

Breakfast

Breakfast Menu available from 07:00am - 12:00pm

Coffee, Tea & Juices

COFFEE

Espresso Ristretto Americano	3.5
Double Espresso Espresso Macchiato	4.5
Cappuccino Latte Macchiato Flat White	5.5

TEA

Assam Earl Grey Nana Mint Rooibos Jasmine Berry Kiss Chamomile	7.5
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JUICE

Daily Selection of Fresh Juices	7.5
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CHAMPAGNE

0.1 l | 0.75 l

Roederer Collection 245	25 175
Roederer Vintage Rosé '17	35 245
Roederer Cristal '15	80 570
Ruinart Blanc de Blancs Brut	270

Kindly note that there is a delivery charge of €10.

ALLERGEN INFORMATION

 Vegetarian  Vegan  Vegan upon request

Our team is delighted to assist you with any dietary or allergen information.
We source our fish, meat, and eggs sustainably, ensuring quality and responsibility.

Cold Breakfast Dishes

CHARCUTERIE

Charcuterie Selection du Jour

12

CHEESE

Cheese Selection du Jour

12

FRUIT

Fruit Selection du Jour

12

SALMON

Smoked Salmon | Capers | Lemon | Horseradish

12

YOGHURT BOWL

Choice of Yoghurt

Plain Yoghurt | Greek Yoghurt | Chia Seeds-Coconut Yoghurt

Choice of Condiments

Mixed Berries | Granola | Mixed Nuts | Banana

14

CEREAL BOWL

Choice of Milk

Whole Milk | Soy Drink | Oat Drink | Almond Drink

Choice of Condiments

Granola | Cornflakes | Choco Pops | Oats | Bircher Müsli

14

Breakfast Hot Dishes

ATELIER 7 "RÖSTI"

Crispy Potato Rösti
Poached Egg | Smoked Salmon
Truffle-Crème Fraîche | Arugula 20
+ 15g Caviar +60

VIENNESE "BENEDICT"

Toasted Brioche | Poached Eggs
Vienna Leg Ham | Horseradish
Hollandaise 15

CONGEE [✓] ^(V)

Asian Rice Porridge
Scallion | Soy Egg | Ginger 15

MISO PHO [✓]

Miso Soup | Vermicelli
Smoked Tofu | Vegetables | Scallion 15

AVOCADO TOAST [✓] ^(V)

Toasted Sourdough Bread
Guacamole | Poached Egg
Wild Herb Salad | Aioli 18

GARDEN "CROISSANT" [✓]

Crispy Flat Croissant | Burrata
Spinach | Tomato Confit 15

SEMOLINA PORRIDGE [✓] ^(V)

Warm Creamy Semolina | Hazelnuts
Cinnamon Sugar | Berry Coulis
Dark Chocolate 14

PANCAKES [✓]

Sour Cream Pancakes | Banana | Almonds
Maple Syrup 18

FRENCH TOAST [✓]

Egg & Crème fried Brioche | Cinnamon Sugar
Fresh Berries | Whipped Cream | Maple Syrup 18

CLASSIC EGG DISHES PREPARED TO YOUR PREFERENCE [✓]

Choice of Condiments
Ham | Tomato | Bell Pepper | Cheese | Onions | Mushrooms

Choice of Side Dishes
Sausages (Pork or Veal) | Bacon | Hashbrown | Baked Beans 14

Classics

In Room Dining Menu available from 12:00pm - 23:30pm

Sandwich & Burger

CLASSIC CLUB SANDWICH

Toasted White Bread | Chicken Breast | Bacon | Tomatoes | Lettuce | Mayonnaise
French Fries or Side Salad 26

CLASSIC CHEESEBURGER

Wagyu Beef Patty | Toasted Brioche Bun | Caramelized Onions | Onions | Tomatoes
Green Lettuce
French Fries or Side Salad 31

Add Crispy Bacon 4
Add Smashed Avocado 4
Add Foie Gras 15

Pasta

CHOICE OF: SPAGHETTI | PENNE | LINGUINE

Gluten-Free Option: Spaghetti | Penne
Choice of: Pomodoro ✓ | Bolognese | Green Pesto ✓ 26

Add Prawns 15
Add Grilled Chicken 11
Add Burrata 8

Salad

CAESAR SALAD

Romaine Lettuce Hearts | Parmesan Cheese | Croutons
Caesar Dressing with Anchovies 19

Add Grilled Chicken 11
Add Prawns 15

MARKET GREENS ✓

Mixed Greens | Market Vegetables | Mustard-Apple-Vinaigrette 21

Add Grilled Chicken 11
Add Prawns 15

Brasserie Selection

HAMACHI

Hamachi Sashimi | Baby Peppers | Sesame-Nori Vinaigrette | Nori-Chips 29

BEEF CONSOMMÉ

Beef Soup | Root Vegetables | Fresh Chives | Sliced Crêpes 14

BOUILLABAISSÉ

Classic Bouillabaisse | Sauce Rouille | Crouton 26

VEAL GOULASH

Veal Ragout | Paprika Sauce | Buttered Spätzle | Crème Fraîche 30

ENDIVE v (v)

Endive-Asparagus Salad | Orange | Walnut | Stracciatella Cheese 24

CANNELLONI v

Stuffed Cannelloni | Goat Cheese | Carrot-Miso Purée | Sage-Butter 30

WIENER SCHNITZEL

Breaded Escalope of Veal | Lingonberries | Lemon
Parsley Potatoes or Side Salad 38

CATFISH

Seared Catfish | Austrian Prawn | Tom Kha Gai Ragout 45

BEEF

Hanging Tender Steak (180g) | Asparagus | Fondant Potato | Chimichurri 46
Beef Tenderloin available as supplement +23

Sides Dishes v

Seasonal Grilled Vegetables
French Fries
Steamed Rice
Roasted Potatoes
Side Salad 12

Kids Menu

BEEF CONSOMMÉ

Beef Soup | Root Vegetables | Fresh Chives | Sliced Crêpes 14

VEGETABLE STICKS √

Ranch Dip | Crackers 12

CHICKEN FINGERS & FRENCH FRIES

Honey Mustard or BBQ Sauce 18

WHITE FISH FILLET

Choice of Rice | Parsley Potatoes | French Fries | Seasonal Vegetables 28

BEEF TOURNEDOS

Choice of Rice | Parsley Potatoes | French Fries | Seasonal Vegetables 38

PASTA √ (V)

Choice of: Spaghetti | Penne | Linguine
Gluten-Free Option: Spaghetti | Penne
Choice of: Pomodoro √ | Bolognese | Green Pesto √ 21

BEEF SLIDERS

Wagyu Beef Patty | Lettuce | Tomatoes | Cheese | French Fries 19

GRILLED CHEESE SANDWICH √

French Fries or Side Salad 18

FRUITS AND BERRIES BOWL √

Seasonal Selection 12

KID'S SUNDAE √

Vanilla | Chocolate | Strawberry Ice Cream 12

Desserts

CHOCOLATE BROOKIE ✓

Caramel Fleur de Sel | Tahiti Vanilla Ice Cream

16

MOELLEUX AU CHOCOLAT ✓

Warm Chocolate Cake | Vanilla Chantilly | Mango Sorbet

18

FRUIT PLATTER ✓

21

SELECTION OF FRESH BERRIES ✓

21

ICE CREAM AND SORBET SELECTION

Ice Cream: Vanilla | Chocolate | Salty Caramel | Pistachio ✓

Sorbet: Mango | Strawberry | Calamansi ✓

7 per scoop

Overnight Menu

Overnight Menu available from 11.30 pm to 6.30 am

CHEESE SELECTION v

Selection of Cheeses | Fig Mustard | Grapes | Sourdough Bread 18

CHARCUTERIE SELECTION

Selection of Austrian Charcuterie | Mixed Pickles | Mustard | Horseradish
Sourdough Bread 18

BEEF CONSOMMÉ

Beef Soup | Root Vegetables | Chives | Sliced Crêpes 14

VEAL GOULASH

Veal Ragout | Paprika Sauce | Buttered Spätzle 30

GRILLED CHEESE SANDWICH v

Butter Toast | Gruyère Cheese | Black Pepper
French Fries or Side Salad 18

Add Vienna Leg Ham 5

Add Turkey Breast 4

SACHER SAUSAGE

Mustard | Horseradish | Sourdough Bread 14

Beverages

WATER

House-Filtered Brita Water (still / sparkling)	5
Vöslauer (still / sparkling) 0.75 l	7
Acqua Panna 0.75 l	
San Pellegrino 0.75 l	9

SOFT DRINKS 0.33 l

Coca Cola Light Zero	
Fanta Sprite Almdudler Makava	
Franz Josef Limo Orange	6
RedBull RedBull Sugarfree	10

JUICES

Daily Selection of Fresh Juices	7.5
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COFFEE

Espresso Ristretto Americano	3.5
Double Espresso	
Espresso Macchiato	4.5
Cappuccino Latte Macchiato	
Flat White	5.5

HOT CHOCOLATE

Zotter Milk Chocolate	5.5
Zotter Dark Chocolate	6

TEA

Assam Earl Grey Nana Mint Rooibos	
Jasmine Berry Kiss Chamomile	7.5

FRESH & PREMIUM JUICES

Wild Cherry 0.1 l	15
Wild Quince 0.1 l	12

NON-ALCOHOLIC APERITIF

	0.1 l 0.75 l
Sparkling Tea Blå	9 63

BOTTLED BEER

Trumer	5
Ober Trumer Zwickl	5

CHAMPAGNE**0.1 l | 0.75 l**

Roederer Collection 245	25 175
Roederer Vintage Rose '17	35 245
Roederer Cristal '15	80 570
Ruinart Blanc de Blancs Brut	270

ATELIER 7 SPRITZ COLLECTION

Apérol Spritz	12
Campari Spritz	12
Yuzu Spritz Royal	28
Bellini Royal	23
Verjus Spritz 0.0%	11

COCKTAILS

Negroni	15
American	13
Livener Highball 0.0%	11

WHITE WINE**0.125 l | 0.75 l**

Sauvignon Blanc Gamlitz Sattlerhof '24	11 65
Grüner Veltiner Dürnstein Alzinger '25	10 60
Gemischter Satz Jesuit Fuchs-Steinklammer '21	13 78
Dragon Bianco Langhe DOC G.D Vajara '23	12 72
Chablis Domaine Colombier '23	15 85

ROSÉ WINE**0.125 l | 0.75 l**

Whispering Angel '24	12 72
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RED WINE**0.125 l | 0.75 l**

Blaufränkisch Alte Reben Weninger '14	17 100
Joiser Reben Altenburger '24	10 60
Bründlmayer Pinot Noir '22	12 72
Barbaraessco La Ca Nova '22	17 102
Bourgogne Rouge Vincent Durueuil-Janthia '21	22 135