

TREU

AM PLATZL

E

BREAKFAST

Mon-Fri until 14:30 Sat & Sun until 15:00
with fresh bread from Joseph's organic bakery (sourdough bread & rye bread & potato toast)

SWEET MORNING

Blueberry Pancakes <small>veggie</small>	9,50
blueberries, caramelised banana cream, almond caramel	
French Toast <small>veggie</small>	9,50
Joseph Brioche bun, vanilla sauce, pear cinnamon ragout	
The sweet Potato <small>vegan + glutenfree</small>	8,90
sweetpotato, peanut butter, caramelised banana cream, homemade granola, almond yoghurt, blueberries, coconut chips	
Marmeladinger <small>veggie</small>	7,90
Joseph brioche bun, butter, homemade jam	

HEALTHY CHOICE

Skyr Granola Yoghurt <small>vegan + glutenfree</small>	8,90
icelandic soy yoghurt, homemade granola (hazelnuts, almonds, goji berries, coconut flakes, seeds, cashew nuts), red currant ragout	
Winter Walnut Porridge <small>vegan</small>	8,90
oatmeal, almond drink, caramelised walnuts, red currant ragout	

COMBOS

Treu Combo	14,50
Hödl's Viennese ham & walnut salami, butter, mature hay flower alpine cheese, walnut porridge, herbal cream cheese, scrambled egg, sourdough & rye bread	
Vegenarrisch <small>veggie</small>	14,50
scrambled egg, vegetable sticks, avocado, fermented radishes, skyr granola yoghurt, herbal cream cheese, beetroot spread, butter, rye bread	

TREU MEETS JOSEPH

Spicy Mango Avocado <small>vegan</small>	12,90
toasted Joseph sourdough bread, mashed avocado, red baby chard leaves, mango-chili chutney, caramelised cashew nuts, lemon dressing	
‣ with poached egg <small>veggie</small>	+ 2,00
Vegans Don't Bite <small>vegan</small>	11,90
toasted rye bread, beetroot hummus, mashed peas, black sesame seeds, crispy chickpeas, marinated red baby chard leaves	
‣ with poached egg <small>veggie</small>	+ 2,00
‣ with feta cheese <small>veggie</small>	+ 2,00
Bread and Friends <small>vegan</small>	8,20
sourdough bread, rye bread, vegan bread spreads (sweetpotato, beetroot, mashed peas)	
Cheesy Egg Sandwich <small>veggie</small>	9,20
Joseph's potato toast, 2 scrambled eggs, aged English cheddar, caramelised onions	
Fluffy Salmon	13,90
Joseph's potato toast, 2 scrambled eggs, creme fraiche, rucola, smoked salmon	
Ramasuri Sandwich	13,50
toasted sourdough bread, 2 scrambled eggs, mature hay flower cheese, semi-dried tomatoes, sautéed red baby chard, caramelised bacon, pumpkin seed oil mayo	

WAKE UP CALLS

Mini Gin Tonic	5,50
Espresso Martini Shot 4cl	5,20
Espresso, Ramasuri coffee liqueur, rum, vanilla	

FRESH VITAMIN BOMBS

Orange Juice ½ ¼	3,90 / 5,80
Carrot-Ginger Juice ½ ¼	3,90 / 5,80
Healthy Ginger Shot 4cl	3,90

EGGS & OMELETTES

we get our free-range eggs from a local farmer where chickens enjoy their lives

Scrambled Eggs / Fried Eggs <small>veggie</small>	7,10
Ham or Bacon & Eggs	8,50
2 eggs, chives, rye bread	
Hayflower Cheese Omelette <small>veggie</small>	8,90
2 eggs, cheese, spring onions, rye bread	
Open Mediterranean Omelette <small>veggie</small>	9,20
2 eggs, semi-dried tomatoes, olives, spring onions, feta cheese, rye bread	
Spicy Chorizo Omelette	12,90
2 eggs, chorizo sausage, fresh jalapeño chili, red bell peppers, avocado, marinated red baby chard, spring onions, rye bread	
‣ with feta cheese	+ 2,00
Poached Eggs:	
2 poached eggs, saffron hollandaise, Joseph English muffin	
Florentina with marinated baby chard	12,50
Benedetto with Hödl's Viennese ham	13,50
Royal with smoked salmon	14,50
Avocadolala	13,90
mashed avocado with vanilla, smoked salmon, crispy lotus chips, poached egg, pickled red onions, sourdough bread	

LUNCH MENU

Mon-Fri from 11:30 - 14:30
with soup of the day or salad

Chickpea-Lemongrass Curry <small>vegan & gf</small>	12,90
root vegetables, bell peppers, lime leaves, coconut-basmati rice, fresh cilantro	
‣ with satay-chicken skewers (3 pcs)	+ 5,50
The Ramasuri Backhendl	13,90
crispy Styrian boned chicken thigh, marinated in yoghurt and herbs, panko, cucumber salad	
Grilled Salmon Filet	14,90
brown butter potato mash, wild broccoli	

BAR SNACKS

Treu Toast <small>all day long till 22:00</small>	8,90
Joseph Brot, Viennese ham, aged English Cheddar, caramelised onions, honey mustard mayo, red cabbage-apple slaw	
Treu Fries with Dip <small>from 11:30-22:00</small>	5,90
1 to choose: Treu Mayo Ketchup Pumpkin seed oil mayo jalapeño mayo (vegan)	
Our Toasted Mix of Nuts <small>vegan - till 24:00</small>	4,90
Marinated Olives <small>vegan - till 24:00</small>	4,90

LUNCH & DINNER

every day
from 11:30 - 22:00

STARTERS

Potato & mushroom soup <small>vegan & glutenfree</small>	6,20
mushrooms, king oyster mushrooms, parsley, crispy potato stripes "soup helps" - we donate 1€ from each soup to the local food bank	
Wild Broccoli <small>vegan</small>	10,90
grilled wild broccoli, tahina-celery cream, oatmeal crunch, grilled lemon	
Beef Trarar à la Ramasuri	15,90
hand-chopped free-range beef, Dijon mustard, sour cream, lemon zest, Treu fries, Joseph's sourdough bread	

SALADS & IN-BETWEENS

Treu Winter Salad <small>veggie & glutenfree</small>	14,50
braised beets, stracciatella di burrata, red baby chard leaves, marinated radicchio, toasted walnuts, lavender dressing	
Crispy Chicken Salad	14,50
crispy Styrian boned chicken thigh, marinated in yoghurt and herbs, panko, corn salad, fermented radishes, cherry tomatoes, pumpkin seed oil dressing, lingonberry jam	
Harissa Kaif <small>vegan</small>	12,50
braised cauliflower, parsley-jalapeño-lemon salad, beluga lentil cream, crispy lentils	

MAINS

Chickpea-Lemongrass Curry <small>vegan & gf</small>	13,90
root vegetables, bell peppers, wild broccoli, coconut-basmati rice, cashews, fresh cilantro	
‣ with satay-chicken skewers (3 pcs)	+ 5,50
Handmade Gnocchi <small>veggie</small>	16,50
handmade potato gnocchi, shiitake mushrooms, crispy sage leaves, parmesan foam	
‣ with crispy pancetta	+ 2,00
‣ Combo (Joseph sourdough bread & salad)	+ 5,50
Braised Beef Cheeks	16,90
sweet potato puree, pickled beetroot, sautéed red baby chard, potato sticks, jus	
BBQ Pulled Chicken	16,90
Joseph's potato toast, Styrian chicken, smoked oil, Ramasuri mayo, spring onions, red cabbage, corn salad, Treu fries + dip	
The Ramasuri Backhendl	16,50
crispy Styrian boned chicken thigh, marinated in yoghurt and herbs, panko, cucumber salad, lingonberry jam	
Wels Catfish Meatballs 	16,90
brown butter potato mash, pickled cucumbers, fermented radishes, fried onion rings, freshly grated horseradish	

DESSERTS

+ freshly baked cakes and sweets (please ask)	
Chocolate Mousse <small>veggie</small>	6,50
with homemade granola & fresh berries	
Cheesecake <small>veggie</small>	6,50
with sour red currant ragout	
Treu Semolina "Schmarren" <small>vegan & gf</small>	6,50
Austrian Semolina stir fry with red currant	

all prices are in € and include VAT

Our staff happily informs you about allergens in our different products

our staff really appreciates tip, if you are happy with their service <3

TREU

AM PLATZL

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COFFEE - ALT WIEN

We only use organic milk,
if desired also
organic oat drink from Austria

Espresso	2,70
Espresso with Milk / Macchiato	2,90
Melange / Cappuccino	4,10
Americano, long, black	3,80
Americano, long, brown	3,90
Double Espresso	4,60
Double Espresso with Milk	4,80
Latte Macchiato	4,90
Flat White	4,90

All our coffees are also available to go
& if you like,
also on the rocks ♡

HOT DRINKS

Fresh Mint & Melissa Balm Tisane	4,90
Fresh Sage & Citrus Thyme Tisane	4,90
fresh herbs, flower honey, fresh lemon, fresh ginger	
Black Tea / Fruit Tea / Green Tea	4,20
J. Hornig, Graz (organic)	
Homemade Chai Latte	4,90
syrup with 15 different spices, milk	
▶ with extra espresso shot	+ 1,50
Homemade Hot Chocolate	4,90
dark chocolate, brown sugar, mix of spices, milk	
▶ with extra rum shot 2cl	+ 3,80

FRESHLY SQUEEZED

Orange Juice 1/8l 1/4l	3,90 / 5,80
Carrot-Ginger Juice 1/8l 1/4l	3,90 / 5,80
Healthy Ginger Shot 4cl	3,90

JUICES

Natural Cloudy Apple Juice 0,25l	3,70
winery Herbert & Michael Kramer, Weinviertel	
with:	
▶ Soda 0,25l / 0,5l	3,10 / 4,80
▶ Still Water 0,25l / 0,5l	2,80 / 4,30

NON-ALCOHOLIC DRINKS

Mineral Water Btl. 0,33l / Btl. 0,75l	3,40 / 5,90
Römerquelle, sparkling / still	
Coca Cola Btl. 0,33l	3,90
Coca Cola Zero Btl. 0,33l	3,90
Fentimans Indian Tonic Water Btl. 0,2l	4,50
Fentimans Ginger Beer Btl. 0,125l	3,60
Soda 0,25l / 0,5l	1,90 / 2,90
Flavoured Soda* 0,25l / 0,5l	2,90 / 3,90
raspberry / elderflower / fresh lemon	

HOMEMADE LEMONADES

Ginger-Lemongrass Lemonade 0,5l	5,50
Sour Cherry-Rosemary Lemonade 0,5l	5,50
Peach-Apricot Icetea 0,5l	5,50

APERITIF

French Gardener am Platzl	8,20
Dolin Blanc vermouth infused with basil, fresh lemon, tonic water, Angostura bitters	
Pink Negroni	7,90
Tanqueray gin, Campari, Dubonnet vermouth rouge, red currant-lemon foam	
Mag. Dr. Werner Sauer	7,50
Averna, fresh lemon, fresh orange, soda	
Aperolivo	5,80
Prosecco, Aperol, olives	
Prosecco Frizzante 0,1l / 0,75l	4,20 / 26,00
Casa Gheller, Veneto, Italy	

COCKTAILS

Handcrafted Mojito	10,50
Pampero rum infused with black tea, fresh lime juice, almond-mint syrup, soda	
Treu Mule	10,50
Smirnoff Vodka infused with citrus thyme, fresh lime, homemade ginger extract, ginger beer	
The Clementine	10,50
Pampero rum, lime, clementine-cinnamon syrup, orange, soda	
Red Agave	10,50
Espolón tequila reposado, pomegranate, agave syrup, fresh lime, cinnamon	
Red Currant Bourbon Sour	10,50
Four Roses bourbon whiskey, red currant, fresh lemon, fresh orange, rosemary	
Lavender Fizz	10,50
Tanqueray gin, lavender-violet syrup, fresh lemon juice, rosemary, soda	

PLEASE ASK FOR OUR
SHOT OF THE DAY 😊

LONGDRINKS

Gin & Stuff	9,50
Tanqueray gin, filler of your choice	
▶ Gin Tonic with Fentimans Indian tonic water	
▶ Gin Yellow mit ginger-lemongrass syrup	
▶ Gin Purple mit sour cherry-rosemary syrup	
▶ Gin Tea mit peach-apricot icetea	

T H E R E W A S N ' T
E N O U G H
S P A C E
for whiskey, schnaps & more
-> just ask our staff

BEER

Weitra Lager 0,3l / 0,5l	3,80 / 4,70
draft lager from Lower Austria	
Zwettler Zwickl 0,3l / 0,5l	3,80 / 4,70
unfiltered draft beer from Lower Austria	
Shandy with Almdudler 0,3l / 0,5l	3,70 / 4,40
Beer with Soda 0,3l / 0,5l	3,40 / 4,00
Gutmann Helles Hefeweizen Btl. 0,5l	4,60
Gutmann brewery, Bavaria, Germany	
Zwettler Luftikus Btl. 0,5l	4,40
non-alcoholic beer	

SPRITZER

White Wine Spritzer 0,25l	3,80
white wine, soda	
Aperol Spritz/er 0,25l	6,20
prosecco or white wine, soda, aperol, orange	
Lavender-Violet Spritzer 0,25l	5,50
white wine, soda, homemade syrup	
Sour Cherry-Rosemary Spritzer 0,25l	5,50
white wine, soda, homemade syrup	
Nestroy's Ho-Gu	6,10
prosecco, lime, fresh mint, elderflower syrup, soda	

WHITE WINES

1/8l / 0,75l

Wiener Gemischter Satz DAC 22 (org)	5,50 / 30,00
Fuchs-Steinklammern Vienna	
Muskateller Flora 21 (org)	5,70 / 32,00
Michael Gindl Hohenruppersdorf, Weinviertel, Lower Austria	
Grüner Veltliner Rosenberg 22	4,90 / 28,00
Herbert & Michael Kramer Falkenstein, Weinviertel DAC, Lower Austria	
Stratos weiß 21 (org)	5,10 / 29,00
Welschriesling, Weißburgunder, Riesling Thomas Straka Rechnitz, Burgenland	
Chardonnay Leithaberg 22 (org)	5,80 / 33,00
Gernot & Heike Heinrich Neusiedlersee, Burgenland	

ROSÉ & RED WINES

1/8l / 0,75l

Zorra (Rosé) 22 (org)	5,50 / 30,00
Martin, Andreas & Lydia Nittnaus Gols, Burgenland	
Beck Out 20 (org)	5,50 / 30,00
Blaufränkisch, Zweigelt Judith Beck Neusiedlersee, Burgenland	
Pinot Noir 22 (org)	5,50 / 30,00
Gernot & Heike Heinrich Neusiedlersee, Burgenland	
Bhilar Tinto Rioja 21 (org)	5,50 / 30,00
Bodegas Bhilar, David Sampedro Gil Rioja Alta, Spain	

We get most of our wines from our lovely friends at Weinskandal. Most of them are organic & biodynamic. We also produce all of our syrups and essences in-house & are happy with feedback! our staff also really appreciates tip, if you are satisfied with their service <3

* youth drink

all prices are in € and include VAT