce\* with anchovy-lemon dressing, breadcrumbs, Après Soleil mountain cheese and chives\*

### SPRING SOUP WITH EINKORN <sup>Ⓢ</sup> <sup>AGL</sup> — 9.90

clear soup with spinach\*, lemon\*, green vegetables\*, crème fraîche\*, fermented Kampot pepper and Sicilian lemon salt\*

<sup>Ⓢ</sup> For all dishes with this label, we have found a flavorful way at Joseph Brot to internally prevent food waste.

\* Organic

**ALLERGENE** <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>N</sup> sesame, <sup>O</sup> sulphites, <sup>P</sup> lupin, <sup>R</sup> molluscs

**ACT SUSTAINABLY 100% TREE-FREE** 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.