welcome
to the
otter

There are places you don't actually set out to find—you just stumble upon them when you let yourself go with the flow. At least that's how it was for us when, back in 2024, we had the chance to turn this little spot—which is now known as Otter am Markt—into our project.

Ever since then, we've been cooking, baking, and serving—taking joy in our products and in interacting with our dear guests. What we do here is simple, but it's not something to be taken for granted: We work with local producers who have grown dear to us—people who know where everything comes from because they handle it with their own hands.

Our organic coffee comes from the Suchan roastery, the organic eggs are from Schlager, the ice cream comes from the Stadler organic farm in Putzleinsdorf, and we get our organic teas from Sonnentor. We also regularly have the opportunity to use vegetables and herbs from our dear neighbors, the Drittel farmers. In addition, we source many of our wines from winemakers we greatly appreciate, paying particular attention to organic quality.

It's great to have you here.

Drinks

Coffee & Tea

Barespresso – al banco	2
Espresso	3
Espressio Doppio	4.5
Americano	4
Cappucino	4.5
Café Latte	5
Flat White	5.5
Cold Brew	5
Affogato	6
Espresso Tonic	6.5
Hot Chocolate	5
Chai Latte | Dirty Chai	5 | 6.5
Babychino	1.5
Teapot – Sonnentor organic Herbal | Fruit-Orange | Chamomile Assam | Chinese Green	5

ALL HOT DRINKS ARE ALSO AVAILABLE ON ICE

Homemade

Ginger Tea	5

All prices are in euros
and include taxes and fees

Juice & Lemonade

Juices 0.25 | 0.5 – Apple – Apple-Plum – Apple-Carrot – Grape – Orange	3.5 | 5
Elderflower 0.25 | 0.5	3 | 4
Schartnerbombe	4.5
Fritz Kola | Fritz Kola light	4.5
Makava Iced Tea	4.5
Donauwalther organic Iced Tea 0.25 | 0.5	3 | 4.5
Almdudler	4.5
Tonic | Ginger Beer	4.5
Lemon Soda 0.25 | 0.5	3 | 4
Vöslauer 0.33 | 0.75	3.5 | 7

Homemade Limonade

Always something special

Glass \| Carafe 5 \| 10

Beer & Drinks

Schlägl Urquell 0.2 | 0.3 | 0.5	3 | 4 | 5
Hofstettner Organic Kübelbier 0.2 | 0.3 | 0.5	3 | 4 | 5
Radler 0.2 | 0.3 | 0.5	3 | 4 | 5
Andechs Wheat Beer 0.5	5
Andechs Non-Alc. Wheat Beer 0.5	5
Speciality Beer 0.3	6



Otter Sprudel

Glass | Bottle 4.5 | 28

White Spritz Glass | Carafe	4 | 15
Spritz Aperol | Vermouth | Campari Glass | Carafe	7 | 26
Crodino Alkoholfrei	5
Averna Sour	7
Mimosa	7
Negroni	13
Gin Tonic | Gin Ginger	9
Vodka Wellness	7
Espresso Martini	11

Wine



Otter House Wine (GV) Taubenschuss | Poysdorf, Austria	4.5
Grillo 2025 Baglio di Pianetto | Sicily, Italy	5.5
Riesling Zöbing 2023 Kamptal DAC Hirsch | Kammern, Austria	6.5
Welschriesling Deutsch Schützen 2023 Eisenberg DAC Wachter-Wiesler | Deutsch Schützen, Austria	7
Grüner Veltliner Ried Tenn 2021 1ÖTW Weinviertel DAC DAC Taubenschuss | Poysdorf, Austria	7.5
Sauvignon 2023 Edi Simcic | Goriška Brda, Sovenia	8
Malvazija Alda 2021 Fedora | Vipava, Sovenia	8.5
Blaufränkisch Bela Joska 2023 Wachter-Wiesler | Deutsch Schützen, Austria	6.5
Cabernet Franc 2017 Emeran Reya | Goriška Brda, Sovenia	7
Brouilly 2024 Pierre-Oliver Garcia | Burgundy, France	13.5

You'll find over 100 wines on our wine list.
We also serve select wines by the glass using Coravin.

Food

Morning until 12 o'clock

Natural yoghurt with homemade muesli	9
Ham & Eggs with homemade bread	8
Chive bread with butter	6
Butter brioche with jam	5.5
Strawberry Jam on Toast with Honey	6
Shakshuka with homemade bread	11
Omlette with homemade bread – bacon & onion – tomato, mozzarella & basil – goat cheese & pumpkin seed oil	11
Burrata with pumpkin with homemade bread	12

Where does the bread come from?
We bake it ourselves, of course, and it's always fresh :)

FOR INFORMATION ABOUT ALLERGENS, PLEASE ASK OUR STAFF.

We serve breakfast until noon.
Feel free to choose from our all-day menu as well :)

All day

Garden Herb Cream Cheese Bread	6
Sheep's Milk Cheese with lettuce, pumpkin seed oil & Homemade bread	11
Butterbean salat with red onion, pumpkin seed oil & homemade bread	11
Cheese sheep, goat, cow, served with homemade bread	9
Austrian Style Beef Salad from the Kavalierspitz with pumpkin seed oil and homemade bread	14
La Perle vintage sardines served with homemade bread	19
Bacon from a Duroc pig with pickles & homemade bread	9

Kesselhoasse – by Riepl served with homemade bread – Frankfurter – Debreziner – Buren – Käsekrainer	8
Quiche filled with whatever our garden and the Season has to offer served with a side salad	13.5
Dark rye bread toast: – Smoked meat & mountain cheese – Cheese & kimchi	10
Vegetarian potato goulash	13

What the kitchen has on hand:

Trillini [please don't crumble!]	4
Olives	4
Ottensheim pretzel	1

Kitchen closed? Just ask nicely!

what else is going on

Otter – Brunch

We think Sundays are just made for brunch. That's why we've come up with a very special brunch:

We cook with local, seasonal ingredients—and all the dishes are designed to be shared at the table.

Summer Brunch:

- Sunday, 25.10.
- Sunday, 8.11.
- Each Advent Sunday: 29.11. | 6.12. | 13.12. | 20.12.

45 € p.P. incl. 1 hot drink and an aperitif

We recommend making your reservation directly with us right away.

Brunch

Tastings

Wine Tastings

Our wine shop offers the perfect setting for relaxed tastings. We met while studying to become sommeliers and have made it our mission not just to offer wine, but making it an interactive experience.

The winemakers themselves often stop by to present their wines in person, so wine isn't just something you drink—it becomes something you discover.

If you'd like, we can also prepare some light bites to round out the experience. Whether you want to sample our entire selection or focus on a specific grape variety—anything is possible here. We're open to new ideas, love exploring exciting pairings, and look forward to diving into the world of wine with you.

Our Gallery

Here at Otter, art has a place—we love it when it brings the space to life and invites people to explore.

Many people find it easier to come to us and view contemporary works than to visit galleries, which often seem rather closed off.

In this way, we want to make art accessible to everyone and offer a moment to pause, look, and be inspired.

We currently feature works by Hubert Schatz.

Art

Schatz Gallery, Estate Management:
salome_schatz@gmx.net
hubertschatz.com

Art

Naturgeist – Engel each 850 €
Series
30x30 in a passe-partout, mixed media, 1995–1997

Details of the individual prints in the series (as seen from the entrance):
No. 1 Knospenwesen
No. 2 Untitled
No. 3 Tulpa
No. 4 Holon II
No. 5 Fürst der Endorphine
No. 6 Engel im Zeitfenster

Spirits 3000 €
100x80, oil & pigments on canvas, 1996

Untitled 2300 €
70x50, oil on canvas

Naturgeist – Holz 750 €
78.5x21, mixed media on wood, 1997

Untitled 2300 €
70x50, oil on canvas

Untitled 900 €
70x60 in a passe-partout, charcoal on paper, 1991

Der Wanderer im Sturm 900 €
70x60 in a passe-partout
charcoal & red chalk on paper, 1991