

# Öfferl

**Rendezvous with bread** ——— Those who question everything and think things afresh need plenty of passion and lifeblood. That's the only way to create bread which is more than just bread. The bread obtains a real character, a strong personality. With oohs and aahs. Our breads are as complex as life itself. Like the people who bake them. All the members of our bread family have one thing in common: just like us, they're true originals from Austria's wine growing region, and a strong family.

This attachment to our home region and real craft are our aspiration. That's why we only work with the best, most inspiring organic producers. Together with them, we have a vision of creating authentic products which set new standards with their quality. Because they're made by hand. Because animals and nature were taken into consideration during production. Because they're natural and genuine. And because they just taste better. Bon appétit!

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**Breakfast** ——— The best organic ingredients for a good morning.  
Monday to Sunday until 6:30pm. And while you enjoy your  
breakfast, our service team will be happy to pack up your  
favourite organic products from the shop to take home.

Organic Bakery breakfast	17.50
<i>Madame Crousto, bread roll and „kipferl“, soft-boiled egg, sour cream butter, homemade curd cheese spread, jam and mountain cheese, served with ham from Pfennigbauer from Laa an der Thaya</i>	
Organic Bakery breakfast vegetarian	15.50
<i>Madame Crousto, bread roll and „kipferl“, soft-boiled egg, sour cream butter, homemade curd cheese spread, jam and mountain cheese, served with fresh goat cheese from Michael Mandl</i>	
Organic Egg Benedict	15.50
<i>Butter-Briochet toast, two poached eggs from Eva Schäffer, homemade Hollandaise sauce, ham from Pfennigbauer</i>	
Organic Egg Florentine	14.50
<i>Butter-Briochet toast, herbs spinach, two poached eggs from Eva Schäffer, homemade Hollandaise sauce</i>	
Organic Pumpkin Herb Omelet	14.50
<i>Made from 3 organic eggs with toasted Madame Crousto</i>	
Organic Rainer Roggen-Garden Cress Bread	8.50
<i>Pure rye, sour cream butter from family Höflmaier, served with garden cress and a soft-boiled egg</i>	
Fabian Fellner's organic fruit yoghurt with spelled flakes-granola and homemade apple compote	8.50
Organic Emmerflakesporridge	big 8.50
<i>with preserved fruits and acacia honey from the Rohrauer family</i>	small 5.00

**Focaccia & Sandwiches** ——— Strong characters like our Madame Crousto need strong partners. That's why our sandwiches are all classics and, at the same time, anything but classic. But why waste too many words – we'll simply let the taste speak for itself.

Organic Laaer onion soup 9.50  
served with Madame Crousto - mountain cheese toast

Organic Weinviertler sourdough focaccia 9.50  
*with mountain cheese from Höflmaier and bacon, vegetable- herb salad, hemp seeds, herb curd cheese and herb pesto*

Organic sourdough focaccia with mountain cheese vegetarian 9.50  
*vegetable- herb salad, hemp seeds from Hanfland, herb pesto*

Organic Pastrami Sandwich with vegetable- herb salad big 17.50  
*Grilled Madame Crousto, pastrami, cheese, small 12.50*  
*pickles, pimped cabbage and BBQ sauce*

Organic Ham and Cheese Toast with vegetable- herb salad big 16.50  
*Grilled sourdough toast with ham, mountain cheese, pickles and small 12.00*  
*mustard butter*

Organic Belugalentils Sandwich with marinated coleslaw , vegan big 17.50  
*Grilled sourdough wheat bread topped with braised vegetables small 12.50*  
*and arugula*

Organic Rainer Roggen Cheese sandwich with vegetable- herb salad big 12.50  
*Pure rye, mountain cheese, apple chutney and curd cheese spread small 9.50*

Organic Croque Madame 16.50  
*sourdough toast with ham from family Pfennigbauer, mountain cheese,*  
*2 poched eggs, pickels and homemade butter mayonnaise*

Organic Homemade Dips 2.00  
*apricots ketchup/BBQ Sauce/homemade butter mayonnaise*

**Something sweet** ——— Try our organic cruffin or spoil yourself with one of our organic “Zuckergoscherl” (sweet treats) or a piece of dessert from our display case:

Organic butter-cinnamon cruffin	3.70
Organic Zotter chocolate tartlet	6.40
Organic lemon tartlet	6.40
Organic plum-crumble tartlet	6.40
Organic „Powidlbücheln“	3.90
+ homemade organic vanillasauce	+2.50
Organic apple-cinnamon rose with walnut cream	4.70
+ homemade organic vanillasauce	+2.50

**Juices & Soda** ——— “One does not live from bread alone”,  
so we’ve found the best refreshments from the wine and forest  
quarters of Austria.

Organic Applejuice with sparkling water   Martin Filipp 0,33l	4.10
Organic Apple-Raspberryjuice w/ sparkling water   Martin Filipp 0,33l	4.10
Organic Apple-Currantjuice w/ sparkling water   Martin Filipp 0,33l	4.10
Organic Apple Ice Tea   Martin Filipp 0,33l	4.10
Organic Apricot Nectar   Obsthof Lindner 0.25 l w/ <i>still or sparkling water, 0.25l/0.5l</i>	4.00 3.50/5.50
Organic Peach Nectar   Obsthof Lindner 0.25 l w/ <i>still or sparkling water, 0.25l/0.5l</i>	4.00 3.50/5.50
Organic apple juice   Martin Filipp 0.25 l w/ <i>sparkling water, 0.25l/0.5l</i>	4.10 3.20/5.40
Organic Zweigelt grape juice   Josef Stinzl 0.25 l w/ <i>sparkling water, 0.25l/0.5l</i>	4.10 3.20/5.40
Soda from Viennese spring water ( <i>non-alcoholic</i> ) 0.25l/0.5l – w/ organic lemon juice – w/ organic elderflower syrup   Nikolaihof	2.00 / 3.30 2.60 / 5.20 2.60 / 5.20
Mineral water sparkling or non sparkling   Vitus 0.35 l / 1 l	3.20 / 6.00

**Coffee roasted in-house** ——— At our homebase in Gaubitsch, located in Austria's wine growing region, we have our own coffee roasting house. Here, we roast our own coffee with character, which we source directly from our partners in Guatemala, Peru, El Salvador, Rwanda and India. Immerse yourself into a fascinating world of coffee with us.

Espresso, 23 ml	3.10
Double espresso, 45 ml	4.20
Espresso macchiato°, 65 ml	3.50
Double espresso macchiato°, 100 ml	4.60
Double espresso with milk°, 110 ml	4.60
Americano without milk, 120 ml	3.40
Americano with milk°, 140 ml	3.70
Cappuccino°, Melange°, 150 ml	4.30
Flat White°, 150 ml	5.40
Café Latte°, 220 ml	4.90
Extra shot espresso, 23 ml	1.10

### **Hot Drinks** ———

Organic hot chocolate°   Josef Zotter, 220 ml	6.00
Organic homemade chai latte° 220 ml <i>Cinnamon, cardamom, ginger, cloves</i>	6.00
<i>All coffees also available as iced coffee / °Also available with oat milk</i>	

**Espresso** ——— For all our milk drinks, we use our chocolatey, nutty Arabica/Robusta blend "H3".

*Our team is always ready to help you with information and advice on our coffee. Just ask, we're happy to help you with your coffee decisions.*

**Tea** ——— We have found a great tea in Teawell. Served in a 350 ml jug.

Earlgrey <i>black tea with the refreshing scent of bergamot oil</i>	5.50
Organic China Yunnan Green Tea <i>Long-lasting, full-bodied, smoky</i>	5.50
Organic Fresh Moring Herbal tea <i>licorice, lemongrass, ginger, peppermint</i>	5.50
Organic Fruit Paradise Fruit tea <i>strawberry, orange</i>	5.50

**Alcoholic drinks** ——— When you have something to celebrate or just because. There's always a reason to toast.

Organic Spritzer, 0.25 l <i>White wine with soda</i>	4.50
Organic Elderflower Spritzer, 0.25 l <i>White wine, soda and elderflower syrup</i>	5.50
Organic Gaubitsch Bellini, 0.25 l <i>Sparkling wine, soda and peach nectar</i>	6.00
Organic white wine, 0.125 l <i>Grüner Veltliner 2022   Weingut Hagn, Mailberg</i>	7.10
Organic rosé sparkling wine, 0.125 l <i>Brut Zweigelt   Weingut Hagn, Mailberg</i>	7.10
Organic sparkling wine Blanc de Blanc 0.125 l <i>Weingut Schödl</i>	7.20
Organic beer, 0.33 l <i>Home-brewed lager   Brauküche 35</i>	4.90



# Öfferl

## **Our homebase**

Öfferl Bio Bäckerei &  
Kaffeerösterei  
Gaubitsch 15  
2154 Gaubitsch  
Weinviertel  
brot@oefferl.bio

## **Vienna**

Wollzeile 31  
1010 Wien

Schottengasse 3  
1010 Wien

Währinger Straße 93  
1180 Wien

Mariahilfer Straße 9  
1060 Wien

Landstraßer Hauptstraße 19  
1030 Wien

## **NEW Opening 13.12.2023**

Praterstraße 26  
1020 Wien

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Dear guest, For information on ingredients in our dishes which could trigger allergies or intolerances, please ask our service staff.