### Coffee & co.

We make our coffee specialties with ethically traded COFYMI espresso beans from Ethiopia and Brazil, and we use regionally produced milk. A glass of water is available upon request.

	Espresso the coffee essence	2,2 / 3,2
	Americano "normal coffee" – two espressi and hot water	2,6
	Espresso Macchiato Espresso with milk foam	2,4 / 3,4
	Flat White like a cappuccino with an additional shot	3,8 / 4,8
	Cappuccino one / two espressi with foamed milk	3,2 / 4,2
	Café Latte one espresso with a lot of foamed milk	3,8
	Chai Latte ground black tea with Chai-spices & sugar	4,2
	Matcha Latte ground green tea with milk, sweetened with vanilla	4,6
	Café Mocha Cappuccino & hot chocolate union	4,4
	Hot Chocolate dark / milk / white	3,8
0	Babyccino foamed milk for our baby guests	0

Oatmilk Oatly Barista	+0,6
Lactose-free milk	0
Decaf	0
Extra espresso shot	+1
Syrup hazelnut / caramel / vanilla	+0,6
Whipped Cream	+0,6
Amaretto / Rum make it Irish	+1

### Cold Coffee & co.

Iced Coffee specialties and cold drinks

Iced Americano	3,4 / 4,4
Cod Flat White	4,2 / 5,2
Ced Cappuccino	3,6 / 4,6
Iced Latte	4,2
lced Chai	4,4
lced Matcha	4,8
lced Mocha	4,6
Affogato	4,6
Coffee Float / Chocolate Float	5,6
Matcha Float	6

## Smoothies

fresh smoothies for some extra energy

Berry Boost Wild berries, banana, orange	4,8
Green Garden Apple, mint, cucumber, spinach, ginger	5,2

Tea - 3.4

English Breakfast / Peppermint / Rooibos Pure / Ruby Mentha Ultima Mentha / Green Tea / Camomile / Fruit tea



Please place your order at the counter. Thank you!

rate us on Google & get

**1 FREE CINNAMON ROLL** 



Scan the QR code - download the app - upload your rating

## Homemade pastries

Please check the coutner display for availability

Cinnamon Roll - 3 yeast pastry with butter, cinnamon & sugar

Walnut Roll - 4 Cinnamon Roll with caramalized walnuts

> Bananabread (v) - 3 vegan & sugar-free

Lemon Cake - 2.8 juicy lemon cake

Brownie - 2.6 chocolatey & gluten-free Whipped Cream +0.6



## Savory

Quiche Lorraine - 4,8 homemade quiche with bacon & leek

Quiche Veggie - 4,8 homemade quiche with cherry tomatoes. feta cheese, champignons and spinach

Grilled Croissant Caprese - 6,2 tomato, mozarrella, arugula & basil pesto

Grilled Croissant Prosciutto - 6.4 prosciutto, Gouda cheese, tomato, arugula & tomato pesto Breakfast until 14:00 Saturdays until 18:00. Samuers min word.

Richly garnished farmhouse bread made of organic whole grain-sourdough bread



Sourdough Bread Jam & Butter - 4,8 with locally produced raspberry iam

Sourdough Bread Nutella & Banana - 5,6 with a lot of chocolate spread and banana

Sourdough Bread Mountain Cheese - 6.2 mountain cheese, butter, cucumber & arugula optionally with Gouda cheese

> Sourdough Bread Caprese - 6,8 tomato, mozarrella, arugula & basil pesto

Sourdough Bread Hummus & Tomato ⊙ - 7,6 hummus, arugula, dried tomato and olives

> Sourdough Bread Salmon - 8,2 arugula, salmon & cucumbers on butter



Scrambled Eggs - 4,2 two scrambled eggs fried in butter, optionally also as fried eggs Breakfast until 14:00; treamidals until 18:00. Samneys min love.

Croissant - 2.6

Croissant with Jam & Butter - 4.6 large croissant with butter and locally produced raspberry jam

Breakfast Bowl - 4.8 / 6.8 with creamy, locally produced yogurt, seasonal fruit, granola, chia seeds & agave syrup. optional with vegan vogurt +0.8

# Sparkling Wine

Scavi Ray Prosecco Frizzante - 4,6 dry & zippy breakfast sparkling wine, 0.11

## Temonade & Been

Elephant Bay Icetea - 3.2 Pomegranate / Peach / Lemon, 0.33I

Organic Lemonade - 3,2 Lemon-Lime / Orange, 0.31

Juice & Spritzer - 3,4 Apple / Passion Fruit / Rhubarb / Orange, 0.351

> Afri Cola - 3,2 normal / zero, 0.33l

Water - 2.6 / 5.2 Viva con Aqua, sparkling / still, 0.33I / 0.75

> Peters Kölsch – 4 local beer, 0.331

Allgäuer Büble Weizen - 4,4 non-alcoholic wheat beer, 0.5I