Coffee & co.

We make our coffee specialties with ethically traded COFYMI espresso beans from Ethiopia and Brazil, and we use regionally produced milk.

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

Oatmilk Oatly Barista	+0,4
Lactose-free milk	0
Decaf	0
Extra espresso shot	+1
Syrup vanilla / caramel / hazelnut	+0,6

Cold Coffee & co.

Iced Coffee specialties and cold drinks

Iced Americano	3,4 / 4,4
Cod Flat White	4,2 / 5,2
Ced Cappuccino	3,8 / 4,8
lced Latte	4,4
lced Chai	4,8
lced Matcha	5
lced Mocha	5,2
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	5,2
Green Garden Apple, mint, cucumber, spinach, ginger	5,4

Tea - 3.6

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

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 - 3,2 juicy lemon cake

Brownie 6 – 3 chocolatey & gluten-free



Quiche Lorraine - 5,8 homemade quiche with bacon, leek and eggs

Quiche Vegaie - 5,8 homemade guiche with cherry tomatoes feta cheese, champignons and spinach

Grilled Croissant Caprese - 7,8 large croissant with tomato, mozarrella, arugula & basil pesto

> Grilled Croissant Prosciutto - 7.8 large croissant with italian ham, Gouda cheese, tomato, arugula & tomato pesto

Breakfast until 14:00 Breakiasi unin 14,00. Saurudy surrur Love

Richly garnished farmhouse bread made with two slices organic whole grain-sourdough bread optional (ii) gluten-free with gluten-free bread rolls



Sourdough Bread Mountain Cheese - 7,8 mountain cheese, butter, cucumber & arugula optionally with Gouda cheese -0.2

> Sourdough Bread Caprese - 7,8 tomato, mozarrella, arugula & basil pesto

Sourdough Bread Hummus & Tomato 9 - 8.2 hummus, arugula, dried tomato and olives

Sourdough Bread Black Forest Ham - 8,6 Black Forest ham, butter, arugula and cucumbers

Sourdough Bread Smoked Salmon - 9,4 arugula, smoked salmon & cucumbers on butter optional with horseradish-sauce

free-range eggs served with salt & pepper optionally with a slice of bread & butter +3,2

Scrambled Eggs (2 eggs) - 4,2

Egg sunny-side up - 3,2

Boiled egg - 2,8

Breakfast until 14:00; treamidals until 18:00. Samuers min rough

Croissant - 2.6

Croissant with Jam & Butter - 4.8 large croissant with butter and raspberry jam

Sourdough Bread Jam & Butter - 4.8 with locally produced raspberry jam

Sourdough Bread Nutella & Banana - 6,2 with butter, a lot of chocolate spread and banana

> Breakfast Bowl - 5,8 /7,8 with creamy, locally produced yogurt, seasonal fruit, granola, chia seeds & agave syrup optional v with vegan yogurt +0,8

Sparkling Wine

Scavi Ray Prosecco Frizzante - 4,6 dry & zippy breakfast sparkling wine, 0.1l

Juice & Lemonade

Elephant Bay Icetea - 3,2 Pomegranate / Peach / Lemon, 0.33I

Organic Lemonade - 3,2 Lemon-Lime, 0.3I

Juice & Spritzer - 3.4 Apple / Passion Fruit / Rhubarb / Orange, 0.351

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

Water - 2,8 / 5,4 Viva con Aqua, sparkling / still, 0.33I / 0.75I