MARKS

Breakfast
Our specials

Vegan Crunch •• A 13,90
hash browned potatoes/seitan/tofu/humus/pumpkin/ chickpeas

Hangover ACG 14,90
Ham and Eggs/grilled tomatoes/sausage/ roastpotatoes/croissant with butter and homemade jam
gluten-free on request **+2,00**

Deli ACGLNH 12,90
Fried eggs with „Ras El Hanout"/hummus with olives/grilled vegetables with white bread/yogurt with fruits, walnuts and honey
gluten-free on request **+2,00**

Marks Fit ACGMHO 11,90
Soft-boiled egg/walnut bread/cottage cheese/ cucumber-carrot-salad/yogurt with muesli and seasonal fruits
gluten-free on request. **+2,00**

Nordic ACDGMO 13,90
Salmon tartare/ poached egg with seaweed caviar and baby spinach/ avocado-spinach-lime cream, cream cheese and homemade pita bread
gluten-free on request. **+2,00**

Shakshuka AG 12,90
With peppers, tomatoes, eggs
+ feta cheese +2,00

Sourdough Bread ACGM 14.90
+Smoked salmon, avocado, poached egg, hollandaise sauce
+Prosciutto, avocado, poached egg, hollandaise sauce

…OR ARRANGE YOUR OWN BREAKFAST!

Ham and eggs, a slice of hm bread C M 8,90
goat cheese scrambled eggs C G 8,90
with pepper and a slice of hm bread
Almond**Porridge** with nuts andfresh fruit 7,90
Greek **joghurt** with
müsli and saisonal fruits A G H O 5,90
Croissant A G 2,90
Homemade **bread** A 3,30
Homemade **jam** (saisonal fruits) 1,90
Portion **ham** M 3,90
Poriton **butter** G 0,90

All day breakfast!!!
Breakfast at a late hour can mess up kitchen routines. Especially if there is a lot of cooking going on at the time. This leads to longer waiting times. We ask for your understanding!

Welcome to MARKS.
Throughout the day, we offer a varied menu to make you feel good.
At Marks, you can have breakfast all day long,choose something from our delicious lunch menus, weekly specials, or our regular menu.
We always prepare our dishes fresh and focus on regional products.
Try our variety:
delicious breakfasts, healthy smoothies, vegan and vegetarian dishes, but also plenty of choice for meat lovers.
Your needs are important to us: we tailor your experience to your dietary requirements. Let yourself be tempted by our sinful chocolate soufflé

SOFT DRINKS

	0,25l/0,5l
Homemade icetea (Maracujya,mango,lime,lemon)	**3,70/4,60**
MINHOLETTE (fresh mint/ elderberry/ fresh limes)	**3,70/4,60**
Homemade ginger-soda (Ginger/honey/limes/lemon/cucumber)	**3,70/4,60**
Soda elderberry/ raspberry /lemon	**3,30/3,90**
Water with elderberry/raspberry /lemon	**3,10/3,70**
Freshly squ. orangejuice	**5,70**
Cloudy natural juices from Austrian farmers:	
apple	**4,50**
pear	**4,50**
dark grape	**4,50**
Applejuice with soda	**3,30/4,20**
Römerquelle mineral water still or sparkling, btl.0,33 l	**3,50**
Coca Cola,Cola Zero	btl. **4,50**

'Jugendgetränke lt. Gewerbeordnung

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easily digestible

Couscous-falafel-bowl ••**vegan** AFMN 12,90
(Couscous in turmeric bath) with spinach, beetroot hummus, fresh apple, and vegan aioli
+greek feta +G **vegetarian** +2,90

Fried feta in sesame crackling•**vegetarian** **14,90**
on autumnal salad with grilled figs ACGML
gluten-free on request **+2,00**

Beef Tartar ACMO 17,40
of young Waldviertel beef on avocado cubes and herb oil, served with a quail egg and toast
gluten-free on request **+2,00**

Pointed peppers stuffed••M **vegan** 14,90
with mushrooms, turmeric rice and trimmed plums on hummus with baby spinach and red cabbage

Caesar salad with Parmesan cheese, 15.90
croutons ACGM with grilled chicken breast strips
-Gluten-free upon request **+2,00**

Crispy Chicken Fillet ACG 16.90
served with avocado salsa and sweet potato fries
- Gluten-free upon request *+2.00*
vegan •• or vegetarian•

SOUP

Soup of the day 4,90
Ask your waiter

BURGERS

Avocado and edamame burger •• AFM 18,90
with jalapeno mayonnaise, onion marmalade, wedges
-Gluten-free upon request **+2,00**

Marks Cheeseburger ACGMNC 17,90
(180 Gramm)
100 % Beef
Cheddar,bacon,French fries
-with fried egg +1.80
-Gluten-free upon request **+2,00**

Oven-Roasted Sweet Potato CG 15,90
with burrata, braised cherry tomatoes, prosciutto, and a poached egg
gluten-free

New New New New New New

Veal Viennese Schnitzel ACG 26,90
with parsley potatoes
-Gluten-free upon request +2,00

New New New New New New

Grilled salmon fillet DG €25.90
In lime cream sauce with pan-fried vegetables
Gluten-free

New New New New New New

VEGAN - Mushroom-based char fillet -- 19,90
In a bell pepper, tomato and basil sauce on basmati rice
Gluten-free, vegan

New New New New New New

Moroccan Beef and Turmeric Tagine AO 23.90
with chestnuts, pumpkin, and couscous

Dont be shy !!
This is your holiday. Tell us what you need - Tell us what you want !
If we can - we will
Enjoy your stay

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Classics

Singapore Pumpkin, Turmeric, and Coconut Curry •• *vegan, gluten-free*
Pak choi, broccoli, carrots, cauliflower, edamame
+ Basmati rice 16,90
+ Gyoza with chicken filling A +2,90
+ Vegan gyoza with mushrooms/vegetables•• A +2,90

Cordon Bleu ACG 19.90
Pork loin medallion, prosciutto, sun-dried tomatoes, cheese, basmati rice, tomato-bell pepper sauce
-Gluten-free upon request **+2,00**

Israeli Hamshuka Beef-lamb hash/creamy sesame hummus/pita/radish salad AGHNP 17,90
-Gluten-free upon request **+2,00**

Wiener Schnitzel of pork Viennese escalope, parsley potatoes and cranberry jam AC 17,90
-Gluten-free upon request **+2,00**

Fillet Steak (Sirloin) 33,00
served with roasted potatoes, rosemary gravy, and chimichurri
("The Best Cut of Beef")

SIDES

Fried potatoes	4,90
Parsley potatoes	4,90
Mixed salad	4,90
Mediterrean vegetables	4,90
Humus	4,90
French fries	4,90
Sweet potato fries	5,90
Hot (homemade hot sauce) AFN	1.90

BIER

… **Austrian draft Stiegl Goldbräu** Märzen

Goldbräu vom Fass 0,3 l A	4,50
Goldbräu vom Fass 0,5 l A	5,20

… **Austrian draft Hirter** Pils

Pils vom Fass 0,3 l A	4,50
Pils vom Fass 0,5 l A	5,20
Radler 0,3 l A	4,30
Radler 0,5 l A	4,90
Stiegl-**Bio-Zwickl** bottle 0,3 l A	4,90
Stiegl-**Bio-Zwickl** bottle 0,5 l A	5,90
Stiegl-**Freibier**, bottle 0,3 l A	4,90

ALLERGENIC CODEX

KURZBEZEICHNUNG	BUCHSTABENCODE
Gluten-containing cereal	A
Crustaceans	B
Egg	C
Fish	D
Peanut	E
Soy	F
Milk oder Lactose	G
Nuts	H
Celery	L
Mustard	M
Sesame	N
Sulfite	O
Lupins	P
Molluscs	R

DESSERTS

American cheesecake • ACGO **6,90**
Blueberry sauce

Almond-nut-cake AH •• **6,90**
with mocha creme

Chocolate soufflé • ACG **8,90**
Toffee caramel and vanilla ice cream
(fresh from the oven: 17 minutes)

Dessert of the week **5,90**

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ROTWEINE

Blaufränkisch central ▪ 2022 O Wellanschitz ▪ Mittelburgenland	1/8 l Flasche	5,00 30,00
Blaufränkisch Edelgrund ▪ 2022 O Paul Achs ▪ Neusiedlersee	Flasche	36,00
Zweigelt classic ▪ 2019 O Christian Fischer ▪ Thermenregion	1/8 l Flasche	5,00 30,00
Sir GaWein * ZW/M/STL ▪ 2024 O Hannes Haiden & Gawein Bruckner ▪ Neusiedlersee-Hügelland	1/8 l Flasche	5,00 30,00
Crasto ▪ 2020 O Touriga Nacional ▪ Douro ▪ Portugal	1/8 l Flasche	5,00 30,00
Zweigelt ▪ 2024 ▪ Gold Niederösterreich▪ O Weingut Resch ▪ Am Sauzipf ▪ Niederösterreich	1/8 l Flasche	5,00 30,00
Blauburger ▪ 2024 ▪ ▪ O Weingut Resch ▪ Am Sauzipf ▪ Niederösterreich	1/8 l Flasche	5,00 30,00

WEIßWEINE

Gelber Muskateller Klassik * 2024 O Toni Perner ▪ Süd-Steiermark	1/8 l Flasche	5,50 33,00
Grüner Veltliner * 2024 O Höllmüller ▪ Pichl Point ▪ Wachau ▪ DAC	1/8 l Flasche	5,50 33,00
Grüner Veltliner Am Berg * 2024 O Bernhard Ott ▪ Wagram	1/8 l Flasche	5,00 30,00
Riesling * Gold2025 * Weinviertel * 2024 O Weingut Resch ▪ Am Sauzipf * Niederösterreich	1/8 l Flasche	5,00 30,00
Vinho Verde * Pluma DOC * 2024 O * Portugal	1/8 l Flasche	5,00 30,00
Grüner Veltliner FSP Achleiten * 2022 O Karl Holzapfel ▪ Wachau	Flasche	35,00
Gemischter Satz * 2024 O Rainer Christ ▪ Wien	1/8 l Flasche	5,50 33,00
Riesling ▪ DAC Smaragd ▪ Ried Pichl Point 2023 Franz-Josef Fritsch ▪ Wachau	1/8 l Flasche	5,80 34,80
Gemischter Satz ▪ ▪ 2024 Weingut Resch ▪ Am Sauzipf * Niederösterreich	1/8 l Flasche	5,00 30,00

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LOOKING FOR SOMETHING FRESHENING:

White- or **red wine** „Spritzer" (with soda)	0,25l	4,40
Aperol Spritzer	0,25l	5,90
Aperol/Prosecco Spritzer	0,25l	6,90
Hugo	0,25l	6,60
Ginger Spritzer	0,25l	6,60
Pimms Cup	0,25l	8,90
Prosseco	0,1 l	4,90
Prosseco	btl.	34,90
Lillet Berry Lillet Blanc/Wildberry/Minze		8,90
Lillet Vive Lillet Blanc/Tonic/Minze/Gurke		8,90
Pimm`s Cup Pimms/Limettensaft/Ginger Ale		8,90

COFFEE…from *Accademia Caffè*

Kleiner Espresso	3,20
Grosser Espresso	5,20
Melange G, **Cappuccino** G, **Americano (Verlängerter)**	3,90
Häferlkaffee (big cup of coffee with milk)	4,90
Chilled Cappuccino (Cold pressed coffee)	4,90
Pur cold pressed coffee	3,90
Café Latte	3,90
Hot cacao	4,20
Hot cacao with **almond** flavour	4,70
Chai Latte G	4,70
Ice coffee	6,50
Bio-**Matcha Tee** - Original - hot	5,50
Matcha Latte hot G	5,50
..we would love to make your coffee with oat-milk	0,50

TEA …from Demmers 3,90

Fruittea (Forest fruits Cocktail)
peppermint (Bio)
rooibostee (caramel)
Black (English Breakfast)
green (Bio-Wuyuan Jasmin)
herbal (camomile)

Oder … **home made** 4,10

Ginger tea with lemon, lime, honey

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SPIRITUOSEN

Schnaps	Marillen, Birne, Obstler,Zirbe 2cl Yens Raki 2cl
Grappa	Storica Nera, 2cl
Fernet	Branca, 4cl
Averna	4cl
Gin	Gordon 4cl Bombay Saphire 4cl Tanqueray 4cl Pimm`s 4cl
Wodka	Smirnoff 4cl Stolichnaya, Absolut 4cl Ketel one 4cl
Rum	Ron Zacapa (23 Jähre) 4cl Captain Morgan 4cl Pampero 4cl Bacardi 4cl
Scotch	J&B, Red Label, Chivas Regal 4 cl
Bourbon	Four Roses, Bulleit 4 cl
Single Malt	Glenfiddich 12y 4cl Cragganmore 12y 4cl Oban 14y
Campari	4cl Campari Orange, 0,25 l, Campari Soda, 0,25 l
Martini	bianco,dry,rosso 4cl
	Metaxa, Cynar, Pernod, Omeca Tequila Gold, Baileys, Tsantali
	Ouzo 4cl

VISIT US ON FACEBOOK
HELP US ON TRIPADVISOR, Google, YELP …

BIRTHDAY, WEDDING, GRADUATION, … ALL KIND OF CELEBRATIONS
WE WOULD LOOOOOVE TO HOST YOUR PARTY!

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