

# 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

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 √ (√)

Asian Rice Porridge  
Scallion | Soy Egg | Ginger 15

## MISO PHO √

Miso Soup | Vermicelli  
Smoked Tofu | Vegetables | Scallion 15

## AVOCADO TOAST √ (√)

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

## GARDEN "CROISSANT" √

Crispy Flat Croissant | Burrata  
Spinach | Tomato Confit 15

## SEMOLINA PORRIDGE √ (√)

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 TOWNEDOS**

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<sup>V</sup> | 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** ∨

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** ∨

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

## 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

**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
Loibner Grüner Veltliner Federspiel Knoll '24	10   60
Wiener Gemischter Satz Bisamberg Wieninger '24	10   60
Riesling Dürnstein Federspiel Alzinger '25	12   72
Chablis Domaine Colombier '23	15   90

**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