



## Festive Recommendations

BY THE GLAS 0,1 L	€
<i>Bründlmayer Sekt Brut Reserve, Langenlois, Austria</i>	10,00
<i>Laurent-Perrier La Cuvée Brut, Champagne, France</i>	14,00
<i>Bollinger Special Cuvée Brut, Champagne, France</i>	23,00
<i>Gosset Grand Rosé Brut, Champagne, France</i>	22,00

BY THE BOTTLE 0,75 L	€
<i>Laurent-Perrier La Cuvée Brut Champagne, France</i>	84,00
<i>Bollinger Special Cuvée Brut Champagne, France</i>	138,00
<i>Krug Grande Cuvée Brut Champagne, France</i>	315,00
<i>Pol Roger Sir Winston Churchill Brut 2015 Champagne, France</i>	295,00
<i>Dom Pérignon Brut 2015 Champagne, France</i>	265,00
<i>Louis Roederer Cristal Brut 2016 Champagne, France</i>	345,00

OYSTERS	€
<i>Fine de Claire with lemons and Mignonette</i>	per piece 4,90
<i>Gillardeau with lemons and Mignonette</i>	per piece 6,90
<i>+ Baguette basket with butter</i>	6,00

*Served Fridays and Saturdays from 8 am to 7 pm*

*Our Waitstaff is happy to assist with  
any allergy questions or concerns.*



## BREAKFAST

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### *Classic Viennese Breakfast*

*1 hot beverage of choice\*, handmade roll, homemade croissant, organic butter, Meinel jam or honey, soft boiled organic egg*

14,00

*\*alcoholic beverages not included*

### *Italian Breakfast*

*Cappuccino and a freshly baked Croissant*

8,50

### *Julius Meinel Breakfast*

*1 hot beverage of choice\*, jour bread, freshly baked croissant, organic butter, Meinel jam and honey, soft boiled organic egg, turkey-and ham, cheese variety, and a glass of Julius Meinel Prosecco*

28,00

*\*alcoholic beverages not included*

### *Julius Meinel Breakfast without Prosecco*

22,00

### *Chive Bread*

*a slice of classic dark ryebread, organic butter and chives*

5,50

### *1 Portion of Organic Summer Butter*

1,50

### *1 Portion Meinel Jam*

2,00

### *1 Portion Honeydew Honey*

2,20

### *1 Portion Pistachio Creme*

2,50

### *1 Portion Gianduja*

2,00

### *1 Portion Organic soft boiled Egg*

2,50

*Daily Breakfast served from 8 am to 1 pm*

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## SHAREABLE DISHES

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### *Beef Tartare*

*with a quail egg, dijonnaise and baguette*

19,90

### *Salmon Tartare*

*with dill mustard sauce and baguette*

18,90

### *Smoked Salmon (120 g)*

*freshly sliced smoked salmon with horseraddish  
whipped cream and baguette*

22,90

### *Spinach Salad*

*with Fourme d'Ambert, candied walnuts, pear with  
lingonberry, pumpkin seeds and baguette*

17,90

### *Vitello Tonnato*

*thinly sliced cooked veal, creamy mayonaise based  
sauce made of tuna, capers and anchovies, caper  
berries, arugula and baguette*

17,90

### *Burrata*

*with heirloom tomatoes, basil pesto, arugula and baguette*

16,90

### *Cheese Plate*

*Comté, truffle brie, Fontal, Manchego*

18,90

### *Sacher Würstel*

*with fresh Austrian horseraddish, mustard  
and a Kaiser bun*

11,90

### *Veal Goulash*

*with small butter dumplings and sour cream*

22,00

*All Food is served daily from 10 am to 6 pm*

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any allergy questions or concerns.*



## OPEN FACED SANDWICHES

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*thinly sliced rustic baguette with french brie,  
grapes and nuts*

*per piece 4,20*

*thinly sliced rustic baguette, with smoked ham,  
lingonberries and gooseberry*

*per piece 4,50*

*thinly sliced rustic baguette, with fresh sliced  
smoked salmon, cucumber and dill*

*per piece 4,90*

## TRAMEZZINI

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*Tramezzini with Ham and Cheese*

*per piece 3,20*

*Tramezzini with Tuna*

*per piece 3,20*

*Tramezzini with Tomato and Mozzarella*

*per piece 3,20*

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