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Mon-Sat until 14:00 - Sunday until 16:00

BREAKFAST & BRUNCH

FULL AUSTRIAN BREAKFAST

The Austrian interpretation of a home made full English Breakfast: Röstl&egg, bacon, tomato, mushroom, lentils, sourdough, served with one Frankfurter/Debreziner 14.50
Käsekrainer: 16.00
Vegan Sausage: 16.00 (vg)

RÖSTI & EGG (gf)

A classical Alpine Mountain breakfast: Two home made potato Rösties, topped with fried eggs 9.90
Add bacon/ham 3.50; salmon 4.00

SMOKED SALMON

From local fishmonger Moxon's. With scrambled egg, herb quark, sourdough bread and butter 12.90
Add avocado 3.50

ORGANIC MOUNTAIN CHEESE

OMELETTE (v.)

Freshly made with our free-range eggs, and Austrian "Bergkäse". Topped with roasted walnuts, fresh sourdough and butter 11.90

VIENNESE BREAKFAST

Wiener Frühstück - Start your day with a little trip to Vienna; Our own Kipferl (brioche croissant) with butter and jam, 2 slices of Dusty Knuckle sourdough, ham and cheese, one fried egg, butter, jam 14.50
With a glass of Sekt 19.00

FRENCH TOAST 'KIPFERL STYLE' (v)

Milk bread fried in egg, with homemade apple and seasonal compote, fresh fruit & cinnamon 10.90

FRENCH TOAST 'HOLZHACKER'

Home made milk bread fried in egg With bacon or ham 12.90

SPORT FRÜHSTÜCK (v)

Homemade granola with Greek yoghurt, seasonal fruit compote, fresh fruit, coffee or tea of your choice and fresh orange juice 11.90
Vegan with soy yoghurt 🌱 11.90 (vg)

HAM OR BACON & EGGS

Served in the pan with fresh sourdough bread and butter 10.90

KIPFERL (BRIOCHE CROISSANT) (v)

Hand made at Kipferl 4.00
With butter 4.25; butter&jam: 4.50

SOURDOUGH (2SL)

From the Dusty Knuckle Bakery 3.50 With butter 3.75

EXTRAS

PORTION OF AVOCADO 3.50

PORTION OF HAM OR BACON 3.50

EXTRA SAUSAGE

(ONE FRANKFURTER/DEBREZINER /KÄSEKRAINER/VEGAN SAUSAGE) 3.50/3.50/5/5

FRESH ORANGE JUICE 3.95

If you suffer from any allergies or food intolerances, please ask a member of staff for advice

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VIENNESE CAKES

VANILLE KIPFERL

Shortbread cookies with vanilla – find out what we are all about *1.50 each*

SACHERTORTE

The one and only truly Viennese Cake – super rich in chocolate with layers of apricot jam *7.50*

Recommended with whipped cream

TOPFENTORTE

Austria's alternative to cheesecake, fluffy and baked *7.50*

APFELKUCHEN *(df, with eggs)*

A juicy apple cake made from an old Jewish recipe, with vanilla essence and cinnamon *7*

APFELSTRUDEL

Puff pastry filled with apple, raisins and almond flakes, spiced with cinnamon – pure 18th century Viennese indulgence, traditionally served cold *7.50*

Recommended with whipped or ice cream

MOHNTORTE *(gf)*

Poppyseed cake from a Bosnian recipe with organic poppyseeds from Austria, walnuts and chocolate *7*

MARONITORTE

Classic Austrian cake with chestnut puree, spiced with rum, and with a cream filling and chocolate glazing *8*

Viennese nut cake with red currant jam, marzipan and chocolate glazing *8*

ESTERHAZYTORTE *(gf)*

Nutty butter cream between layers of hazelnut meringue. Named after the famous Hungarian Esterhazy family *8*

VEGAN SACHERTORTE *(vgn)*

Our vegan take on the classic Viennese cake – super rich in chocolate with layers of apricot jam *7.50*

VEGAN APFELKUCHEN *(vgn)*

A juicy apple cake made with ground almond flour, with lemon and cinnamon *7*

LINZER TORTE

Classic Austrian cake from Linz on the Danube – almond tart with red currant jelly, spiced with cinnamon and cloves *6.50*

Add whipped cream 1

Add a scoop of vanilla ice cream 2

Please view our full range of delicious home-made cakes in the cake counter at the front!

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HAUSTORTE *(gf)*