

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 & 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, blueberry ragout	
The sweet Potato <small>vegan + glutenfree</small>	8,90
sweetpotato, peanut butter, caramelised banana cream, homemade granola, fermented soy product (tastes like yoghurt), blueberries, coconut chips	
Marmeladinger <small>veggie</small>	7,90
Joseph brioche bun, butter, homemade jam	

HEALTHY CHOICE

Skyr Granola Noghurt <small>vegan + glutenfree</small>	8,90
icelandic fermented soy product (tastes like yoghurt), homemade granola (hazelnuts, almonds, goji berries, coconut flakes, seeds, cashew nuts), blueberry ragout	
Coconut Porridge <small>vegan</small>	8,90
oatmeal, coconut milk, mango chutney, caramelised cashews, coconut flakes	

COMBOS

Treu Combo	14,50
Hödl's Viennese ham & walnut salami, butter, mature hay flower alpine cheese, peanutbutter porridge, herbal cream cheese, scrambled egg, sourdough & rye bread	
Vegenarrisch <small>veggie</small>	14,50
scrambled egg, vegetable sticks, avocado, fermented radishes, skyr granola noghurt, herbal cream cheese, beetroot hummus, 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	14,20
Joseph's potato toast, 2 scrambled eggs, creme fraiche, rucola, smoked salmon	
Ramasuri Sandwich	13,90
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	5,20
Espresso, Ramasuri coffee liqueur, rum, vanilla	

FRESH VITAMIN BOMBS

Orange Juice ⅛ ¼	3,90 / 5,80
Carrot-Ginger Juice ⅛ ¼	3,90 / 5,80
Ginger Shot 4cl	3,90
ginger, apple, lime, agave syrup, cinnamon	

EGGS & OMELETTES

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

Scrambled Eggs / Fried Eggs (2 eggs)	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	13,50
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	12,90
Benedetto with Hödl's Viennese ham	13,90
Royal with smoked salmon	14,90
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

Chanterelle Ragout <small>vegan & gf</small>	13,90
potato hotcakes, parsley oil	
The Ramasuri Backhendl	14,90
crispy Styrian boned chicken thigh, marinated in yoghurt and herbs, panko, cucumber salad	
Papaya Salad with Salmon Filet <small>gf</small>	15,90
mango, papaya, soy sprouts, pea pods, peanuts, sesame seeds, chili, lime-sesame-dressing	

BAR SNACKS

Treu Toast <small>all day long till 22:00</small>	8,90
sourdough bread, 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>	6,50
1 to choose: Treu Mayo ketchup pumpkin seed oil mayo jalapeño mayo (vegan)	
Our Toasted Mix of Nuts <small>vegan - till 24:00</small>	5,90
Marinated Olives <small>vegan - till 24:00</small>	4,90

TREU CLASSICS

Mini Leberkäse Roll <small>2 pieces</small>	6,90
pork 'meatloaf', pickled cucumbers, mustard, horseradish, mini breadroll	
Mini Käsekrainer Sausage <small>3 pieces</small>	6,90
Austrian cheesy sausage, spicy & sweet mustard, horseradish, mini breadroll	

LUNCH & DINNER

every day
from 11:30 - 22:00

STARTERS

Chilled Cucumber Avodaco Soup <small>vegan</small>	6,20
▶ with grilled Prawns (3 pcs)	+ 5,00
Grilled Pulpo	12,90
octopus, bell pepper tomato cream, crispy quinoa, grilled lime	
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 Summer Salad <small>veggie</small>	14,50
colorful tomatoes, stracciatella di burrata, grilled peach, citrus thyme oil	
Crispy Chicken Salad	14,50
crispy Styrian boned chicken thigh, marinated in yoghurt and herbs, panko, leaf salad, fermented radishes, cherry tomatoes, pumpkin seed oil dressing, lingonberry jam	
Lemon Cabbage <small>vegan</small>	13,90
braised cabbage, sauce tartare (soy based), lemon-panko salad, pickled onions	
Thai Mai Mango Papaya Salad <small>vegan & gf</small>	13,90
mango, papaya, soy sprouts, green pea pods, peanuts, sesame seeds, chili, lime-sesame-dressing	
▶ with satay chicken skewers (3 pcs)	18,40
▶ with salmon filet	18,90

MAINS

Chanterelle Ragout <small>vegan & gf</small>	13,90
potato hotcakes, parsley oil	
Handmade Gnocchi <small>veggie</small>	16,50
handmade potato gnocchi, burrata, basil, balsamic tomatoes	
▶ Combo (Joseph Bread & Salad)	+ 5,50
BBQ Pulled Chicken	16,90
Joseph's potato toast, Styrian chicken, smoked oil, Ramasuri mayo, spring onions, red cabbage, leaf 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
avocado cream, pico de gallo, roasted polenta	

DESSERTS

+ freshly baked cakes and sweets (please ask)	
Chocolate Mousse <small>veggie + glutenfree</small>	6,50
with homemade granola & fresh berries	
Cheesecake <small>veggie</small>	6,50
with blackberry ragout	
Coconut-Semolina pudding <small>vegan & gf</small>	6,50
polenta, almond drink, mango	

STRUDEL HOUR

Mon-Fri from 14:30 - 16:30

homemade, warm strudel of the day + hot drink	5,50
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Tipp: Strudel is often also available outside of STRUDEL HOUR - please ask our staff <3

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

COFFEE - ALT WIEN

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

Espresso	2,90
Espresso with Milk / Macchiato	3,10
Melange / Cappuccino	4,40
Americano, long, black	3,80
Americano, long, brown	3,90
Double Espresso	4,80
Double Espresso with Milk	4,90
Latte Macchiato	5,10
Flat White	5,10

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

HOT DRINKS

Fresh Mint & Melissa Balm Tisane	5,10
Fresh Sage & Citrus Thyme Tisane fresh herbs, flower honey, fresh lemon, fresh ginger	5,10
Black Tea / Fruit Tea / Green Tea J. Hornig, Graz (organic)	4,50
Homemade Chai Latte syrup with 15 different spices, milk ▶ with extra espresso shot	5,20 + 1,70
Homemade Hot Chocolate dark chocolate, brown sugar, mix of spices, milk ▶ with extra rum shot 2cl	5,20 + 4,20

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 ginger, apple, lime, agave syrup, cinnamon	3,90

JUICES

Natural Cloudy Apple Juice 0,25l winery Herbert & Michael Kramer, Weinviertel	3,90
▶ with soda water 0,25l / 0,5l	3,20 / 4,90
▶ with still water 0,25l / 0,5l	2,90 / 4,40

NON-ALCOHOLIC DRINKS

Mineral Water Btl. 0,33l / Btl. 0,75l Römerquelle, sparkling / still	3,40 / 5,90
Coca Cola Btl. 0,33l	4,20
Coca Cola Zero Btl. 0,33l	4,20
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 raspberry / elderflower / fresh lemon	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	8,80
Pink Negroni Tanqueray gin, Campari, Dubonnet vermouth rouge, red currant-lemon foam	8,80
Desperate Housewife rose, prosecco, grapefruit	8,80
Aperolivo Prosecco, Aperol, olives	6,50
Prosecco Frizzante (org) 0,1l / 0,75l Nave de Oro, Veneto, Italy	4,30 / 27,00

COCKTAILS

Espresso Fizz espresso, Monte Negro Amaro, tonic, fresh orange juice	10,90
Strawberry Basil Lemon Drop Stoli vodka, strawberries, basil, fresh lemon	10,90
Mag. Dr. Werner Sauer Averna, fresh lemon, fresh orange, soda	10,90
BangBang Passion Pampero rum, passion fruit, mint, fresh lime, soda	10,90
Treu Berry Espolón tequila, blueberries, Cointreau, fresh lime	10,90

PLEASE ASK FOR OUR SHOT OF THE DAY ☺

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	

THERE WASN'T
ENOUGH
SPACE
for whiskey, schnaps & more
-> just ask our staff

BEER

Weitra Lager 0,3l / 0,5l draft lager from Lower Austria	4,10 / 4,90
Zwettler Zwickl 0,3l / 0,5l unfiltered draft beer from Lower Austria	4,10 / 4,90
Shandy with Almdudler 0,3l / 0,5l	3,90 / 4,50
Beer with Soda 0,3l / 0,5l	3,50 / 4,10
Schneider Weisse hell Btl. 0,5l wheat beer, Schneider brewery, Bavaria	4,80
Zwettler Luftikus Btl. 0,5l non-alcoholic beer	4,60

SPRITZER

White Wine Spritzer 0,25l white wine, soda	3,80
Aperol Spritz/er 0,25l prosecco or white wine, soda, aperol, orange	6,30
Lavender-Violet Spritzer 0,25l white wine, soda, homemade syrup	5,90
Sour Cherry-Rosemary Spritzer 0,25l white wine, soda, homemade syrup	5,90
Nestroy's Ho-Gu prosecco, lime, fresh mint, elderflower syrup, soda	6,30

WHITE WINES

1/8l / 0,75l

Wiener Gemischter Satz DAC 22 (org) Fuchs-Steinklamm Vienna	5,50 / 30,00
Muskateller Peter & Paul 23 (org) Winzerhof Hoch Kremstal, Lower Austria	5,70 / 32,00
Grüner Veltliner Rosenberg 23 Herbert & Michael Kramer Falkenstein, Weinviertel DAC, Lower Austria	4,90 / 28,00
Naked Orange NV (org)	5,10 / 29,00
Grauburgunder, Weißburgunder, Chardonnay Gernot & Heike Heinrich lake Neusiedl, Burgenland	
Chardonnay Klassik 23 (bio) Judith Beck Gols, Burgenland	5,50 / 32,00

ROSÉ & RED WINES

1/8l / 0,75l

Rosé König 23 (org) Gerhard & Brigitte Pittnauer Gols, Burgenland	5,50 / 30,00
1000ML rot 21 (org) Zweigelt Michael & Erich Andert Pamhagen, Burgenland	5,50 / 30,00
Bhilar Tinto Rioja 21 (org) Bodegas Bhilar, David Sampedro Gil Rioja Alta, Spain	5,50 / 30,00

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