

TREU

AM PLATZL

BREAKFAST

Mon-Fri until 14:30 Sat & Sun until 15:00

with fresh bread from Joseph's organic bakery (sourdough bread & rye bread (+0,50) & potato toast)
*all breakfast dishes also available with gluten-free organic seeded bread (+2,70)

SWEET MORNING

Blueberry Pancakes <small>veggie</small>	11,50
blueberries, caramelised banana cream, almond caramel	
French Toast <small>veggie</small>	11,50
Brioche, vanilla sauce, blackberry ragout, hazelnuts	
Treu's Croissant <small>veggie</small>	5,50
butter, apricot jam	

HEALTHY CHOICE

Granola Yoghurt <small>veggie</small>	8,90
Greek yogurt, homemade hazelnut crunch, blackberry ragout	
Marillenknödel Porridge <small>vegan</small>	8,90
Oats, almond milk, apricots, panko breadcrumbs	

COMBOS

Treu Combo	16,50
Viennese ham & salami, butter, mature hay flower alpine cheese, Marillenknödel porridge, herbal cream cheese, scrambled egg, sourdough & rye bread	
Vegenarrisch <small>veggie</small>	15,90
scrambled egg, vegetable sticks, avocado, fermented radishes, granola yoghurt, herbal cream cheese, beetroot hummus, butter, rye bread	

TREU MEETS JOSEPH

Spicy Mango Avocado <small>vegan</small>	13,50
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>	13,50
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>	+ 2,50
Cheesy Egg Sandwich <small>veggie</small>	11,20
Joseph's potato toast, 2 scrambled eggs, aged English cheddar, caramelised onions	
▶ with Bacon	+ 3,00
Fluffy Salmon	15,20
Joseph's potato toast, 2 scrambled eggs, creme fraiche, rucola, smoked salmon	
Ramasuri Sandwich	15,50
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	5,90
Espresso Martini Shot 4cl (min. 2 shots)	5,20
Espresso, Ramasuri coffee liqueur, rum, vanilla	

FRESH VITAMIN BOMBS

Orange Juice 1/8 1/4	4,10 / 6,00
Carrot-Ginger Juice 1/8 1/4	4,10 / 6,00
Grapefruit Juice 1/8 1/4	4,10 / 6,00

EGGS & OMELETTES

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

Scrambled Eggs / Fried Eggs (2 eggs)	7,30
Ham or Bacon & Eggs	8,90
2 eggs, chives, Joseph bread	
Cheesy Omelette <small>veggie</small>	12,50
2 eggs, cheddar, mountain cheese, spring onions, Joseph bread	
Open Mediterranean Omelette <small>veggie</small>	10,90
2 eggs, semi-dried tomatoes, olives, spring onions, feta cheese, Joseph bread	
Spicy Chorizo Omelette	14,50
2 eggs, chorizo sausage, fresh jalapeño chili, red bell peppers, avocado, marinated red baby chard, spring onions, Joseph bread	
▶ with feta cheese	+ 2,50
Poached Eggs:	
2 poached eggs, saffron hollandaise, Joseph English muffin	
Florentina with marinated baby chard	14,50
Benedetto with Viennese ham	15,50
Royal with smoked salmon	16,50
Avocadolala	14,50
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

Mushroom ragout <small>vegan</small>	12,50
Oyster mushrooms, king oyster mushrooms, brown button mushrooms, bread dumplings, parsley	
The Ramasuri Backhendl	14,50
crispy boned chicken thigh, marinated in yoghurt and herbs, panko, cucumber salad	
Pan-Seared Salmon <small>glutenfree</small>	15,50
Green asparagus, baked potato, sour cream, chives, lime	

BAR SNACKS

Treu Fries with Dip <small>from 11:30-22:00</small>	6,90
1 to choose: Treu Mayo ketchup pumpkin seed oil mayo Aioli (vegan)	
Our roasted Mix of Nuts <small>vegan - till 24:00</small>	5,90
Marinated Olives <small>vegan - till 24:00</small>	4,90

TREU CLASSICS

Treu Toast <small>all day long till 22:00</small>	7,50
sourdough bread, Viennese ham, aged English Cheddar, caramelised onions, ketchup and mayo	

LUNCH & DINNER

every day
from 11:30 - 22:00

STARTERS

Wild garlic cream soup <small>vegan & glutenfree</small>	7,20
Crispy chickpeas, olive oil	
Quesadillas <small>vegan</small>	8,50
Vegan mozzarella, tomato salsa, aioli	
▶ with Avomash	+ 3,50
Beef Trarar à la Ramasuri	17,50
hand-chopped free-range beef, Dijon mustard, sour cream, lemon zest, Treu fries, Joseph's sourdough bread	

SALADS & IN-BETWEENS

Honey chili glazed halloumi <small>veggie</small>	13,90
Field salad, arugula, crispy halloumi, honey chili glaze, blueberry ragout, pecans, croutons	
Crispy Chicken Salad	15,20
crispy boned chicken thigh, marinated in yoghurt and herbs, panko, leaf salad, fermented radishes, cherry tomatoes, pumpkin seed oil dressing, lingonberry jam	
Creamy wild garlic dumplings <small>veggie</small>	9,50
Handmade dumplings, crispy fried onions, chives, salad	

MAINS

Mushroom ragout <small>vegan</small>	14,50
Oyster mushrooms, king oyster mushrooms, brown button mushrooms, bread dumplings, parsley	
Wild gnocchi <small>veggie</small>	18,90
Handmade potato gnocchi, 'nduja (Calabrian spreadable sausage), mountain cheese, wild broccoli, egg yolk	
▶ Combo (Joseph Bread & Salad)	+ 5,50
Paprikahendl mit Butternockerln	15,90
classic chicken ragout, creamy paprika sauce, homemade butter dumplings, sour cream, chives	
The Ramasuri Backhendl	18,50
crispy boned chicken thigh, marinated in yoghurt and herbs, panko, cucumber salad, lingonberry jam	
Kalbsbutterschnitzel Sandwich	17,90
Veal, potato bread, field salad, tomato-onion-gherkin relish, curry sauce, Treu fries	
Pan-Seared Salmon <small>glutenfree</small>	17,90
Green asparagus, baked potato, sour cream, chives, lime	

DESSERTS

Chocolate Mousse <small>vegan</small>	6,50
with homemade hazelnut crunch & fresh berries	
Cheesecake <small>veggie</small>	6,90
with plum ragout	
Curd Cheese pancakes <small>veggie</small>	8,00
With vanilla sauce and blueberries	
Strudel of the Day <small>veggie</small>	7,50
with vanilla sauce & whipped cream	

STRUDEL HOUR

Mon-Fri from 14:30 - 16:30

homemade, warm strudel of the day + hot drink	6,90
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Our staff happily informs you about allergens in our different products
Gluten-free meals may contain traces of gluten.

all prices are in € and include VAT
our staff really appreciates tip, if you are happy with their service <3

TREU

AM PLATZL

COFFEE - ALT WIEN

We only use organic milk,
if desired also
oat drink

Espresso	2,90
Espresso with Milk / Macchiato	3,10
Melange / Cappuccino	4,60
Americano, long, black	3,80
Americano, long, brown	3,90
Double Espresso	4,80
Double Espresso with Milk	4,90
Latte Macchiato	5,50
Flat White	5,50

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

HOT DRINKS

Fresh Mint & Melissa Balm Tisane	5,50
Fresh Sage & Citrus Thyme Tisane fresh herbs, flower honey, fresh lemon, fresh ginger	5,50
Black Tea / Fruit Tea / Green Tea J. Hornig, Graz (organic)	4,50
Matcha Latte	6,50
Homemade Chai Latte syrup with 15 different spices, mil ▶ with extra espresso shot	5,50 + 1,80
Homemade Hot Chocolate dark chocolate, brown sugar, mix of spices, milk ▶ with extra rum shot 2cl	5,50 + 4,20

FRESHLY SQUEEZED

Orange Juice 1/8 1/4	4,10 / 6,00
Carrot-Ginger Juice 1/8 1/4	4,10 / 6,00
Grapefruit Juice 1/8 1/4	4,10 / 6,00

JUICES

Natural Cloudy Apple Juice 0,25l winery Herbert & Michael Kramer, Weinviertel	4,20
▶ with soda water 0,25l / 0,5l	3,40 / 5,10
▶ with still water 0,25l / 0,5l	3,10 / 4,60

NON-ALCOHOLIC DRINKS

Mineral Water Btl. 0,33l / Btl. 0,75l Römerquelle, sparkling / still	3,40 / 5,90
Coca Cola Btl. 0,33l	4,50
Coca Cola Zero Btl. 0,33l	4,50
Fentimans Indian Tonic Water Btl. 0,2l	4,80
Fentimans Ginger Beer Btl. 0,2l	4,80
Soda 0,25l / 0,5l	1,90 / 2,90
Flavoured Soda* 0,25l / 0,5l	3,10 / 4,10

HOMEMADE LEMONADES

Ginger-Lemongrass Lemonade 0,5l	5,90
Sour Cherry-Rosemary Lemonade 0,5l	5,90
Peach-Apricot Icetea 0,5l	5,90

APERITIF

French Gardener am Platzl Dolin Blanc vermouth infused with basil, fresh lemon, tonic water, Angostura bitters	9,50
Pink Negroni Tanqueray gin, Campari, Dubonnet vermouth rouge, raspberry-lemon foam	9,50
Bloody Mimosa prosecco, grapefruit, bloodorange, elderflower	8,80
Aperolivo prosecco, Aperol, olives	7,20
Prosecco Frizzante (org) 0,1l / 0,75l Nave de Oro, Veneto, Italy	4,90 / 32,00

COCKTAILS

Nusspresso Martini Vodka, Espresso, nut liqueur	11,50
Spicy Paloma Tequila, grapefruit, lime, chili-salt	11,50
Lavender Fizz tanqueray gin, lavender violet syrup, fresh lemon, rosemary, soda	11,50
Mag. Dr. Werner Sauer Averna, fresh lemon, fresh orange, soda	11,50
Peach Whiskey Sour Whiskey, Eistea-syrup, lemon, fresh lime	11,50
Negroni Sbagliato Campari, Belsazar Vermouth Red, Prosecco	11,50

LONGDRINKS

Gin & Stuff Tanqueray gin, filler of your choice	9,90
▶ Gin Tonic with Fentimans Indian tonic water	
▶ Gin Yellow with ginger-lemongrass syrup	
▶ Gin Purple with sour cherry-rosemary syrup	
▶ Gin Tea with 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 draft lager from Lower Austria	4,30 / 5,30
Zwettler Zwickl 0,3l / 0,5l unfiltered draft beer from Lower Austria	4,50 / 5,50
Shandy with Almdudler 0,3l / 0,5l	4,10 / 4,70
Beer with Soda 0,3l / 0,5l	3,70 / 4,30
Schneider Weisse hell Btl. 0,5l wheat beer, Schneider brewery, Bavaria	4,80
Zwettler Luftikus Btl. 0,5l non-alcoholic beer	4,80

SPRITZER

White Wine Spritzer 0,25l white wine, soda	4,30
Aperol Spritz/er 0,25l prosecco or white wine, soda, aperol, orange	7,50
Sarti Spritz 0,25l Prosecco, soda, Sarti, lime	7,50
Lavender-Violet Spritzer 0,25l white wine, soda, homemade syrup	6,90
Sour Cherry-Rosemary Spritzer 0,25l white wine, soda, homemade syrup	6,90
Nestroy's Ho-Gu prosecco, lime, fresh mint, elderflower syrup, soda	7,50

WHITE WINES

1/8l / 0,75l

Wiener Gemischter Satz DAC 24 (org) Fuchs-Steinklammern Vienna	6,20 / 36,00
Muskateller Peter & Paul 24 (org) Winzerhof Hoch Kremstal, Lower Austria	5,80 / 35,00
Grüner Veltliner Rosenberg 24 Herbert & Michael Kramer Falkenstein, Weinviertel DAC, Lower Austria	5,50 / 31,00
Blond by Nature 24 (bio) GV, Muskat Ottonel, SB Gerhard & Brigitte Pittnauer Gols, Burgenland	5,80 / 33,00
Aus den Dörfern Klassik 24 (org) Rosi Schuster St. Margarethen, Burgenland	6,50 / 38,00

ROSÉ & RED WINES

1/8l / 0,75l

Rosé König 24 (org) Gerhard & Brigitte Pittnauer, Gols, Burgenland	5,50 / 30,00
Grünschiefer 21 (org) Blaufränkisch Thomas Straka Rechnitz, Burgenland	6,00 / 35,00
Bhilar Tinto 23 (bio)	6,00 / 35,00

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