



Buy Fair. Eat fair. Live fair.

FAIRTRADE that's easily explained - all our products, food, and beverages are sourced through a fair supply chain in which farmers, producers, and artisans are treated with dignity, respect, and equality. Plus they are being paid fairly for their work. We place a strong emphasis on knowing the origins of our goods and ensuring the well-being of the people behind them. This way, we can serve you with the best conscience, offering dishes and beverages of the highest quality, that you can enjoy comfortably at our Magas Deli. And let's be honest: Eating out with a sense of well-being, makes your food taste ten times better.



EGG DISHES MADE FROM ORGANIC FREE-RANGE EGGS FROM GRADINGER'S ORGANIC FARM IN ST. ROMAN

For our house guests, all à la carte dishes are included!

MAGAS OMELET 🝪 😅

Two organic eggs from the organic farm Gradinger in St. Roman, organic Duroc ham, Schärdinger organic Gouda cheese, Cipolla Rossa onions, peppers, honey tomatoes and fresh chives, served with organic potato durum sticks from the organic Joseph bread manufactory and organic raw butter from the organic Höflmaier farm.

€ 12.90

SCRAMBLED EGG & TRUFFLE @ 66

Two organic eggs from the organic farm Gradinger in St. Roman with truffle butter and fresh chives, "Maldon" sea salt flakes, crispy fried organic Duroc bacon, served with 1 slice of organic Joseph original loaf bread from the organic Joseph bread manufactory and organic raw butter from the organic Höflmaier farm.

€ 11.80

CHAAT BAGEL 66 (2)

Organic brioche bagel from the organic Joseph bread manufactory with fried eggs from the organic farm Gradinger, refined with a spicy Indian chaat masala, spring onions and fresh coriander.

€ 14.20

ORGANIC EGG & KIMCHI @ 66

Two organic fried eggs with homemade Korean kimchi (fermented Chinese cabbage and gochugaru), Parmesan cheese matured for 24 months, Cipolla Rossa onions on toasted forest rye bread with summer apple.

€ 14.20

EGG BAGEL

Organic brioche bagel, sprinkled with roasted pumpkin seeds, sesame seeds and sunflower seeds from the organic Joseph bread manufactory with two organic eggs from the organic farm Gradinger, with cream cheese, organic Duroc bacon, cayenne and fresh chives.

€ 14.00



Organic? Yes please!

No matter if it's vegetables, bread, milk, or eggs – organic is a must! At Magas Deli, we pay special attention to the origin and quality of all our dishes. Our ingredients come from organic farming and are sourced regionally and seasonally. Here, you'll find breakfast eggs from "Gradinger's" organic farm and delicious dairy products from "Höflmaier" organic farm, combined with the wonderful organic "Joseph's" bread, ensuring a smile on your face every morning, whether you're an early bird or a late riser.



POACHED EGG WITH SMOKED ORGANIC WILD SALMON 669



Fried sheep's cheese from Seegut EISL on organic forest rye bread from the organic Joseph bread manufactory, with a poached organic egg from the organic farm Gradinger in St. Roman, 3 slices of smoked organic wild salmon and homemade mayonnaise.

€ 16.80

½ AVOCADO AND 1 EGG IN A GLASS ₩



Half an organic avocado, with cream cheese and sun-ripened tomatoes with crispy forest rye bread from the organic Joseph bread manufactory, served with an organic egg from the organic farm Gradinger in a glass.

€ 12.80

ADD ON: smoked organic wild salmon € + 5.20

AVOCADO BREAD 669



Fresh avocado mash on toasted organic Joseph sourdough bread, topped with an organic fried egg from the organic farm Gradinger, crispy pan-fried organic duroc pork bacon, organic sprouts and honey tomatoes, seasoned with cayenne and turmeric.

ADD ON: Smoked organic wild salmon (instead of organic bacon) € + 3.20

SALMON BAGEL 669

Organic brioche bagel from the organic Joseph bread manufactory with Norwegian smoked organic salmon, homemade honey-mustard-dill sauce, fresh horseradish and Cipolla Rossa onions.

€ 16.80

LEMON HUMMUS BREAD 660







Toasted organic Joseph sourdough bread with Mediterranean vegetables fried in lemon olive oil, with rosemary and thyme, homemade organic lemon hummus, fried pine nuts, organic sprouts and basil.

€ 14.80

ORGANIC BUTTER CROISSANT WITH HAM AND CHEESE 66

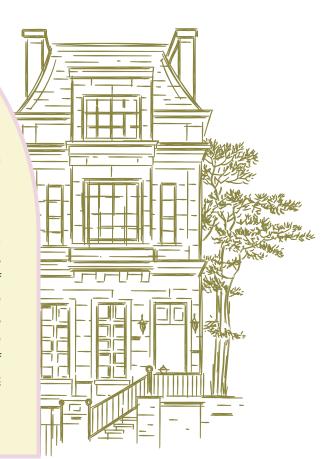


Organic butter croissant from the organic Joseph bread manufactory, filled with organic Duroc ham and mild Schärdinger organic Gouda cheese, refined with cream cheese, crisp lettuce, fresh cucumber and homemade herb pesto.



Home Made

Sweet, hearty, and simply delicious – in summary, we love to indulge and pamper you! Starting with our delicate Magas Deli jams, hearty spreads, aromatic hummus, flavorful herb pesto and our secret recipe granola blend, our Magas Deli menu is always complemented by an exquisite selection of 100% homemade products. Made from the finest ingredients, and always fresh – there's something to please every taste. We completely avoid artificial ingredients and, if possible, work with the best organic ingredients.



THE HEALTHY START TO THE DAY!

For our house guests, all à la carte dishes are included!

GRANOLA BOWL 66 @

Homemade organic granola, berries, banana, mango puree, dried organic coconut on plain yoghurt from Toni's milk factory in Schardenberg. € 9.80

MANGO-PHYSALIS PORRIDGE 66 (20)

Organic porridge with dried organic mangoes and organic dates, organic coconut milk, fresh berries, cinnamon and organic hazelnuts.

€ 10.80

BLACK CHIA PUDDING 66 (2)

Organic black chia pudding made from organic chia seeds and organic coconut milk topped with fresh pomegranate seeds, calamansi jelly, dried organic coconut and physalis.

€ 8.80

AROMATIC CHAI RICE-PORRIDGE 669 8

Creamy organic rice porridge in velvety coconut milk, refined with coconut flakes, mango puree, mango pieces, a hint of exotic chai spices and fresh mint.

€ 10.80



ZeRRRo Waste

We love our planet and want to treat it with respect, that is why we make every effort to keep our footprint as small as possible through Zero Waste. Therefore, the three "R"s are essential to us:

Reduce - We carefully plan our menu in advance, taking seasonal and regional offerings into account.

Reuse - We strive to create our dishes in a way that allows the ingredients to go through a "2-station cycle." For instance, in case of leftover organic strawberries used for one of our delightful cakes, they will be reused for our delicious homemade Magas Deli jam.

Recycle - We say NO to plastic! To minimize our plastic usage, all our supplies are delivered in reusable packaging and containers.



SWEETS

For our house guests, all à la carte dishes are included!



with fresh berries, powdered sugar and cinnamon, served with maple syrup or Nutella € 10.80



traditional Viennese recipe € 3.80

ORGANIC BUTTER CROISSANT

with 25% organic butter, hand-rolled from the organic Joseph bread manufactory $\ensuremath{\mathfrak{E}}$ 3.80

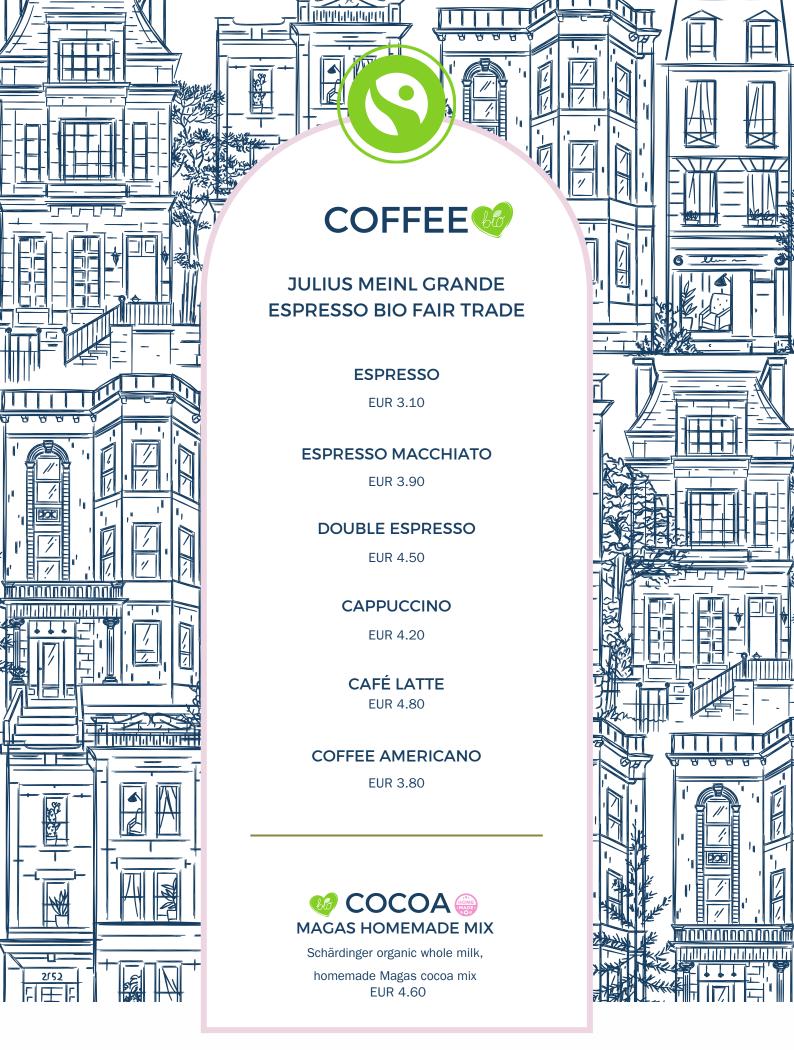
ORGANIC CHOCOLATE CROISSANT 669

with 40% lighter mountain milk chocolate from Zotter, hand-rolled from the organic Joseph bread manufactory € 5.20









Each coffee creation is also available with oat milk or homemade organic almond milk.







