

TREU

AM PLATZL

B R E A K F A S T

Mon–Fri until 14:30 Sat & Sun until 15:00
with fresh bread from Joseph's organic bakery (sourdough bread & rye bread & potato toast)
*all breakfast dishes also available with gluten-free organic seeded bread (+2,70)

SWEET MORNING

Blueberry Pancakes veggie	10,50
blueberries, caramelised banana cream, almond caramel	
French Toast veggie	10,50
Joseph Brioche bun, vanilla sauce, berry ragout	
The sweet Potato vegan + glutenfree	9,50
sweetpotato, peanut butter, caramelised banana cream, homemade granola, fermented soy product (tastes like yoghurt), blueberries, coconut chips	
Marmeladinger veggie	8,20
Joseph brioche bun, butter, homemade jam	

HEALTHY CHOICE

Skyr Granola Noghurt vegan + glutenfree	8,90
icelandic fermented soy product (tastes like yoghurt), homemade granola (hazelnuts, almonds, goji berries, coconut flakes, seeds, cashew nuts), berry ragout	
Passionfruit Porridge vegan	8,90
Passionfruit, Mango, coconutchips	

COMBOS

Treu Combo	15,50
Viennese ham & salami, butter, mature hay flower alpine cheese, passionfruit porridge, herbal cream cheese, scrambled egg, sourdough & rye bread	
Vegenarrisch veggie	15,50
scrambled egg, vegetable sticks, avocado, fermented radishes, skyr granola noghurt, herbal cream cheese, beetroot hummus, butter, rye bread	

TREU MEETS JOSEPH

Spicy Mango Avocado vegan	12,90
toasted Joseph sourdough bread, mashed avocado, red baby chard leaves, mango-chili chutney, caramelised cashew nuts, lemon dressing	
▸ with poached egg veggie	+ 2,00
Vegans Don't Bite vegan	12,90
toasted rye bread, beetroot hummus, mashed peas, black sesame seeds, crispy chickpeas, marinated red baby chard leaves	
▸ with poached egg veggie	+ 2,00
▸ with feta cheese veggie	+ 2,50
Cheesy Egg Sandwich veggie	10,20
Joseph's potato toast, 2 scrambled eggs, aged English cheddar, caramelised onions	
▸ with Bacon	+ 3,00
Fluffy Salmon	14,20
Joseph's potato toast, 2 scrambled eggs, creme fraiche, rucola, smoked salmon	
Ramasuri Sandwich	14,50
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 ⅓ ¼	3,90 / 5,80
Carrot-Ginger Juice ⅓ 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)	7,30
Ham or Bacon & Eggs	8,90
2 eggs, chives, rye bread	
Hayflower Cheese Omelette veggie	9,50
2 eggs, cheese, spring onions, rye bread	
Open Mediterranean Omelette veggie	10,20
2 eggs, semi-dried tomatoes, olives, spring onions, feta cheese, rye bread	
Spicy Chorizo Omelette	14,50
2 eggs, chorizo sausage, fresh jalapeño chili, red bell peppers, avocado, marinated red baby chard, spring onions, rye bread	
▸ with feta cheese	+ 2,50
Poached Eggs:	
2 poached eggs, saffron hollandaise, Joseph English muffin	
Florentina with marinated baby chard	13,90
Benedetto with Viennese ham	14,90
Royal with smoked salmon	15,90
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

Spicy Lime Basil Eggplant vegan	14,50
half melanzani from the oven, quinoa, pak choi, lime, chili, lemongrass, soy sauce, gingerstock, cashews, thai basil, coriander	
The Ramasuri Backhendl	15,50
crispy Styrian boned chicken thigh, marinated in yoghurt and herbs, panko, cucumber salad	
Cesar Salad with prawns ^{gf}	15,90
Romaine lettuce, croutons, Parmesan, Caesar dressing	

BAR SNACKS

Treu Fries with Dip from 11:30-22:00	6,90
1 to choose: Treu Mayo ketchup cashew dip (vegan) pumpkin seed oil mayo jalapeño mayo Herb & Cashew Dip (vegan)	
Our Toasted Mix of Nuts vegan - till 24:00	5,90
Marinated Olives vegan - till 24:00	4,90

TREU CLASSICS

Treu Toast all day long till 22:00	9,90
sourdough bread, Viennese ham, Gruyere, aged English Cheddar, caramelised onions, honey mustard mayo, red cabbage-apple slaw	

LUNCH & DINNER

every day
from 11:30 – 22:00

STARTERS

Peachy Desire vegan & glutenfree	7,20
Chilled Peach Soup, grilled Peach, arugula, basil Oil	
Crispy glazed Tofu vegan	12,90
Crispy tofu skewers, hoisin, mango chutney, coriander dip, sesame	
Beef Trarar à la Ramasuri	16,50
hand-chopped free-range beef, Dijon mustard, sour cream, lemon zest, Treu fries, Joseph's sourdough bread	

SALADS & IN-BETWEENS

Cesar Salad	13,90
Romaine lettuce, croutons, bacon, Parmesan, Caesar dressing	
▸ with peanut chicken skewers	18,40
▸ with grilled prawns	18,90
Crispy Chicken Salad	14,90
crispy Styrian boned chicken thigh, marinated in yoghurt and herbs, panko, leaf salad, fermented radishes, cherry tomatoes, pumpkin seed oil dressing, lingonberry jam	
Thai Mai Mango Papaya Salat vegan & gf	13,90
Mango, papaya, soy sprouts, snow peas, peanuts, sesame, chili, lime-sesame dressing	
▸ with peanut chicken skewers	18,40
▸ with grilled prawns	18,90

MAINS

Spicy Lime Basil Eggplant vegan	15,90
melanzani from the oven, quinoa, pak choi, lime, chili, lemongrass, soy sauce, gingerstock, cashews, thai basil, coriander	
▸ with peanut chicken skewers	+ 5,00
Datterino Gnocchi veggie	16,90
Handmade potato gnocchi, Datterino tomatoes, stracciatella, pistachios, Parmesan	
▸ Combo (Joseph Bread & Salad)	+ 5,50
BBQ Pulled Chicken	17,50
Joseph's potato toast, Styrian chicken, smoked oil, Ramasuri mayo, spring onions, red cabbage, leaf salad, Treu fries + dip	
The Ramasuri Backhendl	17,50
crispy Styrian boned chicken thigh, marinated in yoghurt and herbs, panko, cucumber salad, lingonberry jam	
Wels Catfish Meatballs 	17,90
Avocado-tomato-basil mash, chili, grilled lime, marinated sesame cucumbers	
Sticky BBQ Shortribs from 17:00	15,90
Pico de Gallo, Dip	

DESSERTS

+ freshly baked cakes and sweets (please ask)

Chocolate Mousse vegan + glutenfree	6,50
with homemade granola & fresh berries	
Cheesecake veggie	6,50
with berry ragout	
Crème brûlée veggie & glutenfrei	6,50
Berries	

STRUDEL HOUR

Mon–Fri from 14:30 - 16:30

homemade, warm strudel of the day + hot drink	5,50
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Our staff happily informs you about allergens in our different products

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
organic oat drink from Austria

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	5,20
Fresh Sage & Citrus Thyme Tisane fresh herbs, flower honey, fresh lemon, fresh ginger	5,20
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 1/8l 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	3,80
▸ 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

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
Bloody Mimosa prosecco, grapefruit, bloodorange, elderflower	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

Cherry Basil Smash Vodka, cherry syrup, basil, lemon	10,90
Lavender Fizz tanqueray gin, lavender violet syrup, fresh lemon, rosemary, soda	10,90
Mag. Dr. Werner Sauer Averna, fresh lemon, fresh orange, soda	10,90
Peach Whiskey Sour Whiskey, Eistea-syrup, lemon, fresh lime	10,90
Negroni Sbagliato Campari, Belsazar Vermouth Red, Prosecco	8,90

PLEASE ASK FOR OUR SHOT OF THE DAY ☺

4,50

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	4,10 / 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	6,50
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	6,50

WHITE WINES

1/8l / 0,75l

Wiener Gemischter Satz DAC 22 (org) Fuchs-Steinklammer Vienna	6,20 / 36,00
Muskateller Peter & Paul 23 (org) Winzerhof Hoch Kremstal, Lower Austria	5,80 / 35,00
Grüner Veltliner Rosenberg 23 Herbert & Michael Kramer Falkenstein, Weinviertel DAC, Lower Austria	5,10 / 29,00
Safari (bio) GV, Welschriesling, Riesling Schödl Family Gänserndorf, Niederösterreich	6,10 / 35,00
Aus den Dörfern Klassik 23 (org) Rosi Schuster St. Margarethen, Burgenland	6,50 / 38,00

ROSÉ & RED WINES

1/8l / 0,75l

Rosé König 22 (org) Gerhard & Brigitte Pittnauer, Gols, Burgenland	5,50 / 30,00
Grünschiefer 21 (org) Blaufränkisch Thomas Straka Rechnitz, Burgenland	6,00 / 35,00
RÓZSA PETSOVITS 23 (bio) Franz Weninger Oberpullendorf, Burgenland	5,80 / 33,00

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

all prices are in € and include VAT

* youth drink