

welcome to



Vienna's first 100% vegan breakfast spot.

We strive for the highest quality and best taste, which is why we produce as much as possible ourselves. Whether it's hand-made rolls, bread, croissants, iced tea, or coffee liqueur—everything is made in-house.

If we don't make it ourselves, we guarantee that we only offer the best products that we fully stand behind.

Dialogue is important to us – please communicate any special requests, allergies, or comments directly. We're sure to find a solution.

Despite careful handling, our food may contain traces of other, unlisted allergens.

Classic breakfast

Small breakfast (A)

5 €

Roll or Kipferl | vegetable butter | jam

Viennese breakfast (A, F)

11 €

Roll | Kipferl | Vegetable butter | Jam |
plant based ham | plant based cheese slices

English breakfast (A, F)

18 €

baked beans | mushrooms | tomatoes | plant based sausages |
plant based bacon | toast

Hummus breakfast (A, F, L, N) *low gluten (P) available*

13 €

Hummus | Labneh | Tofu feta | Vegetable sticks | Olives | Pita bread

Bagels *low gluten (P) available (+1 €)*

Lox bagel (A, F, H, N)

12 €

Almond ricotta | Carrot lox | Rocket salad | Horseradish

Avocado bagel (A, F, H, M, N)

12 €

Almond ricotta | Avocado | Lemon zest | Pickled red onion

Breakfast bagel (A, H, L, N)

14 €

Almond ricotta | *plant based* bacon | *plant based* scrambled eggs |
Rocket salad | Avocado

Camembert bagel (A, F, H, M, N, O)

15 €

plant based Cream cheese | Rocket salad | *plant based* Camembert |
pickled onions | Cumberland Sauce

NEW



Chef Rupi recommends

Filled croissant (A, F, L, O) *soy-free option available* 15 €

Croissant | *plant based* Ham | *plant based* Cheese |
plant based scrambled eggs | rocket salad | tomato & onion chutney

Croque Madame (A, F, M) 12 €

plant based ham and cheese toast, topped with sauce Mornay
plant based ham | *plant based* cheese | tomato salsa | mustard

BACK
AGAIN

Vegan scrambled eggs made from Nøgg with toasted bread

Plain (A, L) 7 €

Bell Pepper & Onion (A, L) 8 €

Bacon (A, L) 8 €

Ham & Cheese (A, F, L) 10 €

Waffles

low gluten and soy-free available (+2€)

in the batter: Bourbon vanilla pulp

The Anne Waffle (A, F) berry and plum compote | vegan cream | mint 9 € | 14 €

1 piece | 2 pieces

The One With Bacon (A, F) Bacon | maple syrup 9 € | 14 €

1 piece | 2 pieces

NEW

Pancakes *low gluten and soy-free available (+2€)*

Plain with plant-based butter & maple syrup (A, F) 9 €

Blueberry & banana (A, F) 11 €

Chocolate & nut (A, F, H) 12 €

Chocolate & Banana (A, F) 11 €

NEW



Something sweet

Banana bread (A, F, H) with bananas and cream	5 €
Sabine's lemon cake (A, F) with cream and mint	5 €
Hot fudge brownie (A, F) warm, with chocolate sauce and whipped cream	5 €

Add to your order

Handmade bread rolls, to availability (A)	2 €
Handmade Kipferl, to availability (A)	3 €
vegetable butter	2 €
Jam <i>by d'arbo</i>	2 €
Maple syrup	2 €
Chocolate sauce (A, F)	2 €
<i>plant based</i> ham (F)	5 €
plant based Cheese slices	4 €
Tofu feta (A, F)	4 €
Almond ricotta (H)	4 €
Bacon by <i>Billie Green</i> (A)	4 €
Hummus (N)	4 €

A – cereals containing gluten | F – soy | H – nuts | L – celery | M – mustard | N – sesame | O – sulphites | P – lupin

Coffee

Roasted by *café couture* | Also available **decaffeinated** or **iced**

Espresso	3 €
Espresso macchiato*	3.20 €
Long Black (single)	3.50 €
Cortado*	3.50 €
Doppio	4.50 €
Americano (double)	5 €
Cappuccino* (single or double espresso)	5 € 6 €
Flat white*	5.70 €
Latte macchiato*	5.90 €
Dirty Chai Latte	7.30 €



Tea | Matcha | Chai

Freshly grated and squeezed ginger and lemon Tea	4.10 €
Homemade berry tea	4.10 €
Mango-Mandarin by <i>Die Teerose</i>	4.10 €
Black Assam by <i>Die Teerose</i>	4.10 €
Matcha Latte* Japanese Matcha by <i>Die Teerose</i>	6 €
Strawberry Matcha Latte* iced	7.30 €
Chai Latte* homemade	6 €
Hot chocolate* (F)	6 €

*with oat, almond (H), coconut, or soy (F) milk

Freshly squeezed | freshly pressed

Cucumber	0.25 l	5 €
Carrot	0.25 l	5 €
Apple and carrot	0.25 l	5 €
Apple	0.25 l	5 €
Freshly squeezed orange	0.2 l	6 €



Cold drinks

Soda*	0.25 l 0.5 l	2,€ 3 €
Lemon soda* Freshly squeezed lemon	0.25 l 0.5 l	2.40 € 3.60 €
Soda elderflower* by <i>d'arbo</i>	0.25 l 0.5 l	3 € 4 €
Mango-tangerine-passion fruit iced tea Homemade	0.25 l 0.5 l	3 € 5 €
Elderflower grape juice	0.25 l	5 €
Almdudler	0.35 l	4,20 €
Fritz Orange	0.35 l	4,20 €
Fritz Rhubarb	0.33 l	4,20 €
Fritz Kola / light	0.33 l	4,20 €

*Soft drink for young people

Lemonades (with tap water or soda)

lavender and strawberry homemade	0.25 l 0.5 l	3 € 5 €
Peach-lime syrup from <i>Monin</i> Freshly squeezed lime	0.25 l 0.5 l	3 € 5 €
mint and lime homemade Freshly squeezed lime Mint	0.25 l 0.5 l	3 € 5 €
Ginger and tonka bean Homemade	0.25 l 0.5 l	3 € 5 €



Alcoholic beverages

Beer (A)	0.33 l	3.80 €
by <i>Drunken Unicorn Beer Factory</i>		
Light Dark Pale Ale Grapefruit		

Prosecco blanc on tap (O)	0.1 l	4.40 €
Prosecco-Orange (O)	0.1 l	7 €

ON TAP

White Gelber Muskateller <i>Fürnkranz</i> (O)	1/8 l	4.40 €
Red Blaufränkisch <i>Weingut Weiss</i> (O)	1/8 l	4.40 €
Hugo (O)	0.3 l	5.20 €
Wildberry Lillet (O)	0.35 l	5.40 €
Schlossgold non-alcoholic beer (A)	0.5 l	5.20 €

Bring the spritzer

White spritzer (O)	0.25 l	4.40 €
Kaiserspritzer Elderflower by <i>d'arbo</i> (O)	0.25 l	5 €
Tyrolean wine & Almdudler (O)	0.25 l	5 €
Violet spritzer syrup by <i>Monin</i> (O)	0.25 l	5 €
Peach spritzer syrup by <i>Monin</i> (O)	0.25 l	5 €

Cocktails | Long drinks

Espresso Martini	11 €
Espresso Homemade coffee liqueur <i>Absolut</i> Vodka simple syrup	
All-In	11 €
Cranberry Bourbon <i>Four Roses</i> Lime simple syrup	
Whisky Sour	11 €
Whisky <i>Glenmorangie</i> Lemon simple syrup Foam	
Gin and tonic	11 €
<i>Hendrick's</i> Gin <i>Fever Tree</i> Tonic Cucumber & Pepper	

welcome to



Vienna's first 100% vegan breakfast spot.

We strive for the highest quality and best taste, which is why we produce as much as possible ourselves. Whether it's hand-made rolls, bread, croissants, iced tea, or coffee liqueur—everything is made in-house.

If we don't make it ourselves, we guarantee that we only offer the best products that we fully stand behind.

Dialogue is important to us – please communicate any special requests, allergies, or comments directly. We're sure to find a solution.

Despite careful handling, our food may contain traces of other, unlisted allergens.

Classic breakfast

Small breakfast (A)

5 €

Roll or Kipferl | vegetable butter | jam

Viennese breakfast (A, F)

11 €

Roll | Kipferl | Vegetable butter | Jam |
plant based ham | plant based cheese slices

English breakfast (A, F)

18 €

baked beans | mushrooms | tomatoes | plant based sausages |
plant based bacon | toast

Hummus breakfast (A, F, L, N) *low gluten (P) available*

13 €

Hummus | Labneh | Tofu feta | Vegetable sticks | Olives | Pita bread

Bagels *low gluten (P) available (+1 €)*

Lox bagel (A, F, H, N)

12 €

Almond ricotta | Carrot lox | Rocket salad | Horseradish

Avocado bagel (A, F, H, M, N)

12 €

Almond ricotta | Avocado | Lemon zest | Pickled red onion

Breakfast bagel (A, H, L, N)

14 €

Almond ricotta | *plant based* bacon | *plant based* scrambled eggs |
Rocket salad | Avocado

Camembert bagel (A, F, H, M, N, O)

15 €

plant based Cream cheese | Rocket salad | *plant based* Camembert |
pickled onions | Cumberland Sauce

NEW



Chef Rupī recommends

Filled croissant (A, F, L, O) *soy-free* option available 15 €

Croissant | *plant based* Ham | *plant based* Cheese |
plant based scrambled eggs | rocket salad | tomato & onion chutney

Croque Madame (A, F, M) 12 €

plant based ham and cheese toast, topped with sauce Mornay
plant based ham | *plant based* cheese | tomato salsa | mustard

BACK
AGAIN

Vegan scrambled eggs made from Nøgg with toasted bread

Plain (A, L) 7 €
Bell Pepper & Onion (A, L) 8 €
Bacon (A, L) 8 €
Ham & Cheese (A, F, L) 10 €

Waffles

low gluten and soy-free available (+2€)
in the batter: Bourbon vanilla pulp

The Anne Waffle (A, F) berry and plum compote | vegan cream | mint 9 € | 14 €
1 piece | 2 pieces

The One With Bacon (A, F) Bacon | maple syrup 9 € | 14 €
1 piece | 2 pieces

NEW

Pancakes *low gluten and soy-free available (+2€)*

Plain with plant-based butter & maple syrup (A, F) 9 €
Blueberry & banana (A, F) 11 €
Chocolate & nut (A, F, H) 12 €
Chocolate & Banana (A, F) 11 €

NEW



Something sweet

Banana bread (A, F, H) with bananas and cream	5 €
Sabine's lemon cake (A, F) with cream and mint	5 €
Hot fudge brownie (A, F) warm, with chocolate sauce and whipped cream	5 €

Add to your order

Handmade bread rolls, to availability (A)	2 €
Handmade Kipferl, to availability (A)	3 €
vegetable butter	2 €
Jam <i>by d'arbo</i>	2 €
Maple syrup	2 €
Chocolate sauce (A, F)	2 €
<i>plant based</i> ham (F)	5 €
plant based Cheese slices	4 €
Tofu feta (A, F)	4 €
Almond ricotta (H)	4 €
Bacon by <i>Billie Green</i> (A)	4 €
Hummus (N)	4 €

A – cereals containing gluten | F – soy | H – nuts | L – celery | M – mustard | N – sesame | O – sulphites | P – lupin

Coffee

Roasted by *café couture* | Also available **decaffeinated** or **iced**

Espresso	3 €
Espresso macchiato*	3.20 €
Long Black (single)	3.50 €
Cortado*	3.50 €
Doppio	4.50 €
Americano (double)	5 €
Cappuccino* (single or double espresso)	5 € 6 €
Flat white*	5.70 €
Latte macchiato*	5.90 €
Dirty Chai Latte	7.30 €



Tea | Matcha | Chai

Freshly grated and squeezed ginger and lemon Tea	4.10 €
Homemade berry tea	4.10 €
Mango-Mandarin by <i>Die Teerose</i>	4.10 €
Black Assam by <i>Die Teerose</i>	4.10 €
Matcha Latte* Japanese Matcha by <i>Die Teerose</i>	6 €
Strawberry Matcha Latte* iced	7.30 €
Chai Latte* homemade	6 €
Hot chocolate* (F)	6 €

*with oat, almond (H), coconut, or soy (F) milk

Freshly squeezed | freshly pressed

Cucumber	0.25 l	5 €
Carrot	0.25 l	5 €
Apple and carrot	0.25 l	5 €
Apple	0.25 l	5 €
Freshly squeezed orange	0.2 l	6 €



Cold drinks

Soda*	0.25 l 0.5 l	2,€ 3 €
Lemon soda* Freshly squeezed lemon	0.25 l 0.5 l	2.40 € 3.60 €
Soda elderflower* by <i>d'arbo</i>	0.25 l 0.5 l	3 € 4 €
Mango-tangerine-passion fruit iced tea Homemade	0.25 l 0.5 l	3 € 5 €
Elderflower grape juice	0.25 l	5 €
Almdudler	0.35 l	4,20 €
Fritz Orange	0.35 l	4,20 €
Fritz Rhubarb	0.33 l	4.20 €
Fritz Kola / light	0.33 l	4.20 €

*Soft drink for young people

Lemonades (with tap water or soda)

lavender and strawberry homemade	0.25 l 0.5 l	3 € 5 €
Peach-lime syrup from <i>Monin</i> Freshly squeezed lime	0.25 l 0.5 l	3 € 5 €
mint and lime homemade Freshly squeezed lime Mint	0.25 l 0.5 l	3 € 5 €
Ginger and tonka bean Homemade	0.25 l 0.5 l	3 € 5 €



Alcoholic beverages

Beer (A)	0.33 l	3.80 €
by <i>Drunken Unicorn Beer Factory</i>		
Light Dark Pale Ale Grapefruit		

Prosecco blanc on tap (O)	0.1 l	4.40 €
Prosecco-Orange (O)	0.1 l	7 €

ON TAP

White Gelber Muskateller <i>Fürnkranz</i> (O)	1/8 l	4.40 €
Red Blaufränkisch <i>Weingut Weiss</i> (O)	1/8 l	4.40 €
Hugo (O)	0.3 l	5.20 €
Wildberry Lillet (O)	0.35 l	5.40 €
Schlossgold non-alcoholic beer (A)	0.5 l	5.20 €

Bring the spritzer

White spritzer (O)	0.25 l	4.40 €
Kaiserspritzer Elderflower by <i>d'arbo</i> (O)	0.25 l	5 €
Tyrolean wine & Almdudler (O)	0.25 l	5 €
Violet spritzer syrup by <i>Monin</i> (O)	0.25 l	5 €
Peach spritzer syrup by <i>Monin</i> (O)	0.25 l	5 €

Cocktails | Long drinks

Espresso Martini	11 €
Espresso Homemade coffee liqueur <i>Absolut</i> Vodka simple syrup	
All-In	11 €
Cranberry Bourbon <i>Four Roses</i> Lime simple syrup	
Whisky Sour	11 €
Whisky <i>Glenmorangie</i> Lemon simple syrup Foam	
Gin and tonic	11 €
<i>Hendrick's</i> Gin <i>Fever Tree</i> Tonic Cucumber & Pepper	