BOUVIER

FROM 7-10.30AM

Included is one warm dish with a side, unlimited access to the buffet, one hot beverage of your choice and unlimited filter coffee.

BREAKFAST

FROM THE KITCHEN

2 POACHED EGGS
Served on a toasted English muffin with hollandaise sauce

BENEDICT A,C,G
Thick-cut smoked ham

ROYALE A, C, G
Smoked salmon

FLORENTINE A, C, G (V)
Buttered spinach

AVOCADO TOAST (VE)
Avocado smashed on sourdough
add poached egg (V)

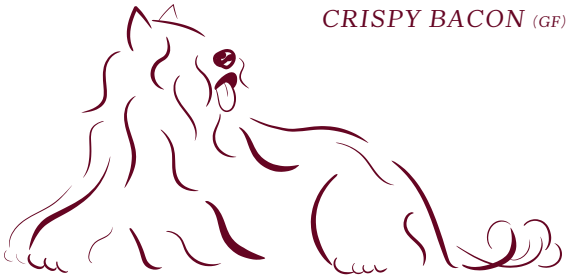
EGGS YOUR WAY C, G
fried or scrambeled
optional lactose-free

OMELETTE C, G
with your choice of fillings:
tomatoes, mushrooms, cheese, ham
optional lactose-free

ADD ONS

CRISPY BACON (GF)

WAFFLES A, G



(VE) Vegan (V) Vegetarian (GF) Gluten Free
For any additional info on allergens please ask one of our friendly team

We do our best to serve up dishes using seasonal and locally sourced produce where possible

Our suppliers: Joseph Brot, Hye Gemüse, Staud's Wien

TEA

Rare Tea Company, sustainable loose teas

SPEEDY BREAKFAST
RARE EARL GREY
JASMINE SILVER TIP
GINGER & LEMONGRASS
CAMOMILE FLOWERS
ENGLISH PEPPERMINT
RARE HIBISCUS FLOWER
EMERALD GREEN

COFFEE

Origin Roastery, certified B Corp

ESPRESSO
ESPRESSO DOPPIO
AMERICANO / VERLÄNGERTER

Naber Kaffee, Viennese coffee roastery

ESPRESSO MACCHIATO
ESPRESSO MACCHIATO DOPPIO
CAPPUCCINO
FLAT WHITE
CAFE LATTE
MELANGE

HOT CHOCOLATE

ALTERNATIVE MILKS: OAT, SOYA, LACTOSE-FREE

JUICES

20cL Rauch juices

APPLE CLOUDY
ORANGE COLD PRESSED
PINEAPPLE
CRANBERRY
GRAPEFRUIT
TOMATO