



HOT DRINKS

Espresso Single / Double	2,0 / 2,8
Filter Coffee Cup / Mug	2,0 / 3,5
Espresso Macchiato Single / Double	2,5 / 3,0
Americano (with double shot)	2,8
Cortado	3,2
Cappuccino	3,6
Flat White	3,9
Café Latte	4,2
Hot Chocolate	4,2
Chai Latte	4,5

Tea in a bag by Andraschko	3,0
Earl Grey / India Assam / Sencha / Mountain Herbs / Rooibos / Red Fruits	
Fresh tea: Mint / Ginger / Lemon	3,8
Combination of two fresh teas	4,5

COLD

Iced Americano	3,5
Iced Filter Coffee (with orange zest and cinnamon)	3,9
Freddo Espresso	4,0
Freddo Cappuccino	4,5
Iced Flat White	4,5
Iced Latte	4,5
Iced Chai	4,8
Iced Chocolate	4,8

Extras	
Extra Shot	+0,8
Oat Milk	+0,0

BREAKFAST DRINKS

Tea Thyme	9,0
Homemade Earl Grey & thyme infused vodka, Mastiha liqueur, homemade Earl Grey syrup, lemon juice and sparkling water	

Birnini	8,5
Crémant d'Alsace, Pear Puree	

Mimosa	8,5
Crémant d'Alsace, Freshly Squeezed Orange Juice	

Bellini	8,5
Crémant d'Alsace, White Peach Puree	

Bloody Mary	8,5
Wodka, Tomatensaft, Tabasco	

Vanille Espresso Martini	9,5
Homemade Vanilla infused Vodka, Coffee Liqueur, Vanilla Syrup, Espresso Shot	

Crémant d'Alsace	0,15l / 7,0	0,75l / 32,0
Chardonnay brut, Maison Jülg, Elsass, BIO		

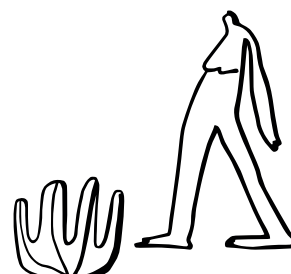
NON-ALCOHOLIC DRINKS

Selters Classic / Naturell	0,25l / 2,5	0,75l / 5,5
Apple- / Rhubarb- / Cherry Spritzer	0,2l / 3,0	0,4l / 4,5
Freshly Squeezed Orange Juice	0,2l / 4,0	0,4l / 6,5
Thomas Henry Tonic Water	0,2l / 3,5	
Coca Cola	0,2l / 3,5	

BRUNCH MENU (9.30am to 3.45pm)

SAVOURY

Veggie-Bowl	9,5
Mixed quinoa with grated carrots, oven beetroot, caramelized almonds, smoked tofu dices, (gluten-free) soy sauce, green mojo sauce, edamame and seeds (v) (5,6,11)	
+ Feta	2,5
+ geräucherter Lachs	4,0
 Oven Baked Potatoes	 11,5
Potatoes, free-range egg and seasonal vegetables baked in the oven with Emmental cheese, with Cajun cream and chives (v) (3,7)	
 Tomato Hummus	 12,0
Sourdough toast with tomato hummus, sauteed red cabbage, baby spinach salad, pesto oil, feta cheese and chilli flakes (v) (1,3,8,11)	
+ Poached free-range egg	2,5
 Scrambled free-range Eggs	 13,5
with sourdough toast, goat cheese, homemade caramelized onions and shiso leaves (v) (1,3,7)	
+ Schinkenknacker	3,5
+ Italian leg ham	3,5
+ Smoked salmon	4,0
 Smoked Salmon	 13,9
on sourdough toast with truffled cream cheese, vegan remoulade sauce, fried capers and dill (1,4,7)	
+ Poached free-range egg	2,5



SWEET

Croissant

with homemade jam



4,0

Porridge Bowl

Vanilla-cinnamon porridge with oat milk, topped with banana slices, grapes, plums, quinoa, pistachio and maple syrup (w) (8)

8,0

Spring Pancakes

Buttermilk pancakes with pink peach syrup, toffee, peach jam, mango crème, physalis and pistachio (v) (1,3,7,8)

12,9

Extras

Poached free-range egg

2,5

Extra slice of toast & Miso butter

2,5

Feta cheese

2,5

Vegan dip remoulade style

3,0

Berliner Schinkenknacker

3,5

Italian leg ham

3,5

Smoked salmon

4,0

Scrambled free-range eggs

6,0



CAKES

You will find our changing selection of cakes at the cake buffet or ask our service team.

OPEN WINE 0,15l



Riesling Spritzer	4,0
2020 Caringole Rosé	6,0
Domaine Croix Belle, Languedoc (12)	
2018 Côtes du Rhône Rouge	6,0
Château Marjolait (12)	
2020 Weißburgunder dry	6,5
Vineyard Jülg, Pfalz (12)	
Crémant d'Alsace	7,0
Chardonnay brut, Maison Jülg, Elsass, BIO	

WINE 0,75l

Natural Wine White „Koreaa“ 2019	37,0
Vineyard Judith Beck, Burgenland/Austria	
Herbal, fresh and of delicate aroma	
Champagner Blanc de Noirs Brut	78,0
Galllimard Père et Fils, Champagne	

DRINKS

Lemon Wine	6,0
Homemade Aperitif of Lemons and Rosé on Ice	
Aperol Spritz	7,0
Aperol, Prosecco, Soda	
Gin Tonic	7,5
Gin, Tonic Water	
Rosé Mule	7,5
Vodka, Spicy Ginger, Cherry Juice	

BEER



Allgäuer Büble Hell from the tap	0,5l / 4,8
Berliner Pilsner from the tap	0,4l / 4,0
Natural Shandy	0,4l / 4,0
Allgäuer Büble Hefeweizen	0,5l / 4,5
Allgäuer Büble Hefe Non-alcoholic	0,5l / 4,5
Jever Fun Non-alcoholic	0,33l / 3,5

Please inform us about possible food intolerances

* not pasteurized

v. vegetarian / vv. vegan / gf. glutenfree

1. cereals containing gluten
2. crustaceans
3. eggs
4. fish
5. peanuts and products thereof

6. soy
7. milk
8. nuts
9. celery
10. mustard

11. sesame seeds
12. sulphur dioxide and sulphites
13. lupine
14. molluscs