

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

Hummus breakfast (B, F, L, N) *low-gluten option available*

13 €

Hummus | Labneh | Tofu feta | Vegetable sticks |
Olive selection | Pita bread

bagels (P) *(low gluten option available, +1 €)*

Lox bagel (B, L, H, N)

Almond ricotta | carrot lox | rocket | horseradish

12 €

Avocado bagel (A, H, M, N)

Almond ricotta | avocado | Lemon zest | pickled red onion

12 €

Breakfast bagel (A, H, L, N)

Almond ricotta | *Billie Green* bacon | *Nøgg* vegan scrambled eggs |
rocket | avocado

14 €

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

Cream cheese | rocket | *petite vegan* Camembert | pickled onions |
Cumberland sauce

15 €

Vegan scrambled eggs made from *Nøgg* with buttered toast

Plain (A, L) small | large

4 € | 8 €

Pepper and onion (A, L) small | large

5 € | 10 €

Bacon (A, L) small | large

6 € | 12 €

Ham and cheese (A, F, L) small | large

6 € | 12 €



Chef Rupī recommends

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

Croissant | *goldblatt* cold cuts | *die ohne* slices |

Nøgg Vegan scrambled egg | rocket | tomato and onion chutney

Croque Madame (A, F, M) *soy-free option available* 12 €

Vegan ham and cheese toast, topped with Mornay sauce

goldblatt ham | *die ohne* slices | tomato salsa | tarragon mustard

Waffles

(gluten-free available, waiting time approx. 30 minutes, +2 €)

The Anne Waffle (A, F) Berry and plum compote | Vegan cream | Mint 9 € | 15 €

1 piece | 2 pieces

The Valeria Waffle (A, F) Ham | Cheese | Onion | Garlic | 9 € | 15 €

Cherry tomatoes | Herb cream sauce

1 piece | 2 pieces

Pancakes

(gluten-free option available, approx. 30 min. wait, +2 €)

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

(+ bacon +1€)

Blueberry & banana (A, F) 12 €

Chocolate & pecan (A, F, H) 14 €

Chocolate & banana (A, F) 12 €



Something sweet?

NEW

Nougat dumplings (A, F, H) *Zotter* hazelnut nougat | Butter crumbs
Fruit sauce | sprinkled with sugar – 1, 2 or 3 pieces

5 € | 9 € | 11 €

NEW

Kaiserschmarrn (A, F) caramelized | apple sauce – small | large

7 € | 12 €

Sabine's lemon cake (A, F) with whipped cream and mint

5 €

Hot fudge brownie (A, F) warm, with chocolate sauce and whipped cream

6 €

Add to your order

Handmade bread rolls, depends on availability (A)

2 €

Handmade croissant, depends on availability (A)

3 €

Vegetable butter

2 €

Jam *from d'arbo*

2 €

Maple syrup

2 €

Chocolate sauce (A, F)

2 €

goldblatt pork loin cold cuts (F)

4 €

Die Ohne slices

3 €

Tofu feta (A, F)

4 €

Almond ricotta (H)

4 €

Bacon from *Billie Green* (A)

3 €

Hummus (N)

4 €

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

Coffee

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

Espresso	3 €
Espresso macchiato*	3.20 €
Long (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 €



Tea | Matcha | Chai

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

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

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* from <i>d'arbo</i>	0.25 l 0.5 l	3 € 4 €
Mango, mandarin and passion fruit iced tea Homemade	0.25 l 0.5 l	3 € 5 €
Freshly squeezed orange juice	0.2 l	6 €
Elderberry grape juice (O)	0.25 l	4 €
Almdudler	0.35 l	4 €
Fritz Orange	0.35 l	4 €
Fritz Rhubarb	0.33 l	4 €
Fritz Cola / light	0.33 l	4 €

*Soft drinks



Lemonades (with tap water or soda)

ginger and tonka bean 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	0.25 l 0.5 l	3 € 5 €
strawberry and lavender homemade	0.25 l 0.5 l	3 € 5 €



Alcoholic beverages

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

Prosecco blanc on tap (O)	0.1 l	4 €
Prosecco orange (O)	0.2 l	7 €

FROM THE

Hugo (O)	0.3 l	5.20 €
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Wildberry Lillet (O)	0.35 l	5.40 €
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Schlossgold Non-alcoholic beer (A)	0.5 l	5 €
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Zeilinger-Wagner Non-alcoholic Prosecco rosé or white (O)	0.1 l	4 €
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Bring the spritzer

White spritzer (O)	0.25 l	4 €
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Kaiserspritzer Elderflower from <i>d'arbo</i> (O)	0.25 l	5 €
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Tyrolean wine & Almdudler (O)	0.25 l	5 €
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Violet spritzer syrup from <i>Monin</i> (O)	0.25 l	5 €
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Peach spritzer syrup from <i>Monin</i> (O)	0.25 l	5 €
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