

## BRUNCH MENU (10am to 4pm)



Brown Butter Potatoes with Smoked Salt, Zucchini Pickle, Cucumber Yoghurt, Herb Salad & a Poached Egg (v,glf) (3,5,7,10) + Cheese Kransky (7,12)	10,0 3,5
Vegan Chilli Creamed Corn with Ancho Chilli, Chipotle & Charred Paprika, served with Coriander & Tropea Onion Salsa, Miso Butter & Sourdough Toast (w) (1,9) + Poached Egg (3)	11,5 1,5
Pancakes with Strawberries, Strawberry & Cardamom Jelly, Crème Fraîche, Amaranth, Maple (v) (1,3,7)	11,0
Scrambled Eggs with Pesto Greens, Pecorino, Beetroot Relish & Sourdough Toast (v) (1,3,7,8,10)	12,9
Vitello Tonnato Sandwich with Grass-Fed, Free-range Linumer Veal, Tuna Crème, Baby Capers, Red Onion & Poppyseed (1,3,4,8,9,10)	13,5
Extra Slice of Sourdough Toast	2,0
Bread Bowl & Salted Butter	4,0
Croissant, Salted Butter & Strawberry Jam	4,0
Cheese Kransky	3,5
2 Poached Eggs	3,0

## BREAKFAST DRINKS

Mimosa Crémant d'Alsace, Freshly Squeezed Orange Juice	8,0
Bellini Crémant d'Alsace, White Peach Puree	8,0
Bloody Mary Vodka, Tomato Juice, Tabasco	8,0
2018 Crémant d'Alsace Chardonnay brut, Maison Jülg, Elsass, BIO 0,15l / 7,0 0,75l / 34,0 1,5l / 68,0	

## COFFEE

Filter Coffee Cup / Mug	1,8 / 3,2
Espresso Single / Double	1,8 / 2,6
Espresso Macchiato Single / Double	2,0 / 2,8
Cortado	2,8
Americano (with Double Shot)	2,6
Cappuccino	3,0
Café Latte	3,7
Flat White	3,5
Iced Latte	4,0
Hot Chocolate	3,7
Extras	
Iced	+0,4
Extra Shot	+0,8
Oat Milk	+0,0

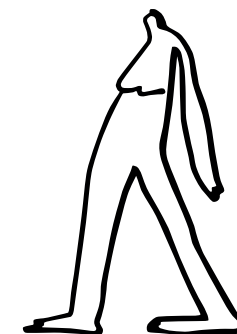


## TEA

Fresh Mint / Ginger / Hot Lemon Combination of two fresh Tea	3,0 3,5
India Assam – Second Flush	3,0
Earl Grey – Bergamot	3,0
Sencha – Mango, Cherimoya, Bergamot	3,0
Mountain Herbs – Lemongrass, Peppermint	3,0
Fruity Rooibos – Vanilla, Melon, Peach	3,0
Red Fruits – Strawberry, Raspberry	3,0
Chai Latte	3,8

## NON-ALCOHOLIC DRINKS

Selters classic /naturell	0,25l / 2,0	0,75l / 4,8
Freshly Squeezed Orange Juice	0,2l / 3,5	0,4l / 5,5
Apple- / Rhubarb- / Cherry Spritzer	0,2l / 2,4	0,4l / 4,0
Thomas Henry Tonic Water	0,2l / 2,5	
Coca Cola	0,2l / 2,5	



## EVENING MENU (5pm to 9pm)

Bread Bowl & Salted Butter (v)(1,7)	4,0
Marinated Olives, Citrus, Fennel (vv,gf)	6,0
Beetroot Pickled Eggs, Grain Mustard, Crème Fraîche, Tarragon (v,gf) (3,7,10)	7,0
Grilled Sourdough, Blutwurst, Smoked Tomato Compote, Ancho Chilli Mayo, Charred Scallion (1,3,10)	9,0
Saint André Cheese, Beetroot Relish, Balsamic-pickled Onions, Sourdough (v) (1,7,10)	10,0
Vitello Tonnato, Poppyseed, Capers, Parsley (gf) (4,6,10)	10,0

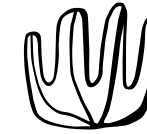
## ALCOHOLIC DRINKS

Rum Thyme	7,5
Cuate Rum, Spicy Ginger, Thyme	
Bitterorange Wine	6,0
Homemade Aperitif of Bitter Oranges and Rosé on Ice	
Aperol Spritz	6,5
Aperol, Prosecco, Soda	
Negroni	9,0
Antica Formula, Campari, Gin	
Gin Tonic	7,0
Gin, Tonic Water	
Rosé Mule	7,0
Vodka, Spicy Ginger, Cherry Juice	



## BEER

Berliner Pilsner from the tap	0,4l / 3,5
Allgäuer Büble Hell from the tap	0,4l / 4,0
Radler	0,4l / 3,5
Jever Fun Non-Alcoholic	0,33l / 3,2
Allgäuer Büble Hefeweizen	0,5l / 4,0
Allgäuer Büble Hefe Non-Alcoholic	0,5l / 4,0



## OPEN WINE 0,15l

We are happy to offer our bottled wine menu separately

Riesling Spritzer	4,0
2018 Riesling dry	4,5
Vineyard Regnery, Mosel (12)	
2019 Weißburgunder dry	4,8
Vineyard Jülg, Pfalz (12)	
2019 Caringole Rosé	4,5
Domaine Croix Belle, Languedoc (12)	
2017 Côtes du Rhône Rouge	4,0
Château Marjolait (12)	
2018 Crémant d'Alsace	7,0
Chardonnay brut, Maison Jülg, Elsass, BIO	

v. vegetarian / vv. vegan / gf. glutenfree

1. cereals containing gluten	6. soy	11. sesame seeds
2. crustaceans	7. milk	12. sulphur dioxide and sulphites
3. eggs	8. nuts	13. lupine
4. fish	9. celery	14. molluscs
5. peanuts and products thereof	10. mustard	

