

HOMEMADE EXTRAS

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| MARMELADE DER SAISON | 1,90 |
| VEGANE SCHOKOCREME | 2,10 |

BREAKFAST

MO-FR bis 14:30, SA & SO bis 15:00

→ mit frischem Brot aus der Dampfbäckerei Öfferl (Madame Crousto & Rainer Roggen)

SWEET MORNING

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| BLUEBERRY PANCAKES Heidelbeeren, Bananencreme, Nusskaramell | 8,90 |
| FRENCH TOAST Öfferl's Brioche, Vanillesauce, Brombeerragout | 8,90 |
| DIE SÜSSE POTATO (vegan & glutenfrei) Süßkartoffel, Erdnussbutter, Bananencreme, hausgemachtes Granola, Mandeljoghurt, Heidelbeeren, Kokos | 8,90 |
| MARMELADINGER Öfferl's Brioche, Butter, hausgemachte Marmelade | 6,50 |

HEALTHY CHOICE

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| SKYR GRANOLA JOGHURT (vegan + glutenfrei) isländisches Soja-Joghurt (viel Protein, wenig Fett), hausgemachtes Granola (Haselnüsse, Mandeln, Goji Beeren, Kokos...), Brombeerragout | 8,20 |
| ORANGENBLÜTEN PORRIDGE (vegan) Haferflocken, Mandelmilch, Orangenblütenwasser Brombeerragout, Pistazien, Kokosflocken | 8,20 |

COMBOS

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| RAMASURI Beinschinken & Walnussalami vom Hödl, Eierspeis, Heublumenkäse, Orangenblüten Porridge, Butter, Kräuterfrischkäse, Madame Crousto, Rainer Roggen | 13,90 |
| VEGENARRISCH Eierspeis, Gemüsesticks, Avocado, fermentierte Radieschen, Skyr Granolajoghurt, Kräuterfrischkäse, Rote-Rüben-Aufstrich, Butter, Rainer Roggen | 13,90 |

EGGS & OMELETTES

von glücklichen, freilaufenden Bauernhof-Hühnern aus Herzogenburg

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|---|-----------------|
| EIERSPEIS / SPIEGELEI HAM OR BACON & EGGS 2 Eier, Schnittlauch, Rainer Roggen | 7,10 7,90 |
| CREAMY POTATO (glutenfrei) Erdäpfel cremig & knusprig, pochiertes Ei, sautierter roter Babymangold → mit Speckwürfeln | 8,50 + 1,00 |
| HEUBLUMENKÄSEOMELETTE 2 Eier, Jungzwiebel, Schnittlauch, Rainer Roggen | 8,90 |
| MEDITERRANES OMELETTE 2 Eier, semi-dried Paradeiser, Jungzwiebel, Oliven, Feta, Rainer Roggen | 8,90 |
| SPICY CHORIZO OMELETTE 🐷 2 Eier, gebratene spanische Salami, Jalapeños, roter Paprika, halbe Avocado, marinierter roter Babymangold, Frühlingzwiebel, Rainer Roggen → mit Feta | 12,50 + 1,00 |
| POACHED EGGS 2 pochierte Eier, Safran hollandaise, English Muffin | |
| - FLORENTINA mit rotem Babymangold | 11,50 |
| - BENEDETTO mit Beinschinken | 12,50 |
| - ROYAL mit Lachs | 12,90 |
| AVOCADOLALA Vanille-Avocado-Mash, Lachs, pochiertes Ei, eingelegte rote Zwiebel, Lotuswurzelchips, Madame Crousto | 13,50 |

WAKE UP CALLS

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| MINI GIN TONIC | 5,50 |
| ESPRESSO MARTINI SHOT Espresso, Kaffeelikör, Rum, Honig | 4,80 |

FRESH VITAMIN BOMBS

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| ORANGENSAFT 1/8 l | 3,90 |
| KAROTTEN-INGWERSAFT 1/8 l | 3,90 |
| GESUNDER INGWER SHOT 4cl | 3,50 |

RAMASURI MEETS ÖFFERL

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| VITALGENUSS (vegan) Madame Crousto, Vanille-Avocado-Mash, roter Babymangold, Mango-Chili-Chutney, karamellierte Cashewkerne, Zitrusdressing → mit pochiertem Ei | 12,50 + 1,80 |
| VEGANS DON'T BITE (vegan) Rainer Roggen, Rote Rüben Hummus, Erbsenmash, schwarzer Sesam, crispy Chickpeas, Babymangold → mit pochiertem Ei → mit Feta | 10,50 + 1,80 + 1,00 |
| BROT UND FREUNDE (vegan) Madame Crousto, Rainer Roggen, vegane Aufstriche (Süßkartoffel, Rote Rübe, Erbsenmash) | 7,90 |
| CHEESY EGG SANDWICH (veggie) salziges Brioche, Eierspeis aus 2 Eiern, aged English-Cheddar, karamellierte Zwiebel | 8,90 |
| FLUFFY SALMON salziges Brioche, Eierspeis aus 2 Eiern, Creme Fraiche, Rucola, Lachs | 12,90 |
| RAMASURI SANDWICH Madame Crousto, Heublumenkäse-Eierspeis aus 2 Eiern, semi-dried Paradeiser, sautierter roter Babymangold, kandierter Bacon, Kürbiskernöl-Mayo | 12,90 |

LUNCH MENU

MIT TAGESSUPPE ODER SALAT
MO-FR 11:30-14:30

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| GESCHMORTE MELANZANI (vegan & gf) halbe Melanzani aus dem Ofen, Quinoa, Pak Choi, Limette, Chili | 11,90 |
| DAS BACKHENDL Steirische ausgelöste Maishühnerkeule in Joghurt-Kräuter-Marinade, Panko, Gurkensalat | 12,90 |
| GEBRATENER LACHS (100g) Rote-Rüben Risotto, knuspriger Reis-Chip | 13,50 |

RAMASURI BAR SNACKS

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| RAMASURI POMMES MIT DIP (ab 11:30) frag unser Serviceteam nach den aktuellen Dips | 5,50 |
| HAUSGERÖSTETE NÜSSE (bis 24:00) | 4,90 |
| MARINIERTER OLIVEN (bis 24:00) | 4,90 |

LUNCH & DINNER

täglich von 11:30 - 22:00

STARTERS

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| CREMIGE BÄRLAUCHSUPPE (vegan) Sauerteigbrot-Croutons | 6,80 |
| VITELLO NO-TONNATO (vegan & glutenfrei) marinierter, geschmorter Sellerie, Nori-Mayo, crispy Kapern, Rucola | 8,90 |
| GEBRATENER OKTOPUS (glutenfrei) gelbe Erbsencreme, karamellierte Zwiebel, Limette | 12,90 |
| BEEF TRARAR À LA RAMASURI (100g) handgehacktes Hödl-Weiderind, Dijon-Senf, Sauerrahm, Zitronenzeste, Madame Crousto, Ramasuri Pommes | 14,50 |

SALATE & IN-BETWEENS

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| RAMASURI FRÜHLINGSSALAT (veggie & gf) Burrata, geschmorter & marinierter Fenchel, Rucola, Vogerlsalat, Babymangold, geröstete Mandeln Grapefruit Dressing | 13,90 |
| BACKHENDLSALAT das Ramasuri Backhendl, Vogerlsalat, fermentierte Radieschen, Cherrytomaten, Kürbiskernöl-Dressing, Preiselbeeren | 13,90 |
| BAKED SWEETPOTATO (vegan & gf) Erbsenmash, knusprige & geräucherte Kichererbsen, mariniertes Rotkraut, sautierter roter Babymangold → mit Feta | 12,90 + 1,00 |

MAINS

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| BROKKOLI-CHICKPEA BALLS (veggie) Curry Hummus, Cheddar, Quinoa, marinierte Melanzani | 14,50 |
| GESCHMORTE MELANZANI (vegan + glutenfrei) ganze Melanzani aus dem Ofen, Quinoa, Pak Choi, Sud aus Limette, Chili, Zitronengras, Tamari-Sojasauce & Ingwer, crispy Quinoa, frischer Thai Basilikum & Koriander → mit Erdnuss-Hühnerspießen (3 Stk) | 14,50 18,50 |
| HOMEMADE FRÜHLINGSGNOCCHI (veggie) Karottengnocchi, cremiger Ricotta, Löwenzahn-Minz Pesto, Pinienkerne → Jenny Combo (inkl. Sauerteigbrot + Salat) | 14,50 + 4,50 |
| BBQ PULLED CHICKEN steirisches Huhn, Rauch, salziges Brioche, Ramasuri-Mayo, Frühlingzwiebel, Rotkraut, Vogerlsalat, Ramasuri Pommes & Dip | 15,90 |
| DAS BACKHENDL steirische ausgelöste Maishühnerkeule in Joghurt-Kräuter-Marinade, Panko, Gurkensalat, Preiselbeeren | 15,90 |
| BUTTERSCHNITZERL VOM WALLER 🐟 Braune-Butter-Erdäpfelpüree, Senfgerkerl, fermentierte Radieschen, Kren, Röstzwiebel | 16,90 |

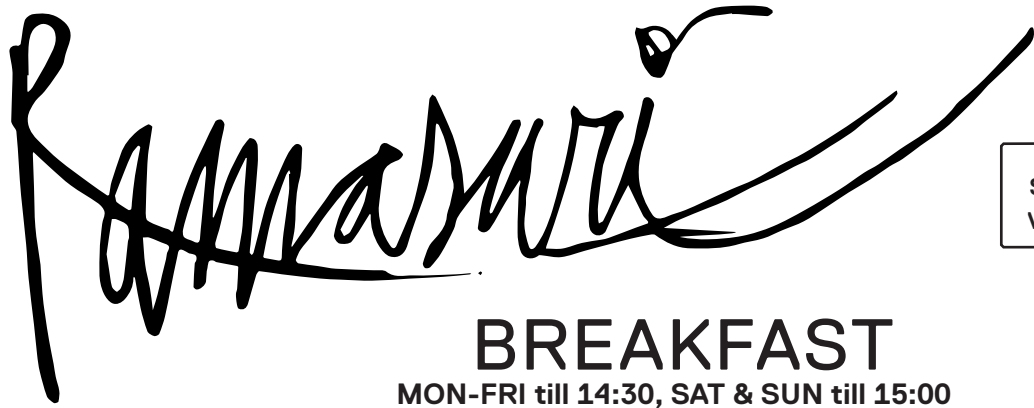
DESSERTS

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| SCHOKOMOUSSE mit hausgemachtem Granola & frischen Beeren | 5,90 |
| CHEESECAKE mit Brombeerragout | 5,90 |
| MANGO KOKOS MILCHCREIS (kalt, vegan + glutenfrei) Mango-Chutney, gepuffter Amaranth | 5,90 |

Unsere Produkte beziehen wir überwiegend von regionalen landwirtschaftlichen Betrieben mit biologischem Anbau und Aufzucht 🌱

Unsere Servicemitarbeiter*innen geben dir gerne Auskunft über die Allergene in den einzelnen Speisen

Preise in € inkl. Mwst, Änderungen vorbehalten



| HOMEMADE EXTRAS | |
|-------------------|------|
| SEASONAL JAM | 1,80 |
| VEGAN CHOCO CREAM | 2,00 |

BREAKFAST

MON-FRI till 14:30, SAT & SUN till 15:00

→ with fresh bread from Öfferl's organic bakery (sourdough bread & rye bread)

SWEET MORNING

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| BLUEBERRY PANCAKES blueberries, caramelised banana cream, nut caramel | 8,90 |
| FRENCH TOAST Öfferl's brioche bun, vanilla sauce, blackberry ragout | 8,90 |
| THE SWEET POTATO (vegan & glutenfree) sweetpotato, peanut butter, banana cream, homemade granola, almond yoghurt, blueberries, coconut | 8,90 |
| MARMELADINGER Öfferl's brioche bun, butter, homemade jam | 6,50 |

HEALTHY CHOICE

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|--|-------------|
| SKYR GRANOLA YOGHURT (vegan + glutenfree) icelandic soy yoghurt, homemade granola (hazelnuts, almonds, goji berries, coconut flakes, seeds, cashew nuts...), blackberry ragout | 8,20 |
| ORANGE BLOSSOM PORRIDGE (vegan) oatmeal, almond milk, orange blossom water, blackberry ragout, pistachios, coconut flakes | 8,20 |

COMBOS

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| RAMASURI Hödl's Viennese ham & walnut salami, butter, mature hay flower alpine cheese, orange blossom porridge, herbal cream cheese, scrambled egg, sourdough & rye bread | 13,90 |
| VEGENARRISCH scrambled egg, vegetable sticks, avocado, fermented radishes, skyr granola yoghurt, herbal cream cheese, beetroot spread, butter, rye bread | 13,90 |

EGGS & OMELETTES

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

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| SCRAMBLED EGGS / FRIED EGGS | 7,10 |
| HAM OR BACON & EGGS 2 eggs, chives, rye bread | 7,90 |
| CREAMY POTATO (glutenfree) crispy potato, mashed potatoes, poached egg, sauted red baby chard → with crispy bacon | 8,50 + 1,00 |
| HAYFLOWER CHEESE OMELETTE 2 eggs, spring onions, chives, rye bread | 8,90 |
| OPEN MEDITERRANEAN OMELETTE 2 eggs, semi-dried tomatoes, olives, spring onions, feta cheese, rye bread | 8,90 |
| SPICY CHORIZO OMELETTE 🍌 2 eggs, chorizo sausage, fresh jalapeño chili, red bell peppers, avocado, marinated red baby chard, spring onions, rye bread → with feta cheese | 12,50 + 1,00 |
| POACHED EGGS 2 poached eggs, saffron hollandaise, English muffin | |
| - FLORENTINA with red baby chard | 11,50 |
| - BENEDETTO with Hödl's Viennese ham | 12,50 |
| - ROYAL with smoked salmon | 12,90 |
| AVOCADOLALA mashed avocado with vanilla, smoked salmon, crispy lotus chips, poached egg, pickled red onions, sourdough bread | 13,50 |

WAKE UP CALLS

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|--|-------------|
| MINI GIN TONIC | 5,50 |
| ESPRESSO MARTINI SHOT espresso, coffee liqueur, rum, honey | 4,80 |

FRESH VITAMIN BOMBS

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|--|-------------|
| FRESH ORANGE JUICE 1/8 l | 3,90 |
| FRESH CARROT & GINGER JUICE 1/8 l | 3,90 |
| HEALTHY GINGER SHOT 4cl | 3,50 |

RAMASURI MEETS ÖFFERL

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|--|--|
| VITALGENUSS (vegan) Öfferl's sourdough bread, mashed avocado, red baby chard leafs, mango-chili chutney, caramelised cashew nuts, lemon dressing → with poached egg | 12,50 + 1,80 |
| VEGANS DON'T BITE (vegan) rye bread, beet root hummus, mashed peas, black sesame seeds, crispy chickpeas, baby chard → with poached egg → with feta cheese | 10,50 + 1,80 + 1,00 |
| BREAD AND FRIENDS (vegan) sourdough bread, rye bread, vegan bread spreads (sweetpotato, beetroot, mashed peas) | 7,90 |
| CHEESY EGG SANDWICH (veggie) Öfferl's salty brioche, 2 scrambled eggs, aged English cheddar, caramelised onions | 8,90 |
| FLUFFY SALMON Öfferl's salty brioche, 2 scrambled eggs, creme fraiche, rucola, smoked salmon | 12,90 |
| RAMASURI SANDWICH sourdough bread, 2 scrambled eggs, hay flower-cheese, semi-dried tomatoes, sautéed red baby chard caramelised bacon, pumpkin seed oil mayo | 12,90 |

LUNCH MENU

WITH SOUP OF THE DAY OR SALAD
MO-FR 11:30-14:30

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|--|--------------|
| SPICY LIME BASIL MELANZANI (vegan + gf) oven baked eggplant half, quinoa, pak choi, lime, chili, crispy quinoa | 11,90 |
| BACKHENDL (FRIED CHICKEN) Styrian boned chicken, marinated in yoghurt and herbs, panko, cucumber salad | 12,90 |
| SALMON FILET (100g) beet root risotto, crispy rice chip | 13,50 |

RAMASURI BAR SNACKS

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|--|-------------|
| HOMEMADE FRIES WITH DIP (1 to choose) please ask our service staff for our dip options | 5,50 |
| OUR TOASTED MIX OF NUTS (till midnight) | 4,90 |
| MARINATED OLIVES (till midnight) | 4,90 |

LUNCH & DINNER

daily von 11:30 - 22:00

STARTERS

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|---|--------------|
| CREAMY WILD GARLIC SOUP (vegan) sourdough croutons | 6,80 |
| VITELLO NO-TONNATO (vegan & glutenfree) marinated, braised celery, nori-mayo, crispy capers, rucola | 8,90 |
| ROASTED OCTOPUS (glutenfrei) yellow fava bean puree, caramelised onions, lime | 12,90 |
| BEEF TRARAR À LA RAMASURI (100g) hand-chopped free-range beef, Dijon mustard lemon, homemade fries, toasted sourdough bread | 14,50 |

SALADS & IN-BETWEENS

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|--|-------------------------------|
| RAMASURI SPRING SALAD (veggie & gf) burrata, braised & marinated fennel, corn salad, rucola, baby chard leafs, toasted almonds grapefruit dressing | 13,90 |
| CRISPY CHICKEN SALAD fried chicken Ramasuri style, corn salad, fermented radishes, cherry tomatoes, pumpkin seed oil dressing, lingonberries | 13,90 |
| BAKED SWEETPOTATO (vegan & gf) mashed peas, crispy & smoked chickpeas, marinated red cabbage, sauteed red baby chard → with feta cheese | 12,90 + 1,00 |

MAINS

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|--|-------------------------------|
| BROKKOLI-CHICKPEA BALLS (veggie) curry hummus, cheddar, quinoa, marinated eggplant | 14,50 |
| BRAISED MELANZANI (vegan + glutenfree) whole oven baked eggplant, quinoa, pak choi, jus from lime, chili, lemongrass, tamari soy sauce & ginger, crispy quinoa, fresh thai basil & coriander laefs → with grilled satay chicken skewers (3 pcs) | 14,50 18,50 |
| HOMEMADE SPRING GNOCCHI (veggie) carrot gnocchi, creamy ricotta cheese, dandelion mint pesto, pine nuts → Jenny Combo (sourdough bread + salad) | 14,50 + 4,50 |
| BBQ PULLED CHICKEN Styrian chicken, smoke, salty brioche, Ramasuri mayo, spring onions, red cabbage, corn salad, homemade fries | 15,90 |
| BACKHENDL (FRIED CHICKEN) Styrian boned chicken thigh, marinated in yoghurt and herbs, panko, cucumber salad, lingonberry jam | 15,90 |
| WELS CATFISH MEATBALLS 🐟 brown butter potato mash, pickled cucumbers, fermented radishes, horseradish, fried onion rings | 16,90 |

DESSERTS

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|---|-------------|
| CHOCOLATE MOUSSE with homemade granola & fresh berries | 5,90 |
| CHEESECAKE with blackberry ragout | 5,90 |
| MANGO COCONUT MILK RICE (cold, vegan + gf) mango chutney, puffed amaranth | 5,90 |

We preferably choose our ingredients from regional and organic producers. ♡

Our staff happily informs you about allergens in our different products

All prices are in € and include VAT