

Das Vivet

COFFEE EATERY BAR

natural bowls & fresh porridge

- frozen acai bowl** ^H ^{GF} ^V 9,90
oat drink | acai | blueberries | banana | bio-chia | homemade granola | almond brittle | coconut chips | fresh berries
- sunrise bowl** ^H ^{GF} ^V 9,90
oat drink | banana | strawberries | basil | homemade granola | almonds | pistachios | fresh berries
- vegan porridge** ^H ^{GF} ^V 9,90
oat drink | vanilla | pistachios | almond brittle | coconut flakes | berries | cinnamon | banana | organic maple syrup
- vital yoghurt** ^{G,H} ^{GF} 8,90
homemade granola | banana | berries | greek yoghurt | coconut chips | cinnamon | honey
+ optional with **vegan soy yoghurt** & organic maple syrup ^F 0.70

all day breakfast

- eggs royal** ^{A,C,D,G,O}
organic & vegan "Christoph" bread | poached eggs | spinach leaves | hollandaise sauce
14.90 avocado | 14.90 bacon | 14.90 sliced turkey breast | 16.50 salmon | 16.50 prosciutto | 16.90 veal's filet tips +2.50 avocado
- pierre's royal croissant** ^{A,C,D,G,O}
poached eggs | hollandaise sauce | spinach leaves
14.90 avocado | 14.90 bacon | 14.90 sliced turkey breast | 16.50 salmon | 16.50 prosciutto | 16.90 veal's filet tips +2.50 avocado

- egg&steak** ^{A,C,G} 16,90
organic & vegan "Christoph" bread | omelette | veal's filet tips | bacon | chimichurri-butter
+ surf'n'turf - marinated king prawns ^B 4.00

- turkish eggs** ^{A,C,G,O} 12,50
greek yoghurt | spicy garlic-pepper chutney | poached eggs | dill | gratinated cheese bread

- classic vegan breakfast** ^{A,F,H,N} 14,00
soy yoghurt with homemade granola | berries | homemade hummus & falafel | vegan butter | vegan hazelnut creme | avocado | vegan scrambled eggs | vegetable sticks | organic vegan "Christoph" bread

- vegan bread** ^{A,F,H,N,O} ^V 12,00
organic & vegan "Christoph" bread | homemade hummus | vegan scrambled eggs | chimichurri | spinach | pomodori secchi | pine nuts
+ poached eggs ^C 1.00 vegetarian

- avocado bread** ^{A,H,N} ^V 12,00
organic & vegan "Christoph" bread | homemade hummus | sautéed peppers & chickpeas | spicy seasoning | avocado
+ poached eggs ^C 1.00 vegetarian

- mediterranean bread** ^{A,G,H,O} 14,50
organic vegan "Christoph" bread | cream cheese | prosciutto | burrata | basil pesto | cherry tomatoes | balsamic glaze

- cottage bread** ^{A,C,G,O} 12,00
organic & vegan "Christoph" bread | cottage cheese | avocado | poached eggs

- pistachio french toast** ^{A,F,G,H} 11,50
cinnamon- sugar mix | white chocolate | homemade pistachio creme | vanilla ice-cream | berries | icing sugar | optional with *Pierre's croissant* ^C

- hazelnut french toast** ^{A,F,H} 11,50
cinnamon-sugar mix | vegan hazelnut cream | banana | hazelnuts | vegan vanilla ice-cream | berries | icing sugar | optional with *Pierre's croissant* ^{C,G}

- viennese breakfast** ^{A,C,G,H} 9,50
organic bread roll | croissant | butter | jam | soft-boiled egg
+ vegan hazelnut creme (palm oil-free) 1.00
+ homemade pistachio creme 1.90

- traditional breakfast** ^{A,C,G,H} 14,90
organic bread roll | organic vegan "Christoph" bread | sliced turkey breast | cheese | butter | jam | scrambled eggs | greek yoghurt | homemade granola | berries | cherry tomatoes
+ vegan hazelnut creme (palm oil-free) 1.00
+ homemade pistachio creme 1.90

- omelette with organic bread roll** ^{A,C,G,O}

- sliced turkey brest and/or cheese 8.00
spinach leaves | mushrooms | feta 8.80
feta | jalapenos | chili pesto 8.80
feta | truffle pesto 9.40

*gluten-free option possible +1.20

COFFEE EATERY BAR

breakfast burger

- vivet** ^{A,C,G,N,O} 10,90
brioche bun | sliced turkey breast | truffle cream cheese | omelette | spinach leaves | tomatoes | homemade red onion jam
- bacon** ^{A,C,G,N,O} 10,90
brioche bun | bacon jam | bacon | omelette | spinach leaves | onions | tomatoes | jalapenos
- salmon** ^{A,C,D,G,N} 12,50
brioche bun | salmon | tomato | spinach leaves | omelette | homemade guacamole | lemon cream cheese | chili-mayo
- vegan** ^{A,F,H,N,O} ^V 10,90
vegan brioche bun | homemade hummus | pine nuts | spinach | avocado | tomatoes | grilled eggplant | vegan cheese | spicy pepper-garlic chutney

pastries

- organic bread roll** ^A 1,90
- organic & vegan "Christoph" bread** ^A ^V 1,60
- gluten-free pastry** ^{H,N} 2,30
- pierre's croissant** ^{A,C,G} 4,40
handmade
and we recommend our
strawberry or apricot jam 1.00
vegan hazelnut creme (palm oil-free) 1.50
homemade pistachio creme ^{G,N} 1.90
- pierre's croissant filled with pistachio cream** ^{A,C,G,H} 6,30

OPENING HOURS

tue - sun | 8am - 4.30pm



sweet & salty pancakes

- salty pancake** ^{C,G} ^{GF} 10,90
cream cheese | fried egg | bacon | tomato | organic maple syrup
- beef pancake** ^{C,G} ^{GF} 12,50
beef patty | cream cheese | fried egg | cheddar cheese | homemade guacamole | bacon | organic maple syrup
+ double beef 2.00
- pancakes** ^{C,G} ^{GF} 10,90
white chocolate | organic maple syrup | yoghurt | berries
- pistachio pancakes** ^{C,G,H} 12,90
homemade pistachio creme | raspberry ragout | chopped pistachios
- blueberry pancakes** ^{C,G} 11,90
blueberry compote | greek yogurt | white chocolate | blueberries

dish of the day

tuesday to friday



List of allergens to declare

A Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof - **B** Crustaceans of products thereof - **C** Eggs and products thereof - **D** Fish and products thereof - **E** Peanuts and products thereof - **F** Soybeans and products thereof **G** - Milk and products thereof (including lactose) - **H** Nuts i. e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof - **L** Celery and products thereof - **M** Mustard and products thereof - **N** Sesame seeds and products thereof - **O** Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2 - **P** Lupin and products thereof - **R** Molluscs and products thereof

*All prices in euros and including taxes and duties

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COFFEE EATERY BAR

boozy babes

club bellini* ^O	8,90
kattus secco rose peach schweppes white peach lime	
froot loop ^{A,H}	9,90
oat drink licor43 cinnamon froot loops	
cucumber&mint	11,90
mediterr gin passionfruit syrup lime cucumber mint	
espresso martini shots for two	11,90
vivet vodka espresso shot simple syrup	
mango basil smash shots for two	11,90
mango grove gin fresh basil lime simple syrup	
bloody mary ^{A,L,O}	12,90
vivet vodka tomato juice lemon spices	
pornstar martini ^O	12,90
vivet vodka licor43 lime passion fruit purée passoã kattus prosecco vino spumante doc	
negroni ^O	12,90
olive grove gin select aperitivo vermouth olives	

aperitivo

original venetian spritz ^O	7,90
kattus vino spumante doc soda select olive orange zest	
amore fizz	7,90
select pink grapefruit soda lime	
maracuja spritz* ^O	7,90
kattus vino spumante doc soda maracuja lime	
mimosa* ^O	6,50
prosecco vino spumante doc orange juice triple sec	
hugo-secco* ^O	6,90
white spritz ^O	4,50

*non-alcoholic option possible

smoothies

berry loop ^A ^M	6,50
banana strawberries raspberries blueberries froot loops oat drink	
golden morning ^M ^M	6,50
banana oats coconut flakes plax & chia seeds organic agave syrup gluten-free oat drink	

freshly squeezed juices

orange juice ^{0.125} ^{0.25}	3,20 5,50
celery juice ^L ^{0.125} ^{0.25}	3,50 5,90
good morning shot ^{0.05}	4,00
ginger lemon cayenne pepper	
daily detox ^{0.25}	6,50
apple carrot ginger lemon	
fresh green elixir ^L ^{0.25}	6,50
pear apple celery ginger orange juice mint	

main

*gluten-free option possible +1.20

beef tartare* ^{A,G,M,O}	15,90
organic & vegan "Christoph" bread capers red onions butter	
vivet summer salad* ^{H,O}	
baby leaf raspberry dressing quinoa crisp almonds pistachios fresh raspberries mint peas + grilled or fried chicken tenders ^C 14.50 ^M + homemade falafel ^M 14.50 + veal's filet tips 17.50 + marinated king prawns ^B 17.50 + burrata ^G 17.50	
gluten-free viennese schnitzel ^M (chicken) ^C crispy possible	15,50
dollar chips lemon	
vegan truffle pasta* ^{A,F} ^M	14,90
vegan tagliatelle truffle glacage vegan whipped creme - optional with cream & parmesan ^G + gluten-free penne +1.50 + grilled chicken tenders 17.00 + grilled veal's filet tips 19.00 + king prawns ^B 19.00 + burrata ^G 19.00	

vivet burger* ^{A,C,G,M,N,O}	13,50
brioche bun double smashed beef patty cheddar cheese homemade onion jam baby leaf pickles tomatoes	

twenty-one burger* ^{A,C,F,G,M,N,O}	14,50
brioche bun double smashed beef patty cheddar cheese bacon baby leaf red onions pickles homemade burger sauce	

truffle burger* ^{A,C,G,N,O}	15,00
brioche bun double smashed beef patty cheddar cheese spinach leaves grilled mushrooms onions truffle mayo truffle pesto	

crispy chicken burger* ^{A,C,F,N,O}	13,50
brioche bun gluten-free coating aioli homemade bbq sauce tomatoes baby leaf	

beyond vivet burger* ^{A,F,M,N,O}	14,50
vegan bun beyond meat patty vegan cheese baby leaf homemade onion jam or vegan bbq-aioli sauce pickles tomatoes	

burger extras

+ vegan bun ^A ^M	+ mushrooms 1.50
+ gluten-free bun ^M 1.50 ^M	+ cheddar cheese 1.50
+ bacon 3.00	+ chili pesto 1.50
+ fried egg ^C 2.00	+ bacon jam ^O 1.50

sides

sweet potato fries 4.90 dollar chips 4.50
truffle chips ^G 4.90 small salad ^O 3.90

homemade sauces

truffle mayonnaise ^C 1.20 vivets burger sauce ^{F,M} 1.20
vegan sauce ^F 1.20 vegan bbq sauce ^O 1.20

sweet ending

chocolate-hazelnut cake ^{F,H}	6,50
vegan vanilla ice cream	
chef's dessert ^M	
gluten free seasonal on request	

YOUR FAVORITE LIVING ROOM



speciality coffee & co

VIVET SIGNATURE BLEND | 100% ARABICA
250g €11.00 | 1000g €38.00

espresso	3,20
double espresso	4,90
americano americano with milk ^G	4,20
cappuccino ^G	4,70
cafe latte ^G	5,00
flat white ^G	5,20
matcha latte	6,50
chai latte ^G	5,80
espresso freddo	5,50
cappuccino freddo ^G	6,00
hot chocolate ^G	5,00

We offer all our coffees as decaffeinated options, as well as with oat drink, lactose-free milk or gluten-free oat drink.

tee	4,70
assam bari earl grey green dragon morgentau herbs organic-mountain herbs organic-fruity camomile organic-refreshing mint rooibos cream orange sweet berries	
hot lemon & ginger lemonade with honey	5,20
homemade ice tea ^{0.5}	5,50
homemade lemonade ^{0.5} (water/soda)	5,50
lemon-ginger mango-passionfruit lime-mint	
soda ^{0.25} ^{0.50}	3,20 3,90
soda ^{0.25} ^{0.50} (youth drink)	3,50 4,90
lemon raspberry elderflower	
fritz-kola ^{0.33}	4,50
classic no sugar	
schweppes ^{0.20}	4,20
dry tonic white peach	
apple juice natural ^{0.25} ^{0.50}	3,50 5,50
apple juice with soda ^{0.25} ^{0.50}	3,50 5,20

drinks

das helle ^{BEER A} ^{0.33}	4,80
grüner veltliner ^O ^{0.125} ^{0.75}	5,50 33
prosecco ^{kattus} ^O ^{0.10} ^{0.75}	5,40 38
prosecco rosé ^{kattus} ^O ^{0.10} ^{0.75}	5,40 38
nozeco ^{alcohol-free} ^{fizz} ^{0.10} ^{0.75}	5,40 38
mediterr gin ^{4cl}	8,50
olive grove gin ^{4cl}	8,50
mango grove gin ^{4cl}	8,50
vivet vodka ^{2cl}	4,20
averna ^{2cl}	3,50

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