



Soft Opening

Monday – Sunday 8 am to 10 pm

Dear Guest – we like to welcome you warmly! Due to the Covid 19 situation we have reduced our menu. This is to make it easier to maintain the hygiene standards in order to protect you and our employees. We thank you very much for your understanding! In the evening we will surprise you with changing creations from our master chef and his team.

Breakfast (8 am to 5 pm)

with bread basket & butter ^{A, G, 16}

Anna Blumes' Frühstücksetagere	per pers. 13,50 €
for 2 or more persons (available in a vegetarian composition too)	
Anemone	13,50 €
marinated salmon, scrambled eggs, shrimp in dill sour cream, elderberry cheese, pickled gherkin, pearl onions, horseradish cream cheese & homemade jam ^{4, 8, 10, G}	
Alpenrose	13,50 €
smoked pork loin, cranberry liver sausage, ham tyrolese, swiss cheese salad, alp cheese, pickled gherkin, homemade jam & fresh fruits ^{4, 5, 13, G}	
Kornblume (Vegetarisch)	13,50 €
feta-creme with bell peppers, cottage cheese with rucola, goat raw milk cream cheese, Mimolette cheese, marinated mushrooms, homemade jam, fresh fruits & vegetables ^{4, 8, 10, G}	
Sonnentau (Vegan)	13,50 €
fresh fruits, fresh vegetables, olives, mixed antipasti, vegan spreads & „cheese“, vegan homemade jam, vegan margarine ^{F, O, 3, 4, 5, 13}	

Following our philosophy we cook our meals, wherever possible, without any additives. We would like to point out that the food and drinks marked in our menu with the corresponding numbers and letters contain the following additives and allergens:
Allergens: A Cereals containing gluten, B Crustaceans, C Eggs, D Fish, E Peanut, F Soy, G Milk or lactose, H Nuts, I Celery, M Mustard, N Sesame, O Sulphites, P Lupines, R Molluscs.
Additives: 1 Caffeine, 2 Quinine, 3 Colouring, 4 Acidifiers, 5 Preservatives, 6 Sweeteners, 7 Nitrogen dioxide, 8 Thickening / gelling agent, 9 Phosphate, 10 Stabilisers, 11 Blackened, 12 Waxed, 13 Antioxidants, 14 Gelatine, 15 Flavour enhancers, 16 Leavening agent

Butter croissant as you like

classic, served with butter ^{A, C, G, 13}	3,90 €
with home-made jam, butter & fruits ^{A, C, G, 4, 5, 10, 12}	6,90 €
with ham & cheese ^{A, C, G, 5, 8, 10, 13, 15}	6,90 €
two halves garnished with ham, tomato, cucumber & gratinated cheese ^{A, C, G, 5, 8, 13, 15}	8,50 €

Fruits, Yoghurt & Cereals

Fresh fruit salad ¹²	6,90 €
Yoghurt pure with fresh fruit salad ¹²	7,90 €
Homemade Granola with Yoghurt & fruits of the season ^{A, E, G}	9,90 €

Organic-Egg Dishes with bread basket & butter ^{A, G, 16}

Egg Benedict porched egg, avocado and farmhouse bread ^{A, C}	9,50 €
2 fried eggs with marinated salmon ^{C, D, M, N}	7,90 €
2 fried eggs with smoked ham and farmhouse bread ^{A, C, 5}	7,90 €
Scrambled eggs with smoked ham and spring onions ^{C, 5}	7,90 €
Scrambled eggs with fresh spinach and onions ^{C, 5}	7,90 €
Omelette filled with feta cheese, tomatoes, spring onions and oregano ^{C, G}	9,50 €

Snacks (12 pm to 9 pm)

Baba Ganoush aubergine cream with wild garden cress, capers & toasted bread ^G	11,50 €
Marinated shrimps & sesam seaweed in a crunchy bread nest ^{A, B, C, D, N, H}	13,90 €
Tortilla wrap filled with black lentil mousse & roasted cauliflower served on a rucola salad ^{A, N}	9,50 €
Sandwich with grilled chicken, chili egg cream & crispy fried bacon ^{A, C, G}	6,90 €
Salmon sandwich with avocado, mango sour cream, and honey mustard sauce ^{A, C, G, D}	7,90 €
Salad of the season please ask for the daily price	
Daily soup	5,90 €

Look for further freshly cooked meals and soups on our **daily menu**, which we serve from 5 pm every day. Make your choice of **cakes & tartes** directly at our display case. A delicious selection is waiting there for you. (4,50 € - 4,90 €). If you need more information about additives contained or allergenics, please look up at www.tortenundkuchen.de or ask for the booklet we keep ready for you at the counter.



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Our House Blend

Finest espresso blend of 90% Arabica and 10% Robusta beans.
This premium coffee blend offers a rich taste with little acid and a full-bodied flavour.

Espresso	2,10 €
Coffee Americano ¹	2,70 €
Espresso Macchiato (small brown one in a glass) ^{1, G}	2,60 €
Cortado ^{1, G} extended espresso with sweet condensed milk in a glass	3,20 €
Cappuccino ^{1, G} espresso with foamed milk in a coffee cup	3,40 €
Flat White ^{1, G} double espresso with light foamed milk in a 0,15 l glass	3,60 €
Milchkaffee ^{1, G} coffee with foamed milk in a milk coffee mug	3,90 €
Jumbo Milchkaffee ^{1, G} double espresso with foamed milk in a jumbo mug	4,90 €
Latte Macchiato ^{1, G} espresso with foamed milk served in a 0,3l glass	3,90 €

We are happy to prepare our coffees according to your wishes: with lactose free milk, oat milk or soy milk or with our decaffeinated coffee blend (plus 0,50 €)

	without cream	with cream
Hot chocolate served in a jumbo mug ^{F, G, 3, 4, 5, 6}	4,40 €	4,90 €
Iced coffee with bourbon-vanilla ice cream topped with whipped cream ^{G, 1, 7}		5,50 €

Tea	big cup	small cup
Tea: black, green, white, flower, herbal or fruit tea	3,90 €	4,60 €
Freshly brewed peppermint leaves or ginger slices	4,60 €	5,20 €

Water & Beverages	0,25 l btl.	0,75 l btl.
Bottle of mineral water sparkling or still	2,80 €	6,60 €
	0,2 l glass	0,4 l glass
Soda water with fresh lemon	2,40 €	3,90 €
Soda water with fresh mint leaves	2,40 €	3,90 €
Elderflower lemonade with fresh mint, lime, elderflower syrup & ice (homemade)		4,90 €
Cranberry lemonade with nectar, fresh mint, lemon, cane sugar & ice (homemade)		4,90 €
	0,2 l btl.	0,4 l glass
Coca Cola or Coca Cola light ^{1, 3, 4, 6}	2,90 €	3,90 €
BioZisch lemonade (voelkel) different flavours	0,33 l bottle	3,50 €
Chari organic icetea ¹ blacktea, fresh lemon, fresh mint, agave juice	0,33 l bottle	3,50 €

Vitamins

	0,2 l glass	0,4 l glass
Sundry juices	3,30 €	4,80 €
Freshly squeezed orange juice and grapefruit juice	4,90 €	6,90 €

Shakes with milk, fruits & ice

	without cream	with cream
Raspberry milkshake ^G	5,90 €	6,50 €
Strawberry milkshake ^G	5,90 €	6,50 €
Vanilla milkshake ^G	5,90 €	6,50 €
Chocolate milkshake ^G	5,90 €	6,50 €
Iced chocolate ^G	5,50 €	6,10 €

Prosecco & winebased beverages

	0,1 l	0,2 l	bottle
Prosecco Brut ⁰	4,80 €		24,50 €
Prosecco on Ice ⁰		6,00 €	
Rieslingsekt dry sparkling wine, bottle fermentation ^G	4,80 €		24,50 €
Crémant de Loire AC Brut Blanc Demi-Sec AOC white, rosé ⁰		6,80 €	30,50 €
Aperol Spritz with Prosecco or white wine ^{0,3,2}		6,90 €	
Rose wine Domaine de Valensac (2019) ⁰	3,50 €	5,60 €	

White Wine

	0,1 l	0,2 l	0,5 l
• Riesling Probsthof ⁰ german quality wine (2018) Weingut Frank Brohl, Pünderich, Mosel	3,50 €	5,60 €	13,50 €
• Grauer Burgunder ⁰ german quality wine (dry-2018) Zimmerlin, Baden Kaiserstuhl	3,50 €	5,60 €	13,50 €

Red Wine

	0,1 l	0,2 l	0,5 l
• Cotes de Roussillon AOC ⁰ (dry-2018) Domaine de Bisconte, France	3,50 €	5,60 €	13,50 €
• Merlot VIno Varietal Biowein ⁰ (dry-2018) VIno Varietal, Italy	3,90 €	6,20 €	15,00 €

Beer

	0,30 l	0,33 l	0,5 l
Veltins Draft Beer ^A	3,30 €		4,90 €
Bottled Beer (Bayreuther Hell 0,5 l, Flensburger 0,33 l, Jever Fun 0,33 l, Weizen 0,5 l)	4,00 €		4,90 €
Beer with Sprite ^{4,5,A}	3,30 €		4,60 €
Beer with Fanta ^{3,4,5,6,A}	3,30 €		4,60 €

Longdrinks & Cocktails

	with 4 cl alc.
Cuba Libre ^{1,3,4}	7,50 €
Gin Tonic ^{2,4}	7,50 €
Wodka Lemon ^{2,4}	7,50 €
Campari Orange ³	7,50 €
Caipirinha, Caipiroshka	7,50 €
Daiquiries of strawberry, mango or raspberry	7,50 €
Mojito	7,50 €
White Russian	7,50 €