

BREAKFAST

Daily from 11 am to 4 pm

Every breakfast comes with homemade jam, honey, chocolate spread, Greek yogurt, butter and bread rolls

Croissant-breakfast

2 croissants, fruit € 4,20

Large breakfast

1 hard-boiled egg, 2 kinds of cheese, salami, smoked turkey breast, ham, fruit € 6,70

Cheese breakfast

assortment of cheeses, fruit € 7,80

Fitness breakfast

chocolate muesli, fruit, 1 hard-boiled egg, 2 kinds of cheese and 1 glas (0,1l) of orange juice € 7,50

"Freundeskreis"

- 4 people or more - per person
fruit, ham, cold meat, cheese, smoked salmon, scrambled eggs € 7,50

For groups larger than 10, the 11th guest eats for free.

Romeo & Juliet

for 2 persons
scrambled eggs (plain), 2 kinds of cheese, salami, smoked turkey ham, ham, fruit, 2 glasses of Prosecco (0,1l), 2 coffee specialities, 2 glasses (0,1l) of fresh orange juice € 19,90

"Tag am Meer"

scrambled eggs with feta-cheese, tomatoes and spring onions, Greek yogurt with honey, honeydew melon with ham, 2 kinds of cheese, fruit € 8,50

Gourmet breakfast

fruit, smoked salmon, 2 kinds of cheese, smoked turkey breast, ham, salami, scrambled eggs with herbs and 1 glas (0,1l) of Prosecco (fizzy wine) € 10,50

Extras:

butter, jam € 0,30
bread roll € 0,50
croissant, cheese, cold meat, cream cheese, hard-boiled egg € 0,80
scrambled eggs (plain) € 3,50
scrambled eggs with bacon, herbs or mushrooms € 3,80
3 fried eggs € 3,50
fruit salad € 3,80

HOMEMADE FLAMMKUCHEN – TARTE FLAMBEE

On farms in the northwest of Strasbourg bread was baked for the whole week in the in-house oven. There was also the so called Flammkuchen (an Alsatian style pizza) which was exclusively made on farms of that region.

By the way, an original Flammkuchen - eater never uses knife and fork. The Flammkuchen is served on the same plate on which it was baked and is placed in the middle of the table. The only "tool" used is a communal knife, with which the cake is cut into reasonably fair pieces. Everyone at the table rolls up one piece and just eats it like that.

Flammkuchen "Classic"

with onions, Gruyère cheese, crème fraîche and bacon € 6,60

Flammkuchen "Green" (vegetarian)

with onions, Gruyère cheese, crème fraîche,
marinated rocket, Parmesan, cherry tomatoes and pesto € 7,50

Flammkuchen "Yellow"

with onions, crème fraîche, smoked salmon, marinated rocket and
cherry tomatoes € 8,20

Flammkuchen "Green - White - Red"

with onions, crème fraîche, marinated rocket, cherry tomatoes, ham,
Parmesan and pine nuts € 8,90

Flammkuchen "multi-coloured" (vegetarian)

with peppers, mushrooms, asparagus, tomatoes and a small salad € 7,50

Flammkuchen "Chicken"

with savoury strips of chicken breast, stripes of peppers, onions,
crème fraîche, marinated rocket, cherry tomatoes and Parmesan € 7,90

Flammkuchen "Beef la Morocho"

with savoury stripes of beef steak, green asparagus, onions, crème fraîche,
marinated rocket, cherry tomatoes, Parmesan and pine nuts € 8,90

GERMAN SNACKS

Whether alone or with friends:

Please choose a combination from our German snacks.

Pan-fried mushrooms (vegetarian) with yoghurt sauce	€ 2,50*
Carrot-ginger-soup (vegetarian)	€ 2,50*
Pan-fried camembert (vegetarian) with cranberry dip	€ 2,50*
Cherry tomato salad (vegetarian) with herbal „vinaigrette“	€ 2,50*
Pasta squares filled with vegetables (vegetarian) with yoghurt sauce	€ 2,50*
Small „Schnitzel“ with lemon	€ 2,50*
Berliner „Currywurst“ (curry sausage) with mustard sauce	€ 2,50*
Grilled sausages from Nuremberg with mashed potatoes	€ 2,50*
Small „Eisbein“ (knuckle of pork) with mustard sauce	€ 2,50*
Berliner „Boulette“ (rissole) with mustard and sauerkraut	€ 2,50*
Small baked potatoes with herbal cream cheese	€ 2,50*
Smoked salmon with hash browns and honey-mustard-dressing	€ 2,50*
North Sea Shrimp-cocktail with dill and yogurt	€ 2,50*
Potato Pancake (vegetarian) with apple pure	€ 2,50*

* Please note you must order at least 3 dishes:

3 bowls for € **7,50**

6 bowls for € **12,50**

9 bowls for € **17,50**

SALATE

Salad "Chicken"

marinated chicken breast with leaf salad and vegetables,
mango-chilli vinaigrette

€ 8,90

Salad "Steak - La Morocha"

pan-fried Argentinean beef steak with salad and vegetables,
Balsamic-marinade

€ 13,50

A choice of leaf salad, tomatoes, peppers and cucumbers

Salad "Mini"

€ 4,20

Salad "Midi"

€ 6,50

Salad "Maxi"

€ 8,50

**With a choice of yoghurt dressing, balsamic dressing and
mango-chili dressing**

Gratiné Goat Cheese (vegetarian)

with leaf salad, stove tomatoes and balsamic marinade

€ 8,90

OUR "CLASSICS"

"Käsespätzle" (vegetarian)

pasta speciality from southern Germany with Gruyère cheese, spring onions and a small salad

€ 8,90

Fettuccini with beef

with stripes of beef, mushrooms, tomatoes, rocket, fresh herbs, Parmesan and jus

€ 9,90

"Viennese Schnitzel"

with fried potatoes and mixed salad

€ 16,90

Argentinean beef steak "La Morocha"

with bacon, green-beans, Steakhouse chips and Sauce Hollandaise

€ 16,90

„Schulburger“

juicy beef, bacon, cherry tomatoes, rocket, Parmesan, BBQ-sauce and Steakhouse chips

€ 9,90

For children

We offer half portions for children. Please ask our staff!

DRINKS

Coffee Specialities

Café Crème - small	€ 1,90
- large	€ 3,20
Espresso	€ 1,90
Double Espresso	€ 3,00
Espresso Macchiato	€ 2,00
Coffee, decaf	€ 1,90
Cappuccino	€ 2,40
Café au lait	€ 2,90
Latte Macchiato *	€ 2,90
Irish Coffee (with 4cl Irish Whiskey)	€ 3,90
Iced Caramel Coffee	€ 2,90
Espresso, milk, caramel syrup	
Iced Chai Latte	€ 2,40
Frappé	€ 3,60
Espresso, milk and whipped cream	
Iced Bailey's Coffee	€ 3,90
Espresso, milk and Baileys	
Hot Chocolate	€ 2,30
Hot Chocolate with whipped cream	€ 2,60
White Chocolate	€ 2,30
White Chocolate with whipped cream	€ 2,60
Chococcino	€ 3,10
(hot chocolate with 1 Espresso)	
White Dream	€ 3,70
(white chocolate with Amaretto and 1 Espresso)	
Hot Milk	€ 1,90
Hot Milk with honey	€ 2,20
Hot Lemon	€ 1,80
*with flavours: Caramel, Amaretto, Vanilla	€ 0,30
*with soy milk	€ 0,30

Tea

Glas of Tea - Tea Diamond

Sonne Asiens (leaves) Mild green tea with lemongrass and exotic-fresh lemon-flavour Steeping time: 2-4 minutes	€ 2,20
Earl Grey Premium (leaves) Blend flavoured with the finest bergamot fruits Steeping time: 2-4 minutes	€ 2,20
Rooibos Vanilla South African Rooibos with sweet vanilla rooibos flavour – a wellness drink without theine Steeping time: 5-10 minutes	€ 2,20
Chai Latte A spicy mixture of hot milk, black tea and exotic spices (e.g. ginger, pepper, cloves, cardamom)	€ 2,40

Pot of Tea - loose Tea

<u>Darjeeling Royal</u> First class quality from the summer harvest – the champagne among tea blends Steeping time: 3-4 minutes	€ 3,20
<u>Assam Special</u> Strong tea from northern Indian Plantations – rich and malty Steeping time: 3-4 minutes	€ 3,20
<u>China Jasmine</u> Selected green tea flavoured with jasmine blossoms Steeping time: 3-4 minutes	€ 3,20
<u>Vita Orange</u> Tangy fruit mixture with ten vitamins & natural orange flavour Steeping time: 5-8 minutes	€ 3,20
<u>Kräutergarten</u> Refreshing-vitalising pure herbal mixture made from lemongrass, Nana-mint, Rooibos and liquorice Steeping time: 5-8 minutes	€ 3,20

Soft Drinks

Coke ^{1,2} / Coke light ^{1,2,4,11}	0,20l	€ 2,40
Fanta ¹ /Sprite ¹ / Spezi ¹	0,40l	€ 3,40
Schweppes Bitter Lemon ³ /Tonic Water ³ /Ginger Ale ³	0,20l	€ 2,40
Faßbrause	0,20l 0,40l	€ 2,40 € 3,40
Schorle (juice with mineral water)	0,20l 0,40l	€ 2,40 € 3,40
Fresh Orange Juice	0,20l 0,40l	€ 3,30 € 5,50
Granini Juices & Nectar		
Pineapple, Apple, Grapefruit, Cherry Nectar, Orange,	0,20l	€ 2,60
Peach Nectar, Tomato, Rhubarb Nectar	0,40l	€ 3,70
Granini Banana Nectar	0,20l	€ 1,60
Ice Tea Peach/Ice Tea Lemon	0,20l 0,40l	€ 2,40 € 3,40
Bionade	0,33l	€ 2,90
Slush	0,30l	€ 2,90
Strawberry Fruit puree Ask our staff about other available fruit flavours!		
Smoothies with milk and whipped cream Strawberry Fruit puree Ask our staff about other available fruit flavours!	0,30l	€ 3,40
Red Bull ^{1,2,4}	0,25l	€ 3,40
Evian	0,20l 0,40l 1,00l	€ 2,20 € 3,30 € 5,90
Original SELTERS	0,20l	€ 2,20
Leicht, Naturell, Classic	0,40l 0,75l	€ 3,30 € 5,90

Draught beer

Berliner Pilsener	0,30l 0,50l	€ 2,40 € 3,30
Alster/Radler/Diesel	0,30l 0,50l	€ 2,40 € 3,30
Erdinger Hefe hell	0,30l 0,50l	€ 2,50 € 3,60

Bottled Beer

Bitburger non-alcoholic	0,33l	€ 2,40
Becks	0,33l	€ 2,70
Erdinger Hefe kristall	0,50l	€ 3,60
Erdinger Hefe dunkel	0,50l	€ 3,60
Erdinger Hefe non-alcoholic	0,50l	€ 3,60
Berliner Weisse ^{2,10} red or green	0,33l	€ 2,60
Köstritzer (black beer)	0,33l	€ 2,50

Wine Menu

Open White Wine

Germany

2008 Riesling QbA	0,20l	€ 3,90
dry, Fam. Rauhen, Mosel	0,50l	€ 9,50
<i>fresh, peach and apricot aroma</i>		

Chardonnay QbA	0,20l	€ 4,80
dry, vineyard Langenwalter, Pfalz	0,50l	€ 11,00
<i>fine aroma, restrained acidity, balanced finale</i>		

Austria

Grüner Veltliner	0,20l	€ 3,60
dry, Huber, Traisental	0,50l	€ 9,00
<i>slightly spicy, pleasantly soft</i>		

Italy

Sauvignon Bianco di Sicilia IGT	0,20l	€ 4,40
trocken, Cataldo, Sizilien	0,50l	€ 10,50
<i>aroma of grapefruit and cassis</i>		

Open Red Wine

Germany

Spätburgunder QbA	0,20l	€ 4,90
dry, Hensel, Pfalz	0,50l	€ 11,50
<i>fruity flavour, ripe red fruits on the palate</i>		

Spain

La Peña Monastrell tino D.O.	0,20l	€ 3,90
dry, Bodegas Canstaño, Yecla	0,50l	€ 9,50
<i>aroma of prune, violet and herbs, velvety tannin</i>		

Italy

2008 Merlot del Veneto	0,20l	€ 4,20
dry, La Reggia Veneto	0,50l	€ 10,00
<i>light, fresh red wine with a delicate structure</i>		

France

2007 Cabernet Sauvignon Vin de Pays d'OC	0,20l	€ 4,20
dry, Villa des Pins, Südfrankreich"	0,50l	€ 10,00
<i>aroma of red fruits, fine tannin, well-balanced</i>		

Open Rosé Wine

Germany

Sieners Rosé QbA	0,20l	€ 4,20
Weingut Siener, Pfalz	0,50l	€ 10,00
<i>mild, fruity Rosé with fine acidity</i>		

White Wine

Germany

2010 Grauer Burgunder QbA 0,75l € 19,00
dry, vineyard Ernst Bretz, Rheinhessen
flowery bouquet, aroma of pear and green apple

2009 Riesling QbA 0,75l € 27,00
dry, vineyard Reichsrat von Buhl, Pfalz
*friest kind of „Riesling“ paired with reminder of white and yellow
fruits, harmonious with soft acidity*

France

2009 Sauvignon blanc Touraine A.C. 0,75l € 23,00
trocken, Chateau de la Presle, Loire
*blithely play of acidity from tropical fruits and nuances
of green pepper and grass with mineral finish*

Red Wine

Germany

2008 Tous les Jours QbA 0,75l € 24,00
dry, vineyard Castel Peter, Pfalz
gutsy, soft with subtle aroma of blackberry

Italy

2009 Nero d`Avola I.G.T. 0,75l € 19,00
dry, Cataldo, Sizilien
cherry and red currant aromas, soft finish

2009 Chianti del Barone Ricasoli DOCG 0,75l € 28,00
dry, Barone Ricasoli, Toskana
aroma of wild cherry and a touch of chocolate

Spain

2009 Rioja La Vendimia 0,75l € 26,00
dry, Palacios Remondo, Rioja
cherry flavour, rich on the palate

Prosecco & Sekt

Piccolo Prosecco Spumante VSQ "Insieme" 0,20l € 6,60
extra dry

Piccolo Sekt Philipp S 0,20l € 6,60
extra dry

Sekt Philipp S 0,75l € 22,00
brut, elegant, balanced with soft flavour of fruits

2006 Riesling-Sekt Reichsrat von Buhl 0,75l € 29,00
extra dry, Pfalz, traditionally fermented in a bottle

Cocktails

Caipirinha ² Cachaca, cane sugar, limes	€ 6,00
Mojito ² White rum, limes, mint, cane sugar, soda water, Angostura	€ 6,00
Sex on the Beach Vodka, peach liquor, cranberry, pineapple juice	€ 6,50
Strawberry Daiquiri ¹⁰ Bacardi, strawberry syrup	€ 6,50
Long Island Ice Tea ^{1,2} Vodka, gin, white rum, Triple Sec, lemon juice, coke	€ 7,50
Ipanema ³ Ginger Ale, cane sugar, limes	€ 3,50

Happy Hour from 18.00 till 21.00 h: All alcoholic cocktails € 4,50

Longdrinks

Campari Orange ²	€ 5,50
Gin Tonic ³	€ 5,50
Vodka Lemon ³	€ 5,50
Vodka Coke ^{1,2}	€ 5,50
Vodka Orange	€ 5,50
Bacardi Coke ^{1,2}	€ 5,50
Bacardi Orange	€ 5,50

Spirits

Martini

Bianco, Rosso ₂, Extra Dry 5cl € 3,00

Sherry Sandemann

Medium, Cream, Dry ₂ 5cl € 3,50

Portwein

Delaforce white, red 5cl € 3,80

Cognac/Brandy

Remy Martin VSOP ₂ 4cl € 6,50

Vecchia Romagna ₂ 4cl € 4,00

Bitter/Herbal/Aquavit

Averna ₂ 4cl € 4,00

Fernet Branca ₂ 4cl € 4,00

Ramazotti 4cl € 4,00

Jägermeister ₂ 4cl € 4,00

Campari ₂ 4cl € 4,00

Gordons Gin ₂ 4cl € 3,50

Linie Aquavit ₂ 4cl € 5,50

Malteser Aquavit ₂ 4cl € 4,50

Whiskey

Ballantines ₂ 4cl € 4,00

Glenfiddich 12 years ₂ 4cl € 7,50

Jack Daniels ₂ 4cl € 5,50

Jameson ₂ 4cl € 5,50

Jim Beam ₂ 4cl € 5,00

Johnnie Walker ₂
- Black Label 4cl € 6,50

- Red Label 4cl € 4,50

Malt

Talisker Isle of Skye 10 years ₂ 4cl € 9,50

Tequila & Rum

Bacardi white	4cl	€ 4,00
Havana Club ₂		
- Brown 7 years	4cl	€ 6,50
- Light 3 years	4cl	€ 4,50
Tequila gold ₂	4cl	€ 4,00
Tequila silver	4cl	€ 4,00

Vodka & Korn

Absolut Vodka ₂	4cl	€ 4,00
Stolichnaya	4cl	€ 4,00

Obstbrände

Riesling grape liquor vineyard Dr. Marbé-Sans, Rheinhessen	4cl	€ 4,50
Schladerer Williamsbirne	4cl	€ 5,80
Schladerer Himbeergeist	4cl	€ 5,50

Grappa

Chardonnay	4cl	€ 6,50
Nonino Vuisinar	4cl	€ 5,70

Liqueur

Amaretto di Saronno ₂	4cl	€ 3,50
Bailey´s Irish Cream	4cl	€ 4,00
Cointreau ₂	4cl	€ 5,00
Grand Marnier ₂	4cl	€ 4,70
Sambuca ₂	4cl	€ 3,00
Southern Comfort ₂	4cl	€ 5,00

1) contains caffeine 2) contains dyestuffs (en) 3) contains quinine 4) contains taurine 5) contains sulphur dioxide 6) contains blackener 7) contains phosphate 8) with sweeteners 9) contains antioxidant 10) contains preservatives 11) contains phenylamine 12) with flavour enhancer 13) contains milk proteins 14) waxed