



*Heimisch*

KAFFEE & REGIONALES

DRINKS

&

FOOD

## HOT DRINKS

Cappuccino	3,00 € / 4,20 €
Flat White	4,00 €
Latte Macchiato	4,20 €
Espresso / doppelt	2,00 € / 2,80 €
Espresso macchiato	2,50 € / 3,30 €
Cortado	2,50 €
Black Coffee	2,20 € / 3,20 €
Café Latte	4,00 €
Filter Coffee	4,00 €
Hot Milk + Honey	2,90 € / 3,90 €
Hot Chocolate	3,40 € / 4,20 €
Chai Latte	3,40 € / 4,20 €
Dirty Chai	3,90 € / 4,70 €
Tea	3,20 € / 5,20 €

Glass or Pot

ceylon, green tea with spearmint, ginger-citrus-herbal tea, roiboos, fruit tea, peppermint tea, masala tea

Fresh Tea, pick one	3,80 € / 5,80 €
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hot lemon, mint, ginger, thyme with honey

## WARMING UP

Hot golden lemon	4,20 € / 6,20 €
with ginger, turmeric and honey	
Pumpkin-Milk	3,60 € / 4,40 €
with homemade pumpkin-spice	
Pumpkin Latte	4,00 € / 4,30 €
with espresso	
Tumeric Latte	3,50 € / 4,40 €
+ Espresso-Shot	+ 0,50 €
Hot White Chocolate	3,80 € / 4,50 €
Hot Dark 75% Chocolate	3,80 € / 4,50 €

All coffee beverages could be prepared with dairy-milk (g), lactose-free or oat milk and with decaf espresso on request. We use the espresso roast Adorno from the Cologne coffee roastery Van Dyck and fresh milk from the farm Hielscher Hof. Our chai syrup comes from the Cologne manufactory Black Sense.

## COLD DRINKS

Mineral Water

still or sparkling 0,33 l 2,40 €

still or Sparkling 1 l 5,20 €

Schorle 0,3 / 0,4 l 3,00 € / 3,80 €

apple / rhubarb / black currant

Farmer's Milk (g) 0,3 l 2,50 €

Kölsches Wasser (3) 0,33 l 3,70 €

grapefruit / orange / woodruff

Oh Honey 0,33 l 3,70 €

mint + green tea / ginger + mate

Djahe Ginger Lemonade 0,33 l 3,70 €

lemon / rhubarb / passion fruit

Lilamonade 0,33 l 3,70 €

lavender-lemon / thyme-grapefruit /

red basil-lime

## FRESH JUICES

0,3l / 0,4l

Franz 5,00 € / 5,90 €

apple, carrot, ginger

Rosa 5,00 € / 5,90 €

apple, pear, red carrot

Julia 5,00 € / 5,90 €

apple, ginger, cucumber

### ALLERGENS & ADDITIVES

Glutenous grains

Egg and its products

Milk and its products

Edible nuts and their products

Mustard and its products

Sesame seeds and their products

Celery and its products

Artificial colouring

Nitrite curing salt

a

c

g

h

j

k

l

3

2.1

# BREAKFAST

AT ANY TIME

**PLATTER** (a, g, k) 4,80 €


1 bread roll, regional cheese or ham, butter

**SWEET PLATE** (a, c, g, k) 4,90 €

1 croissant, 1 slice of bread, butter,  
homemade jam, honey

**CHEESE PLATE** (a, g, h, j, k) 7,00 €

1 bread roll, 2 slices of bread, regional cheese,  
cream cheese, homemade jam, butter, sweet mustard

 **GREEN PLATE** (a, j, h, k, vegan) 9,00 €

1 bread roll, 2 slices of bread, oven-baked vegetables,  
side salad, seasonal vegetable creme, jam, sweet mustard

**HOMEMADE PLATE** (a, g, k) 9,50 €

1 bread roll, 3 slices of bread, regional cheese & ham,  
cream cheese, homemade jam, butter

**DEUTZER PLATE** (a, c, g, k, 2.1) 15,00 €

2 bread rolls, 4 slices of bread, 1 croissant,  
regional cheese & ham, cream cheese, homemade jam,  
honey, game sausage, butter

**PLATE FOR TWO** (a, g, k, 2.1) 25,00 €

2 croissants, 2 bread rolls, 4 slices of bread,  
regional cheese & ham, cream cheese, vegetable cream,  
jam, honey, butter, 2 glasses of fresh juice

 **MUESLI** vegan (a) 5,50 €

oats with apple and mixed seeds  
hot or cold

**GRANOLA** (a, g, h) 5,50 €

yoghurt with homemade granola, apple & cinnamon

••••• **TOPPINGS** •••••

boilded egg (c)	1,40 €	<b>CROISSANT</b> (a, c, g)	2,20€
2 eggs (c)	3,30 €	+ homemade jam	0,90€
scrabled or fried		+ honey	0,90€
with bacon	5,20 €	+ butter	0,90€

# ROASTED SANDWICHES

 **VEGAN VEGETABLE CREAM** (a: spelt; k)  
whole-grain spelt brad with vegan vegetable-sesame-cream,  
oven-baked vegetables + side salad 7,00 €

**GOAT CHEESE** (a: rye; g, h: walnuts)  
whole-grain rye bread, goat cream cheese,  
honey, walnuts + side salad 8,00 €

**EGG - VEGETABLE** (a: wheat; c, g)  
wheat bread, omelette, baked vegetables, butter with  
caramelised onions and rosemary + side salad 9,00 €

**EGG - BACON** (a: wheat; c, g)  
wheat bread, omelette, crispy bacon, butter with  
caramelised onions and rosemary + side salad 9,00 €

**GRILLED CHEESE** (a: wheat; c, g)  
wheat bread, 2 kinds of cheese, tomato paste, butter with  
caramelised onions and rosemary + side salad 9,00 €

# EGGS WITH BREAD

scrambled or fried eggs from  
local farm „Hof Alpermühle“ with bread and butter (a, c, g)

2 eggs / 4 eggs 4,90 € / 7,00 € +Topping\*

**OMELETTE** (a, c, g)  
3 eggs, slices of bread & butter 6,80 € +Topping\*  
+ goat cream cheese, tomato, rocket 9,00 €  
+ cheese and ham 9,50 €

## \* . . . . . TOPPINGS . . . . .

 herb cream cheese (g)	0,90 €	crispy bacon	1,90 €
mixed seeds	0,80 €	game sausage (2.1)	1,50 €
boiled egg (c)	1,40 €	cheese (g)	1,50 €
 vegetable sesam cream (k)	1,00 €	goat cream cheese (g)	2,20 €
		2 eggs, scrambled or fried	3,30 €

## 🍃 SAISONAL SALAD

**1 SCOOP** 2,50 €

side salad

**3 SCOOP** (a, g, k) 7,50 €

salad with slices of bread & dip

**4 SCOOP** (a, g, k) 8,50 €

salad with slices of bread & dip

+Topping\*

## 🍃 BAKED VEGETABLES (a, g, k)

seasonal vegetables, aromatic and oven-baked, bread with

herb cream cheese or vegetable sesame cream

7,80 €  
+Topping\*

## EGG PAN (a, c, g, k)

scrambled eggs with baked vegetables,

herb cream cheese and bread

+ cheese 9,50 €

+ bacon 9,90 €

## 🍃 SOUP OF THE DAY (a, g, k)

with bread and dip 6,80 €

+ game sausage / goat cheese 8,30 € / 9,00 €

## QUICHE (a: Dinkel, c, g)

savoury vegetable cheese cake & side salad 6,50 €

\* gluten-free rice bread on demand + 1,00 € \*

## \* . . . . . TOPPINGS . . . . .

herb cream cheese (g) 0,90 €    crispy bacon 1,90 €

mixed seeds 0,80 €    game sausage (2.1) 1,50 €

boiled egg (c) 1,40 €    cheese (g) 1,50 €

🍃 vegetable sesam cream (k) 1,00 €    goat cream cheese (g) 2,20 €

2 eggs, scrambled or fried 3,30 €

## CAKE?

homemade, seasonal cake  
with spelt flour - vegan options  
starting from **3,40 €**