



THE LOBBY BAR

BREAKFAST BY BOUVIER 7 - 10:30am

- 4 (each) **Viennoiseries** ^V
croissant, pain au chocolat
- 6 **Toast, Butter & Jam** ^V
choice of bread from Joseph Brot, Staud's jam
- 15 **Cheese & Meat**
selection of cheeses, Windisch Wurst and Joseph Brot
- 9 **Eggs your way** ^V
2 eggs any style, sourdough
- 10 **Avocado Toast** ^{VE}
*avocado smashed with basil & espelette on sourdough
add poached egg +2 ^V*
- 16 **Full Bouvier**
*sausage, bacon, mushrooms, hashbrown, tomato, eggs
your way, sourdough*
- 10 **B.E.C. Sandwich**
sausage, omelette, cheddar cheese
- 8 **Yoghurt & Granola** ^V
Greek yoghurt, hazelnuts, banana & blueberries
- 10 **Chia Seed Bowl** ^{VE, GF}
chia soaked in coconut milk, coconut yoghurt & mango
- 7 **Seasonal Fruits** ^{V, GF}
selection of the market's best
- 7 **Overnight Oats** ^V
seasonal fruits

SIDES

- 7 **Smoked Salmon** ^{GF}
- 5 **Avocado** ^{VE, GF}
- 5 **Crispy Bacon** ^{GF}
- 5 **Pork Sausage** ^{GF}
- 4 **Hashbrowns** ^V

ALL DAY BY BOUVIER 12pm - 4pm, 5pm - 10:30pm

- 10 **Avocado Toast** ^{VE}
*avocado smashed with basil & espelette on sourdough
add poached egg +2 ^V*
- 12/17 **Veggie 'Nicoise' Panzanella** ^V
tomato, boiled egg, green beans, red onions
- 12/16 **Caesar Salad**
*romaine lettuce, pine nuts, Klostertaler cheese, croutons
add chicken +6*
- 21 **Bouvier Cheeseburger**
double smashed patty, American cheese, pickles, fries
- 18 **Comté Sausage**
horseradish pickles, mustard seed, sourdough
- 10 **Grilled Truffle Cheese Sandwich**
sauce cumberland, pickles

SNACKS

- 7 **Fried Olives**
nduja, espelette aioli
- 6 **House Crisps** ^V
French onion dip
- 9 **Panisse Frites** ^V
za'atar, chive aioli
- 10 **Wild Boar Saucisson** ^{GF}
cornichons

SIDES

- 5 **French Fries** ^V
- 7 **Tomato & Shallot Salad** ^{VE, GF}
- 7 **Potato Salad**

DESSERTS

- 9 **Bouvier Chocolate Mousse**
Sabayon, caramelised hazelnuts, cocoa nibs
- 16 **Cheese Plate**
Artisan selection with Naschmarkt cheese
- 7 **Seasonal Fruit Salad**
Fresh local selection

HOT DRINKS

COFFEE

Origin Roastery,
Certified B Corp

3.3 **Espresso**

3.6 **Americano**

3.6 **Kl. Brauner**

4.4 **Gr. Brauner**

4.5 **Flat White**

4.5 **Cappuccino**

4.5 **Latte**

TEA

Rare Tea Company
Sustainably sourced, loose-leaf tea

4.2 **Speedy Breakfast**

4.2 **Rare Earl Grey**

5.8 **Jasmine Silver Tip**

5.8 **Himalayan Ginger & Lemongrass**

4.2 **Whole Chamomile Flowers**

4.2 **English Peppermint**

4.2 **Rare Hibiscus Flower**

4.2 **Emerald Green**

4.2 **Matcha Latte**

4.8 **Hot Chocolate**

COCKTAILS

HOX SIGNATURES

- 11.5 **Saint Daiquiri**
Bacardi Carta Blanca, Raspberry Eau de Vie, Lime
- 11.5 **Basil Collins**
Bombay Sapphire, Basil Cordial, Green Pea, Basil Soda
- 12 **Pikant Margarita**
Olmeca Altos Plata, Ancho Reyes, Red Pepper, Agave
- 13 **Tonka Espresso Martini**
Ketel One, Tonka, Bacardi Ocho, Coffee, Orange Bitters
- 14 **Noisette Old Fashioned**
Woodford Reserve, Noisette, Salted Maple Syrup
- 11.5 **Jasmine Spritz**
Bacardi Carta Blanca, St-Germain, Noilly Prat, Mint, London Essence Peach & Jasmine Soda

OUR TAKES

- 12 **Schnapps Negroni**
Bombay Sapphire, Apricot Schnapps, Martini Rubino, Campari
- 14 **Flintlock**
Santa Teresa 1796, Lucano Vermouth, Wiener Mocca, Orange Bitters
- 11 **Williams Fizz**
Stolichnaya, Williams Pear, Lemon, Foamer, Soda
- 13 **Sakura**
Stolichnaya, Yuzu, Kattus Organic-Bio Sparkling Rose
- 11.5 **Rubino Cobbler**
Martini Rubino, Lustau Los Arcos, Lemon, Red Fruits

BOOZE FREE

- 9 **Pentire Costal Spritz**
Pentire Costal Spritz, Tonic, Orange
- 9 **P&B**
Pentire Adrift, Lemon, Basil Soda

BEER

- 4.6/6 **Ottakringer Lager** 30cl/50cl
- 4.8/6.2 **Ottakringer Rotes Zwickl** 30cl/50cl
- 5/7 **Hox Lager, Coalition** 30cl/50cl
- 5/7 **Hox Pale Ale, Coalition** 30cl/50cl
- 4.8 **Ottakringer NullKommaJosef** 33cl

CIDER

- 6.5 **PUR Cidre Trocken Bio** 12.5cl

WINE

FIZZ

- 7 **Villa Sandi Il Fresco Prosecco Spumante**
- 7 **Kattus Organic Rose Bio**
- 20 **Pinot-Chevauchet Joyeuse Brut**

WHITE

- 5.8 **Zahel Oberlaa Wiener Gemischt Satz Bac Bio**
- 5.5 **Hess Gruner Veltliner Ried Rothenpullen 2022**
- 7 **MG Vom Sol Michael Gindl Flora Bio 2022**
- 7.5 **Olivier Pithon Mon P'tit Pithon Blanc Bio 2023**
- 7.5 **Lunae Vermentino Etichetta Grigia Coll di Luni 2022**

ROSE

- 7 **Chateau de Roquefort Rose Corail Bio 2022**

RED

- 6.6 **Claus Preisinger Puszta Libre! Bio 2022**
- 7 **Castillo de Mendoza Noralba Rioja Crianza 2019**
- 8.5 **Chateau Le Chene Orain Haut-Medoc**

SPIRITS (5cl + MIXER)

VODKA

- 12 **Ketel One**
- 13 **Grey Goose**
- 12.5 **Stolichnaya Red**
- 13.5 **Stolichnaya Kristall**
- 13 **Absolut Elyx**

GIN

- 12 **Bombay Sapphire**
- 13 **Bombay Premier Cru**
- 12 **Bombay Bramble**
- 13 **Oxley**
- 12 **Plymouth Original**
- 11 **Plymouth Sloe**
- 12 **Monkey 47**
- 12 **Ford's**
- 13 **Gin Mare**
- 13 **Ki No Bi**
- 12 **Malfy Originale**
- 12 **Beefeater London Dry**

RUM

- 11 **Bacardi Carta Blanca**
- 12.5 **Bacardi Cuatro Anejo**
- 13 **Bacardi Ocho**
- 12 **Santa Teresa 1796**

TEQUILA

- 10 **Olmecca Altos Plata**
- 11 **Olmecca Altos Reposado**
- 12 **Patron Silver**
- 13 **Patron Reposado**
- 14 **Patron Anejo**
- 12 **El Cenote Reposado**

SPIRITS (5cl + MIXER)

SCOTCH

- 11 **Chivas Regal 12y**
- 15 **Chivas Regal XV**
- 18 **Chivas Regal 18y**
- 40 **Chivas Regal Ultis**
- 11 **Dewar's 12y**
- 12 **Aberfeldy 12y**
- 13 **Glenlivet 15y**
- 14 **Abelour 12y**

AMERICAN

- 11 **Woodford Reserve**
- 12 **Woodford Reserve Rye**
- 11 **Jefferson's**
- 12 **The Wiseman**
- 11 **Jack Daniels Old No 7**

IRISH

- 11 **Green Spot**
- 55 **Midleton Very Rare**

SOFT + GRAB AND GO

- 4.5 **Coca Cola**
- 4.5 **Coca Cola Zero**
- 4.8 **Frucade**
- 4.8 **Wiener Kracherl Himbeere**
- 4.8 **Wiener Kracherl Zitrone**
- 4.8 **Rauch Eistee Zitrone**
- 4.8 **Rauch Eistee Pfirsich**
- 4.8 **Rauch Eistee Cranberry**
- 2.8 **Soda Zitrone Small***
- 3.5 **Soda Zitrone Large***
- 2.8 **Soda Holunder Small***
- 3.5 **Soda Holunder Large***
- 7.8 **Voslauer 75cl**
- 4.8 **Voslauer 33cl**

