

# Breakfast & Lunch

**daily until 2:00 pm**



## *Our Opening hours:*

Our Opening hours:

Sunday - Tuesday & Thursday: 10:00am - 11:00 pm

Friday & Saturday: 9:00 am - 12:00 am

Wednesday: from 5:00 pm

# Breakfast

We use only organic eggs from regional farms in our dishes.

## Hektisch in Paris -

Croissant, butter, jam and Nutella **5.00**

## Gut drauf in Amsterdam -

Ham, Gouda, salami, Nutella, butter, bread and bread rolls **9.90**

## Sportlich in Kopenhagen -

Putenbrust, Turkey breast, cream cheese, one boiled organic egg, jam, avocado smash, bread and bread rolls **9.70**

## Schick in Milano -

Small caprese, mortadella, salami from Calabria and two organic fried eggs with Parmesan, bread and bread rolls **12.90**

## Verschommen in Stockholm -

Smoked salmon, cottage cheese, sliced cheese, boiled organic egg, horseradish cream, avocado smash, bread and bread rolls **13.50**

## Breakfast in Brooklyn

Breakfast burger with organic scrambled eggs, avocado, bacon, arugula and cheese in a brioche pretzel bun **12.90**

## Bodenständig in Offenbach -

Coarse mettwurst, boiled organic egg, jam, Kugel Schneegestöber cheese, mixed bread basket and "Schinkenbeißer" **9.70**

## F\*\*\*ing Hungry in Texas -

Deftige Hearty steak slice on dark farmhouse bread with two organic fried eggs, herb butter and crispy bacon **13.90**

## Alles Käse in Bern -

Gouda, Appenzeller, mozzarella, camembert, cream cheese, jam, boiled organic egg, half avocado, bread and bread rolls **11.00**

## Verliebt in Berlin -

Couple breakfast in our house style with the best from our breakfast variations, for example: smoked salmon, caprese, avocado, organic fried eggs, Nutella, fruit salad, muesli and much more

Includes prosecco or orange juice or multivitamin juice

**For two people or more - 18€/p.P.**

## Egg Dishes – Scrambled & Fried

„Bauernfrühstück“ Hearty breakfast with fried potatoes, Nuremberg sausages, bacon and three organic scrambled eggs. Served with farmhouse bread **10.90**

Bio-scrambled eggs with four Nuremberg sausages, butter and bread roll **10.50**

Bio-fried eggs „Ankara“ 3 three fried eggs with sucuk and feta. Served with a bread basket **10.90**

Shakshuka „Tel Aviv“ 3 Bio-fried eggs with tomato, pepper, onion and garlic. Served with white bread **13.50**

Eier „Tafelspitz Art“ delicious breakfast hash made with boiled eggs, crispy farmhouse bread, spring onions and bacon fried in butter **10.50**

## Creations on regional Sylter Sourdough Country Bread

### „Strammer Max“

2 Bio-fried eggs on Sylter sourdough bread with Black Forest ham, served with pickles and radishes **11.90**

### „Burrata Mäxchen“

Avocado, tomato, parsley and Italian burrata on Sylter sourdough bread with fresh lemon, sesame, basil and olive oil **13.50**

### „Avocado Mäxchen“

2 Bio-fried eggs on Sylter sourdough bread with avocado smash, sesame and lemon **12.90**

Optional with smoked salmon **+4.00**

### „Veganes Mäxchen“

Colorful pan-fried vegetables, avocado smash, coriander and sesame on Sylter sourdough bread **13.50**

### „Green Max“

Scrambled eggs from 3 Bio-eggs on Sylter sourdough bread with pomegranate, avocado smash and fresh arugula **14.50**

### *Pancakes & Sweet Dishes*

Blueberry pancakes with yogurt, fresh blueberries and honey **11.50**

Kids version: two pancakes with Nutella **7.50**

Pancakes with butter, maple syrup and crispy bacon **11.90**

Arme Ritter - better than French toast! Bread slices baked in egg and cream, served with a small fruit salad, Nutella and honey **12.50**

Kaiserschmarrn with baked blueberries served with vanilla sauce, apple compote and plum compote **13.50**

### *or something else...*

Gratinated goat cheese (solo) with thyme, honey and bread **7.50**

### *Healthy & Fresh*

Colorful fruit salad "natur" made from seasonal fruits **7.50**

Fruit salad with yogurt and honey **7.90**

**Greek yogurt** with honey, raisins, mixed nuts and blueberries **6.90**

**Bircher muesli** with whole-grain flakes and grated apple with fruit, yogurt and honey **7.20**

**Power yogurt** turmeric granola made from flakes, seeds, grains and nuts on Greek yogurt with puffed quinoa, colorful fruits and dried cranberries **8.90**

### Breakfast Juices – RAPP'S 0.3l / 0.45l

|                                   |                     |
|-----------------------------------|---------------------|
| Multivitamin                      | 3.50 / 5.50         |
| AnaMara (pineapple passion fruit) | 3.50 / 5.50         |
| KiBa (sherry banana)              | 3.50 / 5.50         |
| OMa (Orange)                      | 3.50 / 5.50         |
| Maracuja) Grapefruit              | 3.50 / 5.50         |
| Blackcurrant                      | 3.50 / 5.50         |
| Freshly pressed orange juice      | 0.2 4.00   0.3 4.90 |

### TEE VARIATIONS

#### Tea Selection – Whittington

|                                 |      |
|---------------------------------|------|
| Black tea – English Breakfast   | 3.50 |
| Black tea – Earl Grey           | 3.50 |
| Green tea – Pure Green          | 3.50 |
| Green tea – Jasmine             | 3.50 |
| Rooibos – Rooibos Vanilla       | 3.50 |
| Fruit blend – Red Spring        | 3.50 |
| Chamomile tea – Fancy Chamomile | 3.50 |

### *Daily fresh pressed*

|                                     |            |
|-------------------------------------|------------|
| <b>Ginger-Lemon SHOT</b>            | 4cl / 3.00 |
| Freshly pressed from the SlowJuicer |            |

### Fresh Herbs in a Glass

|  |              |
|--|--------------|
| Fresh Nana mint tea with honey                               | 4.20         |
| Fresh Nana mint tea with ginger and honey                    | 4.50         |
| Ginger tea made from pressed ginger with lemon and honey     | 4.50         |
| Hot "Vitaminkick" made from fresh citrus fruits and ginger   | 4.00         |
| "Immunbooster" with turmeric, orange, fresh lemon and ginger | 0.45l / 5.70 |

### KAFFEE, LATTE & CAPPO

|                                    |      |
|------------------------------------|------|
| Coffee *                           | 3.00 |
| Large coffee *                     | 3.80 |
| Espresso *                         | 2.40 |
| Double espresso *                  | 4.00 |
| Cappuccino *                       | 3.80 |
| Milk coffee *                      | 4.00 |
| Jumbo milk coffee *                | 5.50 |
| Latte macchiato *                  | 4.20 |
| "Baby Latte" * – the small version | 3.70 |
| Latte * with Baileys Irish Cream   | 4.00 |
|                                    | 6.00 |

#### All milk drinks are also available...

|                          |        |
|--------------------------|--------|
| - with lactose-free milk | + 0.60 |
| - with oat milk          | + 0.60 |



# Lunch

**daily until 2:00 pm**

## **Starters & Small Plates**

|  |             |
|--|-------------|
| Strong Tafelspitz beef bouillon with root vegetables, potatoes and herb pancakes   | <b>6.90</b> |
| Classic double Handkäse "with music" and caraway<br>Served with farmhouse bread  | <b>8.50</b> |
| „Roter Hesse“ double Handkäse marinated in beetroot<br>with apple, onion, sour cream and cress served with farmhouse bread | <b>9.90</b> |

## **Salads & Flammkuchen**

|   |              |
|---|--------------|
| Market-fresh leaf salad with juicy lemon-herb chicken<br>served with homemade aioli                         | <b>16.50</b> |
| Baked sweet potato with avocado smash, cottage cheese,<br>mint and pomegranate seeds on a large mixed salad | <b>16.50</b> |
| Gratinated goat cheese medallion with blueberries,<br>honey and thyme on a large mixed salad                | <b>16.50</b> |
| Large mixed salad with homemade vegetable quiche<br>and chive-lemon crème fraîche                           | <b>16.50</b> |
| Flammkuchen "Elsässer Art"<br>with bacon and onions   | <b>10.90</b> |
| Flammkuchen "Veggie"<br>with grilled vegetables, homemade basil pesto and Parmesan                          | <b>12.90</b> |



## Vegetarian, Vegan & Fish

|   |                               |
|---|-------------------------------|
| Green herb sauce with boiled organic egg<br>and boiled potatoes   | <b>13.50</b><br><b>+10,00</b> |
| “Pink Pasta”<br>potato gnocchi in beetroot sauce with feta crumble,<br>almond slices, fresh herbs and lime zest       | <b>15.00</b>                  |
| Vegan forest mushroom goulash<br>with carrot and celery in vegan red wine on creamy mashed<br>potatoes with soy cream | <b>16.50</b>                  |
| Pan-fried salmon fillet on tomato risotto with arugula and<br>Parmesan  | <b>22.00</b>                  |
| Classic cheese spaetzle with Gouda, Appenzeller and crispy fried<br>onions  | <b>15.50</b>                  |

## Main Dishes – Hearty & Delicious

|  |              |
|--|--------------|
| Zurich-style sliced chicken<br>in mushroom cream sauce with butter spaetzle  | <b>16.90</b> |
| Schnitzel “Wiener Art”<br>(pork or chicken) with crispy fried potatoes, bacon and onions                             | <b>14.90</b> |
| Optional with green herb sauce or mushroom cream sauce   | <b>+4.50</b> |
| Juicy beef goulash<br>with roasted pointed peppers and butter spaetzle   | <b>17.90</b> |
| “Tafelspitz Klassisch”<br>with horseradish sauce, root vegetables and bouillon potatoes                              | <b>20.50</b> |
| Steak frites with Argentine rump steak<br>with homemade chimichurriserved with Parmesan fries or a large mixed salad | <b>29.90</b> |

### *Our favorites for lunch*

|  |              |
|--|--------------|
| <b>Two Vienna sausages with homemade potato salad and mustard</b>  | <b>12.50</b> |
| <b>“Chicken Avocado Burger”<br/>grilled chicken breast on avocado smash with lettuce, tomato and sweet<br/>chili served with oregano fries</b> | <b>16.50</b> |
| <b>Bread dumplings in mushroom cream sauce with candied walnuts</b>  | <b>14.90</b> |
| <b>A thick slice of Leberkäse<br/>with crispy fried potatoes, bacon and onions, two organic fried eggs and<br/>mustard</b>                     | <b>15.90</b> |

## Soft Drinks

### *"Detox Pitcher"*

„Detox Pitcher“ - sparkling mineral water with cucumber, orange, lemon, lime, grapefruit, ginger and mint

1L | **9.90**

Refill for the pitcher

1L | **5.00**

Selters Classic | 0.25 / 0.75

**3.30 / 7.50**

Selters Stille Quelle | 0.25 / 0.75

**3.30 / 7.50**

Pepsi Cola / Pepsi Zero / | 0.2 / 0.45

**3.30 / 4.90**

Schwip Schwap Orange / 7Up\* \*\* | 0.2 / 0.45

**3.30 / 4.90**

Apple spritzer with naturally cloudy Possmann apple juice | 0.25 / 0.5

**3.50 / 5.00**

Thomas Henry-

Bitter Lemon\*\*\*, Ginger Ale\*\*\*, Tonic Water\*\*\* | 0.2

**3.50**

Rapp's fruit juices - pineapple, cherry, banana, cranberry, blackcurrant, passion fruit, orange, multivitamin, grapefruit | 0.3 / 0.45

**3.50 / 5.00**

Freshly squeezed orange juice | 0.2 / 0.3

**4.00 / 5.00**

Bio rhubarb lemonade | 0.33

from the lemonade manufacturer Proviant in Berlin

**4.00**

### *Our Homemade Lemonades*

**"Zitrone-Ingwer" with fresh lemon and ginger**

**"Waldmeister" with fresh lemon**

**"Granatapfel-Limette" with fresh lime and mint**

|                      |                 |          |                    |              |
|----------------------|-----------------|----------|--------------------|--------------|
| <b>All lemonades</b> | <b>small</b>    | <b> </b> | <b>0,3</b>         | <b>4.50</b>  |
|                      | <b>large</b>    | <b> </b> | <b>0,6</b>         | <b>6.50</b>  |
|                      | <b>to share</b> | <b> </b> | <b>1,0 Pitcher</b> | <b>11.50</b> |

## fresh from the tab..

|   |       |       |  |      |      |
|---|-------|-------|--|------|------|
| <b>Binding Römer Pils</b>                         | 0.3   | 4.00  | <b>Fruit wheat beer - „Sonne im Glas“</b>    |      |      |
|   | 0.4   | 5.20  |  |      |      |
|   | 1.0   | 10.90 |  |      |      |
| <b>Binding Radler oder Cola Beer</b>              | 0.3   | 4.00  | <b>Helles Schöfferhofer Weizen</b>           |      |      |
|   | 0.4   | 5.20  | <b>with banana, cherry,</b>                  | 0.3  | 4.20 |
|   |       |       | <b>pineapple or passion fruit juice</b>      | 0.5  | 5.50 |
| <b>Radeberger Pils keg for table tap</b>          | 10l   | 90.00 | <b>Bottled Beer</b>                          |      |      |
| <b>Oberdorfer Helles</b>                          | 0.3   | 4.20  | <b>Schöfferhofer Grapefruit</b>              | 0.33 | 3.90 |
|   | 0.5   | 5.50  |  | 0.33 | 3.90 |
| <b>Staropramen Dark - full-bodied dark lager</b>  | 0.3   | 4.20  | <b>Clausthaler alcohol-free</b>              |      |      |
|   | 0.5   | 5.50  | <b>Schöfferhofer Kristallweizen</b>          | 0.5  | 5.50 |
| <b>Guinness Hop House 13 - crisp fruity lager</b> | 0.3   | 4.20  | <b>Schöfferhofer Hefeweizen dark</b>         | 0.5  | 5.50 |
|   | 0.5   | 5.50  |  |      |      |
| <b>Sion Kölsch</b>                                | 0.2   | 2.50  | <b>Schöfferhofer Hefeweizen alcohol-free</b> | 0.5  | 5.50 |
| <b>Kranz Kölsch ( 11x0.2l )</b>                   | 25.00 |       |  |      |      |
| <b>Schöfferhofer Hefeweizen light</b>             | 0.3   | 4.20  |  |      |      |
|   | 0.5   | 5.50  |  |      |      |

## Frau Rauscher's naturally cloudy apple wine from the Possmann family cider mill

Served pure or mixed with sparkling water | 0.2 / 0.5 3.00 / 5.50

... or something different

„Hessischer Hugo“, apple wine with lime, St.

Germain elderflower liqueur and mint | 0.5l 6.90

4er – Bembel 10.00

8er – Bembel 20.00

12er – Bembel 30.00

## Possmann's rosé apple wine

Served pure or mixed with sparkling water | 0.2 / 0.5 3.50 / 6.00

... or something different

with blackcurrant juice, fresh lemon, mint and ice | 0.5 6.90



## Open Wines

### WHITE WINE

|   |                                   |
|---|-----------------------------------|
|   | <b>0.15   6.90 / 0.75   33.00</b> |
| <b>12Dry Riesling</b> from Josef Leitz from Rudesheim am Rhein          | <b>0.15   7.00 / 0.75   34.00</b> |
| <b>Sauvignon Blanc</b> from Hinterbichler from the Pfalz                | <b>0.15   7.20 / 0.75   35.00</b> |
| <b>Grauburgunder „BULLSHIT!“</b> from Emil Bauer & Söhne from the Pfalz | <b>0.15   7.00 / 0.75   34.00</b> |
| <b>„Merlot Blanc de Noir“</b> from Christian Bamberger an der Nahe      |                                   |

### ROSÉ WINE

|  |                                   |
|--|-----------------------------------|
| <b>Rosé Pinot</b> from Josef Leitz from Rudesheim am Rhein | <b>0.15   6.90 / 0.75   33.00</b> |
|--|-----------------------------------|

### RED WINE

|   |                                   |
|---|-----------------------------------|
| <b>„My Merlot“</b> from Emil Bauer from the Pfalz           | <b>0.15   7.20 / 0.75   35.00</b> |
| <b>Gorilla Primitivo - IL PIANO</b> from Apulien in Italien | <b>0.15   7.70 / 0.75   36.00</b> |

## “Prosecco Spritz Drinks”

### „Aperol Spritz“

|                                       |                   |
|---------------------------------------|-------------------|
| Prosecco mit Aperol & an orange slice | <b>0.2   8.50</b> |
|---------------------------------------|-------------------|

### „Martini Bianco Spritz“

|  |                   |
|--|-------------------|
| Prosecco, Martini Bianco, soda and lemon | <b>0.2   8.50</b> |
|--|-------------------|

### „Grapefruit Spritz“

|   |                   |
|---|-------------------|
| Prosecco with grapefruit liqueur, grapefruit and lime | <b>0.2   8.50</b> |
|---|-------------------|

### „Hugo“

|  |                   |
|--|-------------------|
| Prosecco with fresh mint, lime and elderflower | <b>0.2   8.50</b> |
|--|-------------------|

### „Sarti Spritz“

|   |                   |
|---|-------------------|
| Prosecco with blood orange mango liqueur, lime and mint | <b>0.2   8.50</b> |
|---|-------------------|

## Non-Alcoholic Variants 0.0%

### „Martini Vibrante Spritz“

|  |                   |
|--|-------------------|
| With its intense red color, it shows strong bergamot aromas on the nose with delicate herbal notes. Non-alcoholic prosecco, Martini Vibrante, soda and lemon | <b>0.2   8.50</b> |
|--|-------------------|

### „Martini Floreale Spritz“

|  |                   |
|--|-------------------|
| Non-alcoholic Italian aperitif with a slightly bitter character, a gentle sweetness and ripe citrus notes. Non-alcoholic prosecco, Martini Floreale, soda and grapefruit | <b>0.2   8.50</b> |
|--|-------------------|

