

CEREALIEN

CRUNCHY SPELT

OR BIO-OAT FLAKES 10,0
coconut yoghurt, fruit of season,
agave syrup *vegan* ♡ A/F

CRUNCHY SPELT

OR BIO OAT FLAKES 10,0
bio-yoghurt, fruit of season,,
organic honey ♡ A/G

BIO EGGS C/G

FROM ORGANIC ANIMAL FARMING

SOFT BOILED EGG 2,8
standard 4 minutes

FRIED/SCRAMBLED EGGS 7,2
of 2 eggs,
with bio goat cheese *G* OR bio-bacon ♡
OR bio-ham ♡

FRIED/SCRAMBLED EGGS 10,2
of 3 eggs,
with bio goat cheese *G* OR bio-bacon ♡
OR bio-ham ♡

PORTION OF

VEGAN BUTTER *small/large* 1,1/2,2

ORGANIC BUTTER *G sm/l* 1,0/2,0

BIO HONEY 2,5

HOUSEMADE JAM 2,3

NOUGAT CREAM *G/H* 3,5

ASIAGO-CHEESE *G* 4,8

BIO GOAT CHEESE *G* 6,0

BIO-BACON ♡ 6,5

BIO-HAM ♡ 7,0

PROSCIUTTO DI PARMA ♡ 7,0
20 month ripened

BREAD & ROLLS ^A



BREAD ROLL 2,0

PORTION BREAD 2,2

DARK BREAD ROLL *N* 2,5

CROISSANT *C/G* 3,0

GLUTENFREE BREAD ROLL *N* 3,8

PORTION OF GRAGGER'S BIO WHOLEMEAL BREAD 4,0

bio is an Austrian certification mark for organic animal farming
all prices in Euro / errors excepted

A gluten

B crustaceans

C egg

D fish

E peanuts

F soy

G lactose

H nuts

L celery

M mustard

N sesame

P lupins

O Sulfite/alcohol

R molluscs

vegetarian

♡ *Vegan*

♡ *pork*

VIENNESE BREAKFAST 9,0
house made jam, bio-honey,
bio-butter, croissant, bread roll ♣ A/G

PANCAKES 12,0
2 different house made jams, fruit of the season ♣ A/C/G

LARGE BREAKFAST 12,5
house made jam, boiled bio-egg, asiago-butter cheese,
bio-ham or prosciutto di parma,
bio-butter, bread roll, dark bread roll 🍷 A/C/G/N

VEGAN BREAKFAST 13,5
pumpkin-oat porridge, nuts, pomegranate, maple syrup ♣ A/H/N

SALMON BREAKFAST 15,5
home pickled beetroot salmon, chervil, lettuce hearts,
horseradish, mustard honey, bread A/D/M

PALMENHAUS BREAKFAST 16,5
basil apple lassi, scrambled bio eggs with goat's cheese,
house made jam, bio-butter,
bread roll, bio wholemeal bread ♣ A/C/G

CHEESE



SELECTION OF 2 9,8

SELECTION OF 5 19,2

♣ A/G/H/M/O served with
fig mustard, walnuts,
bread

QUADRELLO DI BUFALA
nutty, aromatic, buffalo milk,
hand made, fine red cultures
- LOMBARDY, ITALY

STILTON
mild-blue mould
speciality, pasteurized milk
- LEICESTERSHIRE, ENGLAND

REBLOCHON AOP
aromatic raw milk-white mould
cheese from high alps region
- SAVOYEN, FRANCE

BRIE DE MEAUX AOP
soft cheese, cow's milk,
white rind, creamy, salty
- MEAUX, FRANCE

CHÄLLERHOCKER
aromatic hard cheese, 2/3 raw
milk, matured 8 months
- ST. GALLEN, SWITZERLAND