

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 6:00 pm. 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 <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>	17.50
Organic Bakery breakfast vegetarian <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>	15.50
Organic Egg Benedict <i>Butter-Brioche toast, two poached eggs from Eva Schäffer, homemade Hollandaise sauce, ham from Pfennigbauer</i>	15.50
Organic Egg Florentine <i>Butter-Brioche toast, garden cress, two pouched eggs from Eva Schäffer, homemade Hollandaise sauce</i>	14.50
Organic Cauliflower Herb Omelet <i>Made from 3 organic eggs with toasted Madame Crousto</i>	14.50
Organic Rainer Roggen-Garden Cress Bread <i>Pure rye, sour cream butter from family Höflmaier, served with garden cress and a soft-boiled egg</i>	8.50
Fabian Fellner's organic fruit yoghurt with spelled flakes-granola and homemade preserved fruits	8.50
Organic Emmerflakesporridge <i>with preserved fruits and acacia honey from the Rohrauer family</i>	big 8.50 small 5.00

Focaccia, Sandwiches & Salad ——— 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 Beluga Lentils Vegetable Salad served with white bean hummus and our sourdough wheat-rye bread	12.50
Organic Weinviertler sourdough focaccia <i>with mountain cheese from Höflmaier and bacon, vegetable- herb salad, hemp seeds, herb curd cheese and herb pesto</i>	9.50
Organic sourdough focaccia with mountain cheese vegetarian vegetable- herb salad, <i>hemp seeds from Hanfland, herb pesto</i>	9.50
Organic Pastrami Sandwich with vegetable- herb salad <i>Grilled Madame Crousto, pastrami, cheese, pickles, pimped cabbage and BBQ sauce</i>	big 17.50 small 12.50
Organic Ham and Cheese Toast with vegetable- herb salad <i>Grilled sourdough toast with ham, mountain cheese, pickles and mustard butter</i>	big 16.50 small 12.00
Organic Belugalentils Sandwich with marinated coleslaw , <i>vegan Grilled sourdough wheat bread topped with cauliflower and arugula</i>	big 17.50 small 12.50
Organic Rainer Roggen Cheese sandwich with vegetable- herb salad <i>Pure rye, mountain cheese, apple chutney and curd cheese spread</i>	big 12.50 small 9.50
<i>Organic Croque Madame sourdough toast with ham from family Pfennigbauer, mountain cheese, 2 poched eggs, pickels and homemade butter mayonnaise</i>	16.50
<i>Organic Homemade Dips apricots ketchup/BBQ Sauce/homemade butter mayonnaise</i>	2.00

Something sweet ——— Try our organic cruffin or spoil yourself with one of our organic “Zuckergoscherl” (sweet treats)

Organic butter-cinnamon cruffin	3.70
Organic almond croissant	5.10
Organic fruit pastries with bluebeery and curd	4.90
Organic fruit pastries with raspberry and vanilla cream	4.90
Organic cherry cake with crumble	4.90

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 0.25l 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 0.33l / 1 l	3.20 / 6.00

Coffee ——— Bread and coffee simply belong together for us.
80 % Arabica. 20 % Robusta. A blend of Brazilian, Colombian and Indian
beans. Strong. Chocolatey-tart. Nutty. Roasted by friends in Farchant.

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> <i>All coffees also available as iced coffee / °Also available with oat milk</i>	6.00

*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 Grüner Veltliner sparkling wine 0.125 l <i>Weingut Schöfmann Zuschmann</i>	7.10
Organic beer, 0.33 l <i>Home-brewed lager Brauküche 35</i>	4.90

Öfferl

Our homebase

Öfferl Bio Bäckerei &
Kaffeerösterei
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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.