

BOUVIER

BRUNCH

RUDOLF-SALLINGER-PLATZ 1

12PM-4PM

Enjoy everything on the menu, plus free-flow prosecco and orange juice to keep things sparkling for € 42 p.p..

EGGS

2 POACHED EGGS

Served on a toasted English muffin with hollandaise sauce

BENEDICT^{A, C, G, O}
Thick-cut smoked ham

ROYALE^{D, A, G, C, O}
Smoked salmon

FLORENTINE^{A, C, G, O}
Buttered spinach

SCRAMBLED EGGS^{C, G, F, H}

Almond crumb, miso mayo, puffed quinoa, chive

BRUNCH PLATES

AVOCADO TOAST^{A, C, H}

Avocado, oliveoil, nuts & seeds, grilled sourdough
add Poached egg or spicy crispy corn

MINI CHICKEN SCHNITZEL^{A, C, G, L}

Lime aioli, Katsu sauce

QUINOA SALAD^{F, O}

add Chicken, Halloumi^r or Tofu^F

SUNDAY SMASH BURGER^{A, C, G}

Brioche bun, truffle aioli, pickles,
lettuce, cheddar

PORK BELLY^{A, C, O}

Barbecue sauce, lime aioli, fried onions

NY ROAST BEEF SANDWICH^{A, O, G}

Sliced roast beef, cheddar,
chimichurri, toasted focaccia

RISOTTO^{G, L}
Lemon, thyme

LAMB MEATBALLS^{A, C, G}
Tzatziki

BAKED & SWEET

FRENCH TOAST TIRAMISU^{A, C, G}
Mascarpone, cacao, coffee

TOASTED BRIOCHE^{A, C, G}
Lemon cream, powdered sugar

RICOTTA & JAM BRIOCHE^{A, C, G}
Ricotta, seasonal jam, lime zest

WAFFLES^{A, C, H}
Pistachio cream, chocolate ice cream,
almonds

FRUITS & GRAINS

CHIA PUDDING^H
Coconut, seasonal jam, toasted almonds

FRUIT SALAD
Selection of the market's best

OVERNIGHT OATS^G

ESSENTIALS

SOURDOUGH WITH BUTTER

GREEK YOGURT^G

VEGAN YOGURT^F

SELECTION OF COLD CUTS

SIDES

FRENCH FRIES
Rosemary salt

MIXED LEAF SALAD

HASH BROWNS

**ROASTED BABY
POTATOES**
Rosemary

ROASTED TOMATOES
Miso mayo, fried onions, chive

@BOUVIER

BOUVIER.COM

(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



BOUVIER

BRUNCH

RUDOLF-SALLINGER-PLATZ 1

12-16 UHR

Du bekommst das volle Programm: alles von der Karte sowie Free-Flow Prosecco und Orangensaft um € 42

EIER

2 POCHIERTE EIER

Serviert auf einem English Muffin mit Sauce Hollandaise

BENEDICT^{A, C, G, O}
Räucherschinken

ROYALE^{A, C, D, G, O}
Geräucherter Lachs

FLORENTINE^{A, C, G, O}
Spinat

SCRAMBLED EGGS^{C, G, F, H}

Geröstete Mandeln, Miso Mayo,
gepuffter Quinoa, Schnittlauch

BRUNCH PLATES

AVOCADO TOAST^{A, C, H}

Avocado, Olivenöl, Nüsse & Körner, Sauerteigbrot
mit Pochiertem Ei oder knusprigem Mais

MINI HÜHNERSCHNITZEL^{A, C, G, L}

Limetten Aioli, Katsu Soße

QUINOA SALAT^{E, O}

wahlweise mit Huhn, Halloumi oder Tofu^F

SUNDAY SMASH BURGER^{A, C, G}

Briochebun, Trüffelaioli, Salat,
Gewürzgurke, Cheddar

SCHWEINEBAUCH^{A, C, O}

Barbecue Soße, Limetten Aioli, frittierte Zwiebel

NY ROASTBEEF SANDWICH^{A, G, O}

Roastbeef, Cheddar,
Chimichurri, Focaccia

RISOTTO^{G, L}

Zitrone, Thymian

LAMM FLEISCHBÄLLCHEN^{A, C, G}

Tzatziki

SÜßES

FRENCH TOAST TIRAMISU^{A, C, G}
Mascarpone, Kakao, Kaffee

TOASTED BRIOCHE^{A, C, G}
Zitronencreme, Puderzucker

MARMELADE BRIOCHE^{A, C, G}
Ricotta, saisonale Marmelade, Limetten Zesten

WAFFLES^{A, C, H}
Pistaziencreme, Schoko Eis,
Mandeln

FRÜCHTE & KÖRNER

CHIA PUDDING^H
Kokosnuss, saisonale Marmelade, Mandeln

FRUIT SALAD
Saisonale Früchte

OVERNIGHT OATS^G

ESSENTIALS

SAUERTEIG MIT BUTTER

GRIECHISCHES JOGHURT^G

VEGANES JOGHURT^F

AUSWAHL VON
AUFSCHNITT

Beilagen

FRENCH FRIES
Rosmarinsalz

GEMISCHTER BLATTSALAT

HASH BROWNS

**GERÖSTETE BABY
KARTOFFELN**
Rosmarin

GERÖSTETE TOMATEN
Miso Mayo, frittierte Zwiebel,
Schnittlauch

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