

Vorspeisen / starters

Büffel Burrata

Rucola, Tomate, Olive, Kräuter

Buffalo burrata


Rocket salad, tomato, olive, herbs

€ 17

Caesar Salad

Romanasalat, Kapernbeeren, Parmesan € 17

Oliven, rote Zwiebel

(auf Wunsch auch gerne vegan) 

*Romaine lettuce, capers, parmesan,
olives, red onion*

(if wished also possible as a vegan dish)

mit Putenbrust / *with turkey breast* € 19

mit Garnelen / *with shrimps* € 24

Gemischter Blattsalat

Gurke, Radieschen, Kresse, Apfel-Senf-Dressing

Mixed salad

Cucumber, radish, cress, apple mustard dressing

€ 14

Mit Putenbrust / *with turkey breast*

€ 19

Suppe / soup

Curry

Kokos, Quinoa, Erdnuss, Paprika

Coconut, quinoa, peanut, bell pepper

€ 14

Zwischengänge / second courses

Trüffel

Linguine, Trüffel, Parmesan

Truffle

Linguine, truffle, parmesan

€ 26

Sandwiches

Beef Club

Sauerteigbrot, Pulled Beef, Bacon, Rucola, Gurke, Tomate, Avocado, Pommes

sourdough bread, pulled beef, bacon, rocket, cucumber, tomato, avocado, French fries

€ 26

Vegan BBQ Club

Laugenbagel, Pulled Pilz, Zwiebel, Gurke, white BBQ Sauce, Pommes Frites

Pretzel bagel, pulled mushroom, onion, cucumber, white BBQ sauce, French fries

€ 26

Classic Club

Kastenweißbrot, Pute, Bacon, Spiegelei, Cheddar, Salat, Gurke, Tomate, Rote Zwiebel, Pommes

white bread, turkey, bacon, fried egg, cheddar cheese, salad, cucumber, tomato, red onion, French fries

€ 26

Beef Burger

Cheddar Käse, Gewürzgurken-Relish, rote Zwiebelmarmelade, Salat, Tomate, Kartoffelecken

cheddar cheese, pickled gherkin relish, red onion jam, lettuce, tomato, potato wedges

€ 28

HPB Pommes

Trüffel-Pommes-Frites, Wasabi und Trüffel-Mayonnaise

Truffle fries, wasabi and truffle mayonnaise

€ 14

Dessert

Joghurt / Jogurt

Joghurt, Yuzu, Himbeere / *yoghurt, yuzu, raspberry*

€ 15

Apfel, Zitronengras / *Apple, lemongrass*

€ 15

Kindergerichte / children's dishes

Pasta

Linguine in Tomatensauce, Parmesan

linguine in tomato sauce, parmesan

€ 9,50

Pute

Schnitzel, Stampfkartoffeln, Buttergemüse

Turkey

Schnitzel, mashed potatoes, buttered vegetables

€ 9,50

📍 Regional / local

🌱 Vegan

🌾 Glutenfrei / gluten-free

Bier / beer

BERLINER PILSNER 0,33l € 6,40
RADEBERGER PILSNER 0,33l € 6,40
SCHÖFFERHOFER WEIZENBIER 0,50l € 9,00
SCHÖFFERHOFER ALKOHOLFREI 0,50l € 8,00

Weißwein / white wine

VIER JAHRESZEITEN WEIßER BURGUNDER TROCKEN,
PFALZ, DEUTSCHLAND
0,25l € 10,00

Rotwein / red wine

VINA MAIPO
CABERNET SAUVIGNON & MERLOT
CENTRAL VALLEY, CHILE
0,25l € 10,00

Prosecco & Champagner

TERRE NARDIN GOLD
0,10l € 7,50
0,75l € 46,00

TERRE NARDIN PINK
0,75l € 46,00

POMMERY ROSÉ
0,75l € 145,00

POMMERY ROYAL
0,75l € 115,00

Soft Drinks & Wasser / softs and water

COCA-COLA
0,2l € 5,50

COCA-COLA light / Zero
0,2l € 5,50

THOMAS HENRY GINGER ALE / BITTER LEMON/TONIC WATER
0,2l € 5,50

SPRITE / FANTA
0,2l € 5,50

GRANINI SÄFTE
0,2l € 5,50

SELTERS Classic | Naturell
0,25l € 4,50
0,75l € 9,50

Heißgetränke / Hot Drinks

KAFFEE
€ 5,50

CAPPUCCINO
€ 6,00

ESPRESSO
€ 5,00

LATTE MACCHIATO
€ 7,00

ALTHAUS TEE Kännchen/pot of tea
€ 8,50

Exklusive Teespezialitäten der regional vertretenen
Traditionsmarke Althaus.

Regionally distributed Althaus teas specialities.

Cocktails

Acai Tini € 13

Gin, Acai, Agave, Bio-Limette (organic lime), Bio-Kristallwasser (organic crystal water)

Espresso Martini € 15

Vodka, Kaffeelikör (Coffee Liqueur), Bio-Cold Brew Espresso, Vanille

Whisky Sour € 16

Bourbon, Bio-Zitrone (organic lemon), Gomme-Zucker (gomme sugar), Bio-Kristallwasser (organic crystal water)

Gin Tonic

Classic € 15,50

The Voyage Gin, Tonic Water

Fruity € 15,50

The Occasion Gin, Tonic Water

Citrus € 15,50

The Infinity Gin, Tonic Water

Aperol Spritz € 13

Aperol, Borgo Molino Gold, Sodawasser (soda water)

Alkoholfreie Cocktails/ non-alcoholic cocktails

Tropical sun € 9,50

Granini orangensaft, Granini maracujasaft, Limettenwasser,
Grenadinesirup

Granini orange juice, Granini passion fruit juice, lime water,
grenadine syrup