

# JOSEPH CLASSICS

## ANCIENT GRAIN BREAD AND BUTTER <sup>AG</sup> — 5.60

### HAND SCOOPED SALT AND CHIVES

with raw milk butter\* by Froihof, chives\* and hand-scooped salt flakes by Salinen Austria

### BISCHOFSHOFENER MOUNTAIN HONEY

with raw milk butter\* by Froihof and mountain honey\* by Mayrhofer

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## KAISERIN BREAKFAST <sup>ACG</sup> — 9.20

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

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## JOSEPH BREAKFAST <sup>ACG</sup> — 17.20

Joseph bread\*, handmade Kaiserin-roll\*, Viennese soft brioche croissants\*, Waldviertler butter\*, soft-boiled egg\*, honey\* from apiary Schleining in Lower Austria, homemade apricot jam\*, cream cheese\*, Viennese ham\* from Thum, alpine cheese\* from Hilkater and „Francine“ cheese from Jumi

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## ANCIENT GRAINS

### PORRIDGE <sup>AC</sup> — 9.70

Naked Oats\* and Emmer\* with Kishmish raisins by Warfair, spiced almonds and apple mash

### CRUNCHY MÜSLI <sup>AG</sup> — 8.90

Amaranth\* und black oats\* with natural yoghurt\* by Froihof, cacao nibs\* by Original Beans and blackcurrant\* roaster

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## POACHED EGGS

### BENEDICT <sup>ACGO</sup> — 15.60

English muffin\*, two poached eggs\*, Viennese ham\* from Thum, herb oil, garden cress\* and Hollandaise sauce

### FLORENTINE <sup>ACGO</sup> — 14.70

English muffin\*, two poached eggs\*, steamed chard\* and Hollandaise sauce

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## ANCIENT GRAINS PANCAKES <sup>ACG</sup> — 13.60

with chia seeds from Virunga Origins, blueberries\* from Beerenberg and crème fraîche\*

# JOSEPH BISTRO

## PARSNIP CREAM SOUP

© GL — 9.80

Parsnip\* cream soup with roasted Jerusalem artichoke\* from „Dirndln am Feld“, steamed leek\* and bacon cubes\*

ALSO AVAILABLE VEGETARIAN UPON REQUEST

## TERRINE WITH CIABATTA

AL — 11.90

Terrine\* made from pork knuckles\* from Palatin organic butchery, pickles\* from a colorful vegetable mix\* with a slice of Ciabatta.

## LENTIL-PUMPKIN-RAGU

© AGL — 14.60

with „Steinfelder“ lentils\*, dumplings\*, pumpkin seeds\* and sicilian lemon salt

## CELERY WITH EINKORN MALT

ACGLM — 10.80

Celery glazed with Einkorn malt\*, baked in the oven, served with homemade aioli\*, salsa\*, and garden cress\*

## NO-AVO-TOAST <sup>VEGAN</sup> AN — 15.60

Pea cream with field beans, Yuval's tahina\*, pea sprouts\* on sunflower wholemeal seed bread\*, served with lime\*

## KIMCHI CHEESE TOAST <sup>AGE</sup> — 13.80

Joseph's La Marianne\*, Tobi's Kimchi, Cironé & old Appenberger cheese from Jumi and Timut pepper

## BRUNCH BURGER <sup>ACGO</sup> — 16.90

with Salsiccia patty\* by organic butcher Palatin, scrambled egg\*, cocktail sauce\* and Möndli cheese by Jumi

© 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.