

Fancy breakfasting

9 a.m. to 2 p.m

Sweet breakfast *Vegitarian* 8,50 €

homemade crêpe^{8,A,C,G} with caramel sauce, vanilla curd^{8,G}, croissant^{8,A,C,G}, honey & jam

Amerikan Pancake^{8,A,C,G} *Vegitarian* 8,90 €

served with maple syrup

served with blueberries 10,90 €

served with blueberries & maple syrup 11,90 €

Cold meat platter 11,90 €

Parma ham², smoked turkey breast^{2,3}, salami^{1,2,3}, scrambled eggs^C, fresh herb cheese^G, butter^G & bread roll^A

American Breakfast 11,90 €

Nürnberger sausages^{3,7,A}, scrambled eggs^C & crispy bacon^{4,7} with French toast^{A,C,8,G}

Smoked salmon^D 12,50 €

with cream horseraddish^{1,2,3,8,G}, fresh herb curd^{8,G}, and toast^A

Cheese platter *Vegitarian* 12,50 €

several sorts of cheese^{8,G} with honey mustard sauce, butter^{8,G}, jam, fresh fruits & bread roll^A

Farmer's breakfast 12,90 €

Egg omelette^C with fried potatoes, bacon^{2,3}, onions and pickled gherkins^J

VEGANISTA *Vegan* 12,90 €

wheat flatbread stuffed^A with grilled vegetables; stuffed avocado with onions, Cherry tomatoes & sunflower seeds^H, seasoned with basil, some garlic, Olive oil & balsamic vinegar^{1,3}; Jam, margarine and bread roll^A

GRAND Brunch for two 27,90 €

Norwegian smoked salmon^D with cream horseraddisch^{1,2,3,8,G}, Turkey breast^{2,3}, Parma ham², crispy bacon^{4,7}, Nürnberger sausages^{3,7,A}, scrambled eggs^C, cheese^{8,G}, fresh herb curd^{8,G}, jam, honey mustard sauce^{5,J} croissant^{A,C,8,G} & Bread roll^A and 2 glasses 0,1L fresh orange or prosecco

Hearty egg dishes

scrambled eggs^C or omelette^C *Vegitarian* 6,90 €

with toast^A & butter^{8,G}

+ tomato & mozzarella^{8,G} 3,50 €

+ mushrooms & leek onions 3,50 €

+ bacon cubes^{2,3,4} & onions 3,50 €

Protein breakfast

Vegitarian

Fruit muesli 6,50 €

crunchy^A- & chocolate^A with raisins⁵, yoghurt^{8,G} & honey

Protein shock 6,70 €

Creamy curd^{8,G} with fresh fruits & honey

Breakfast additions

bread roll^A | whole grain bread roll^A | rye bread^{8,A} 1,00 €

2 slices of toast^A 1,00 €

croissant^{A,C,8,G} 2,90 €

bread basket 2,50 €

(2 bread roll^A, & 1 whole grain bread roll^A)

Starters

Soup of the day *Vegan* 5,90 €

Bruschetta italiana *Vegan* 6,90 €

three ciabatta slices^A with tomato, onion, garlic & basil

Buffalo mozzarella^{8,G}-Caprese *Vegitarian* 10,90 €

tomatoes, basil & balsamic cream^{1,3}

Antipasti Misto for 2 *Vegitarian* 18,90 €

variation of appetizers house style

Salads

Mediterranean salad *Vegitarian* 8,90 €

Tomatoes, cucumber, red onions, parsley and lemon olive oil

Rocket Salad *Vegitarian* 8,90 €

Rocket and radicchio salad with roasted sunflower seeds^H, Cherry tomatoes, & parmesan^{8,G} served with Balsamico-Honey-dressing^{5,J}

Caesar Salad *Vegitarian* 9,50 €

Roman salad with Caesar dressing^{5,8,A,C,G,J}, croutons^A & Parmesan^{8,G}

Avocado Salad *Vegitarian* 10,90 €

Avocado one a rocket salad, tomatoes, sheep cheese^{8,G} served with Balsamico-Honey-dressing^{5,J}

Salat-Additons

3,90 €

+ piece of avocado

+ sheep's cheese^{8,G} / goat's cheese^{8,G}

+ eggs^C & mushrooms

+ chicken strips

+ tuna^D

7,50 €

+ rumpsteak strips

+ salmon^D

+ prawns^D

Stone oven Pizza

All pizzas with tomato sauce & mozzarella^{8,G}

Pizza^{A*} Margherita *Vegitarian* 8,50 €

Pizza^A Salami^{1,2,3} 9,90 €

Pizza^{A*} Vegetariana *Vegitarian* 10,90 €

courgettes, eggplant & peppers

Pizza^A Tonno 11,50 €

tuna^D & red onion

Pizza^A Pollo 12,90 €

Chicken, garlic, paprika & crème fraîche^{8,G}

Pizza^A Capricciosa 12,90 €

Salami^{1,2,3}, cooked ham^{2,3,7,A}, mushrooms & olives⁶

Pizza^A Parma ham² 13,90 €

with Rocket salad, parmesan^{8,G}

Homemade Tarte flambée

Tarte flambè^A *Vegitarian* 8,90 €

with sour crème^{8,G}, pepper, rocket salad & parmesan^G

Tarte flambè^A "original" 9,90 €

with sour cream^{8,G}, bacon cubes^{2,4} & onions

Tarte flambè^A parma ham 13,90 €

with sour cream^{8,G}, rocket salad & parmesan^{8,G}

Burger

Veggie Burger ^{A,F,G} <i>Vegitarian</i>	8,50 €
homemade vegetable burger ^C with salad, tomatoes & Mayonnaise ^{C,J}	
+ French fries	3,90 €
+ Sweet potato fries	4,90 €
Chicken burger ^{8,A,F,G}	8,90 €
chicken breast fillet with fruity curry-mayonnaise ^{C,J} , salad & tomato	
+ French fries	3,90 €
+ Sweet potato fries	4,90 €
Hamburger ^{A,F,G}	9,50 €
grilled homemade beef burger ^{A,C,J} , with iceberg lettuce, tomato, onion, gherkin ^J & burgersauce ^{8,G,C,J}	
+ French fries	3,90 €
+ Sweet potato fries	4,90 €
GRAND Cheese burger ^{A,F,G}	10,90 €
grilled homemade beef burger ^{A,C,J} , with iceberg lettuce, tomato, onion, gherkin ^J Cheddar cheese ^{8,-G} , bacon ^{4,7} & BBQ sauce ^{1,2,3,4,1,J}	
+ French fries	3,90 €
+ Sweet potato fries	4,90 €

International

Baked goat`s cheese ^{8,G} <i>Vegitarian</i>	14,50 €
with honey and thyme, in addition dried tomatoes ⁵ , plummouse, olives ⁶ & baguette ^A	
Beetroot risotto <i>Vegitarian</i>	14,90 €
whit baked goat`s cheese ^{8,G} , thym & honey	
“Jäger Schnitzel”	14,90 €
breaded pork schnitzel ^{A,C} with fresh mushroom in cream sauce ^{8,G} & French fries	
Pollo Gorgonzola	14,90 €
grilled chicken breast fillet on spinach leaves with gorgonzola cream sauce ^{3,4,8,G} & rosemary potatoes	
Grilled chicken breast fillet and vegetables	14,90 €
with coconut milk curry sauce & basmati rice	
Grilled pork medallions	17,90 €
on green pepper cream sauce ^{1,3,4,A,G} , served with broccoli & rosemary potatoes	
Rumpsteak with fried onions	19,90 €
on thyme jus, with grilled tomato & rosemary potatoes	
Viennese veal schnitzel ^{8,A,C,G}	20,90 €
served with lukewarm potato salad ^J or with fried potatos, bacon ^{2,3} , onions and salad	

Grilled steak

with homemade herb butter^{8,G}

Rumpsteak	300 g	23,90 €	400 g	32,90 €
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build your own menu

3,90 €	4,90 €
+ broccoli	+ spinach leaves
+ green peppersauce ^{1,3,4,A,8,G,I}	+ grilled vegetables
+ French fries	+ fried potatoes
	+ rosemary potatoes
	+ Sweet potato fries

Dit is Berlin

Berlin curry sausage ^{4,7,A,H,I,J}	12,90 €
in homemade curry sauce ^{4,5,A,J} with French fries ^A	
Sausage skewer "special"	13,90 €
with Berlin curry sausage ^{4,7,A,H,I,J} , Nürnberger sausage ^{3,7,J} , Thüringer roasted sausage ³ & fresh vegetables, plus homemade curry dip ^{4,5,J} and baguette ^A	
Veal liver “Berlin Style”	17,50 €
fried in butter with apples, onions served with mashed potatoes ^{l^{8,G}} and gravy ^{1,3,4,A, 8,G}	

Fish

Crispy salmon filet ^D	19,90 €
with spinach leaves, rosemary potatoes and grilled tomato	
Salmon & Avocado	22,90 €
crispy fried salmon filet ^D & vegetables, Avocado with homemade potato chips & butter lemon sauce ^{8,G}	

Italian pasta

Penne ^A all' Arrabbiata <i>Vegitarian</i>	10,90 €
tomato sauce with chili, garlic & parmesan ^{8,G}	
Tagliatelle ^A <i>Vegan</i>	11,90 €
with fresh vegetables tossed in olive oil	
Ragù alla Bolognese	12,90 €
Spaghetti ^A with beef ragout, herbs & parmesan ^{8,G}	
Spaghetti alla Carbonara	12,90 €
prepared ^A with bacon ^{2,3,4} , onions, egg ^C and Parmesan ^{8,G}	
Ravioli ^{A,C,G} <i>Vegitarian</i>	13,90 €
pockets of pastry filled with leaf spinach and ricotta ^{8,G} on fruity tomato sauce with basil	
Linguini ^A with Prawns	14,90 €
fried prawns ^D with cherry tomatoes, some garlic & basil	

Homemade Dessert

Tiramisu	6,90 €
spongefingers with mascarpone amaretto cream ^{8,C,G,H}	
Apple strudel	6,90 €
Puff pastry filled ^G with apples, raisins ⁵ , almonds ^H , served with vanilla ice cream ^{8,G} and whipped cream ^{8,G}	
Fruit platters for two	12,90 €

Additives: 1 colour, 2 preservatives, 3 antioxidants, 4 flavour enhancers, 5 sulphur dioxide, 6 blackening agents, 7 phosphate, 8 milk proteins, 9 caffeine, 10 quinine, 11 waxed, 12 taurine, 13 contains a source of phenylalanine, 14 sweeteners.

Allergen labelling: Cereals containing gluten and derived products, (B) Crustaceans and crustacean products, (C) Eggs and egg products, (D) Fish and fish products, (E) Peanuts and peanut products, (F) Soya and soya products, (G) Milk and milk products including lactose (link lactose intolerance), (H) nuts, (I) celery and celery products, (J) mustard and mustard products, (K) sesame seeds and sesame seed products, (L) lupine and lupine products, (M) molluscs (and products thereof), (N) sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l