HIDDENKITCHEN

BREAKFAST

MO – FR

8:30 – 11:00

SA

9:00 – 14:00

HIDDEN KITCHEN

WINTER BOWLS

SWEET POTATO POLENTA BOWL **10,9**
with hot plums, roasted pumpkin seeds, shaved vegan dark chocolate, cardamom soy yoghurt & thyme
(vegan & glutenfree) (F)

WINTER YOGURT - PANCAKE BOWL **10,9**
Greek yogurt with pumpkin-cinnamon-pancakes, apple compote, pomegranate seeds, lemon zest & homemade granola
(A, C, G, H)

EGG BREAKFAST BOWL **12,9**
Lime-quinoa, bean puree, scrambled eggs, avocado, cucumber, coriander, cherry tomatoes & crispy bacon
(gluten & lactose free) (C)

VEGAN BREAKFAST BOWL **12,9**
Lime-quinoa, rocket, pea-mint-puree, humus, carrot-beetroot slaw, cherry tomatoes, coconut-bacon, pistachio-Dukkah (gluten & lactose free) (H,N)

BIEDER & MAIER COFFEE & CO

ESPRESSO | DOPPIO	2,8 | 4,8
ESPRESSO | DOPPIO with milk	3,1 | 4,9
CAFÉ LATTE| FLAT WHITE	4,9
MELANGE OR CAPPUCCINO	4,4
CAFÉ AU LAIT	6,5
AMERICANO | XL	3,1 | 5,1
HOT CHOCOLATE DOLFIN | XL	3,5 | 5,4
HOMEMADE CHAI LATTE - milk tea made from chai infusion, unsweetened	5,2
MATCHA TEA | MATCHA LATTE	5,1 | 5,5
KURKUMA LATTE | BEETROOT LATTE	5,9
GLASS OF MILK - warm or cold	2,7
BABYCCINO	2,7
EXTRA ESPRESSO SHOT	+2,6
Oat milk, soy milk & lactose free milk	+0,6

ORGANIC TEA SERVED IN A TEAPOT

ORGANIC BLACK TEA - Earl Gray
ORGANIC BLACK TEA - English Breakfast

ORGANIC GREEN TEA - Lime & Ginger
ORGANIC GREEN TEA - China jasmine

ORGANIC HERBAL TEA MIX - DETOX with milk thistle seeds
ORGANIC HERBAL TEA - peppermint
ORGANIC HERBAL TEA - Verbena
ORGANIC ROOIBOS - Lime & Vanilla
ORGANIC OLIVE LEAF - Mango & tangerine
ORGANIC FRUIT TEA - Orange, ginger & cinnamon

4,5

FRESHLY SQUEEZED

FRESH SQUEEZED ORANGE JUICE **4,1**

PINK SMOOTHIE **4,9**
Orange, beetroot, carrot, ginger & apple

GREEN SMOOTHIE **4,9**
Apple, spinach, orange, & mango

BREAKFAST ETAGÈRE
Minimum of 2 people
All you can eat

Homemade gravlax, ham & cheese
Beetroot cream cheese with horseradish
Avocado humus
Fresh cress & radishes
Homemade bagel, "Handsemmel"
& Carrot multigrain bread
Butter & homemade jam
Chocolate Brownie Bite & fresh fruit
Fresh orange juice
Price per person

22/

Would you like to add coffee, tea or hot chocolate to your etagère?
A hot drink of your choice* is available for just
€ 2,8 surcharge!

* Except Matcha Latte, Café au lait & XL sizes

BREAKFAST SETS

WIENER STADTPARK — **13,9**

Carrot multigrain bread, Handsemmel, Ham, cheese, soft boiled egg, butter, homemade jam, fresh orange juice

CENTRAL PARK — **16,9**

Homemade bagel, Homemade gravlax, beet-root and horseradish creamcheese, avocado humus, fresh cress, mini Elvis, brownie bite, fresh orange juice

GREEN PARK — **12,5**

Carrot multigrain bread, soft boiled egg, pea creamcheese with feta crumbs, cherry tomatoes & radishes, fruit salad shot, fresh orange juice

VEGAN GREEN PARK — **12,5**

Carrot multigrain bread, avocado humus, pea creamcheese with feta crumbs, cherry tomatoes & radishes, fruit salad shot, fresh orange juice

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BAGEL BREAKFAST 2 homemade bagels DIY with homemade gravlax, beetroot and horseradish cream cheese, avocado humus & fresh cress	**12,5**
EGG + BUTTERED BREAD + GREEN Multigrain carrot bread, soft boiled egg, butter, radishes, cress & chives	**8,5**

EXTRAS:

3 slices of carrot multigrain bread	**1,9**
Homemade bagel	**2,5**
"Handsemmel"	**1,9**
Avocado-humus / beetroot and horseradish cream cheese / pea creamcheese with feta	**2,6**
Portion of cheese	**3,6**
Portion of ham	**3,9**
Portion of homemade Gravlax (cured salmon)	**4,5**
Butter "Candy"	**1,0**
Cress & chives	**1,5**
Radishes / cherry tomatoes	**1,5**
Homemade jam / organic honey	**2,2**
Chocolate Brownie Bite	**2,4**
Soft boild organic egg	**2,7**

SOURDOUGH TOAST

GREEN EGGS BENEDICT toasted sourdough with pea and mint puree, Feta, poached egg, hollandaise, sumac & Pea cress	**12,9**
PINK EGGS FLORENTINE Toasted sourdough with beetroot horseradish Cream cheese, poached egg, homemade Gravlax, beetroot powder & sprouts	**14,5**

SOURDAY TOPPINGS (SATURDAY SPECIAL)

Portion of Gravlax- salmon	**4,5**
Crispy bacon	**3,5**
Grilled halloumi	**3,2**
Mini lamb sausages	**3,5**
½ an avocado	**2,9**
Poached organic egg	**3,5**

MÜSLI, PORRIGDE & CO

PRISCILLA PORRIDGE Roasted almond sticks, chopped pumpkin seeds, seasonal compote & fresh blueberries	**6,9**
ELVIS PORRIDGE Peanut butter, Dolfin chocolate shavings & fresh banana	**6,9**
BANANA SPLIT Banana, Greek yogurt, home-roasted granola, acacia syrup, fresh fruit	**8,5**
BIRCHER MÜSLI (vegan) with almond milk, apple juice, chia seeds, pumpkin seeds, fresh fruits, dried cranberries & maple syrup	**6,9**
COCONUT QUINOA PORRIDGE (vegan + gf) with blueberries, dried apricots & roasted almond sticks	**8,5**

HOMEMADE SWEETS

“THE EVIL CROISSANT” filled with Viennese nougat & Almond butter-cream	**4,9**
AMERICAN CARROT CAKE	**4,6**
POLENTA-EARL GREY-CAKE (glutenfree)	**4,6**
ZUCCHINI CHOCOLATE CAKE	**4,6**
FRENCH BUTTERCROISSANT	**2,2**

WEEKLY DESSERTS FROM THE COUNTER	**4,6**

SATURDAY SPECIALS

SCRAMBLED EGGS MADE FROM 2 ORGANIC FREE-RANGE EGGS with fresh chives	**5,9**
QUICHE LORRAINE with 3 salads of your choice from the counter	**11,8**
SMALL SALAD 2 different types of salads of your choice	**6,9**
LARGE SALAD 4 different types of salads of your choice	**10,1**
SOUPE DU JOUR	**4,9**