

To Start & To Share

<i>Fresh green lettuce with homemade buttermilk dressing</i>	10
<i>Mixed house salad with a vegetable & herb vinaigrette, fried dumpling croutons, radishes & sunflower seeds</i>	8,9
<i>Our burratina with sautéed green asparagus, rhubarb & wild garlic oil</i>	18
Styrian Vitello <i>Braised veal silverside, horseradish sauce, garden cress</i>	16
<i>Hummer Pedersen's smoked matjes herring with asparagus salad, roasted mixed nuts & chives</i>	15

Main Courses

<i>Half a pound of white asparagus from Spargelhof Werner with Bozner sauce (or brown butter) and parsley potatoes</i>	18
<i>with a portion of Vulcano ham, or</i>	+ 10
<i>with a portion of homemade cooked ham, or</i>	+ 10
<i>with a small Wiener Schnitzel</i>	+ 10
<i>Half a Prignitz paprika roast chicken with coleslaw, red onions & rice</i>	26
<i>Pollock fillet in a crispy beer batter with homemade tartare sauce, herb salad and our mashed potatoes</i>	26
<i>Classic onion roast beef, pink-roasted, with braised onion jus, crispy fried onions and homemade Spätzle</i>	26
<i>Fleischplanzerl - Meatballs of mixed minced meat in a cream sauce with our mashed potatoes</i>	16
<i>Cheese & spinach dumplings with brown butter, sage & Grana Padano</i>	16

Desserts

<i>Warm crumble cake from Petit Café with a scoop of vanilla ice cream</i>	7
<i>Rice pudding with a cinnamon-caramel Franzbrötchen cream & rhubarb compote</i>	9
<i>Palatschinken - Thin Austrian-style pancakes with redcurrant jam and icing sugar</i>	9

Daily Specials

from 12 till it's gone

Deli Lunch Menu

3 courses for € 25

without dessert € 21

Cream of Asparagus Soup

with croutons & sautéed asparagus

ALLERGENS: 1,7

Slow-simmered Veal Tafelspitz

with Frankfurter Grüne Sauce, glazed potatoes
and horseradish

ALLERGENE: 3,7,10

Affogato

Espresso with a scoop of vanilla ice cream

ALLERGENS: 3,7

Cake

Legendary Traybake from **Petit Café**
Hamburg Eppendorf

Colourful Crumble Cake **5**

Various flavours

Cream on the side **+0,5**

With a scoop of vanilla ice cream **+2**

Snacks

Perfect for our terrace, at the bar
or simply any time of the day...

Sharing Board **25**

Egg & Mayo, Chive Bread,
Vulcano Ham & Sausage Salad
on a board – perfect!

Also fantastic individually:

Egg & Mayo **8**

Eggs and mayonnaise

Chive Bread **8**

Sourdough bread from Gaues
with whipped butter & chives

Vulcano Ham **10**

with Pensato lemon olive oil

Sausage Salad **10**

with Lyoner
sausage, Emmental, onion, gherkin,
chives & sourdough bread

Olives **5**

Marinated green and black olives
by Fernando Pensato

José Gourmet

Premium tinned fish from Portugal
served with our Sylt bread and
whipped butter.

Spiced Small Mackerel **12**

Small spicy mackerel pickled
with Piri-Piri in olive oil.

Small Mackerel **12**

Small mackerel in olive oil with salt.

Spiced Petingas **12**

Small spicy sardines pickled in extra virgin
olive oil & seasoned with Piri-Piri,
carrot, gherkin, clove and bay leaf.

Petingas Brava **12**

Small sardines in a traditional brava sauce
of tomato, pepper, garlic, olive oil,
rapeseed oil, mustard, lemon & chilli with
an effortlessly Portuguese kick of heat.

THIS IS OUR ONLINE MENU. WE RESERVE THE RIGHT TO MAKE CHANGES. – ALWAYS UP TO DATE ON SITE.

Beer, Softs & Coffee

BEER • ON DRAUGHT

	Fass	
Bayreuther Hell <i>Bayreuther Brauhaus</i>	0,4l	5,9
Seasonal <i>Brauerei Gebrüder Maisel</i>	0,4l	6,9
Maisel's Weisse Original <i>Brauerei Gebrüder Maisel</i>	0,3l	4,5
	0,5l	6,5
Alsterwasser <i>Bayreuther Hell on draught with Sprite</i>	0,4l	5,5

White Wine Spritzer

Juicy, delicate white wine with clear sparkling water, served on ice in a glass jug.

0,25l 6,5

BEER • BOTTLED

	Flasche	
Astra Urtyp <i>The original from 1909: mild, subtly spiced and simply delicious, with 4.9% alcohol. Brewed with love in the heart of Hamburg.</i>	0,33l	3,5
Maisel & Friends Alkoholfrei <i>Indian Pale Ale - Brauerei Gebrüder Maisel</i>	0,33l	4,5
Maisel's Weisse Alkoholfrei <i>Brauerei Gebrüder Maisel</i>	0,5l	5,5

SOFTS

Bad Pyrmonter <i>sparkling or still</i>	0,25l	3
	0,75l	8
Lemon lemonade <i>freshly squeezed lemon, a little sugar & sparkling water</i>	0,3l	4,5
Homemade Lemonade <i>fresh every day, different every day</i>	0,3l	4,5
Homemade Iced Tea <i>black tea, mint, lime</i>	0,3l	4,5
Coca-Cola <i>Coca-Cola**, Cola Zero**, Fanta, Sprite</i>	0,2l	4
Schweppes <i>Ginger Ale*, Dry Tonic***, Ginger Beer, Bitter Lemon***</i>	0,2l	4
Paulaner Spezi	0,33l	4,5
Almdudler	0,35l	4,5
Vita Malz	0,33l	3,33
Juices <i>apple, passion fruit, rhubarb, orange</i>	0,3l	5
also available as a spritzer	0,3l	4,5



COFFEE** COFFEE ROASTERY BREWDA

Caffè Freddo ⁷ <i>Creamy iced coffee - black or white</i>		4,5
Affogato <i>Espresso with a scoop of vanilla ice cream</i>		5,5
Espresso, Kaffee Crème, Espresso Macchiato ⁷		3,5
Double Espresso, Double Espresso Macchiato ⁷		4,5
Flat White, Cappuccino, Milchkaffee ⁷ <i>also available with oat milk</i>		4,5

TEA ORGANIC & FAIRTRADE TEA BAGS BY CHARITEA

0,25l 4,5

Wild Fruit • <i>Fruit tea blend</i>		
Clean Green • <i>Herbal tea blend</i>		
Black Darjeeling • <i>Black tea****</i>		
African Earl Grey • <i>Black tea with bergamot****</i>		

Fresh Mint Tea

5

Wine & Drinks



FEEL FREE TO ASK US FOR OUR FULL WINE MENU

WINES BY THE GLAS

2024 Grüner Veltliner Löss Jurtschitsch, Kamptal, Austria	○ 0,15l 0,75l	8,5 43
2024 Grauburgunder Leonhard Zeter, Pfalz, Germany	○ 0,15l 0,75l	6,5 29
2024 Riesling Gutswein Rings, Pfalz, Deutschland	○ 0,15l 0,75l	8,5 43
2025 Blanc de Noir <i>Spätburgunder</i> Seckinger, Pfalz, Germany	○ 0,15l 0,75l	7,5 35
2025 Fleur de Rosé <i>Cabernet Sauvignon, Merlot, Cabernet Franc, Spätburgunder</i> Rings, Pfalz, Germany	● 0,15l 0,75l	7,5 35
2024 Puszta Libre! ❄️ <i>Pinot Noir, St. Laurent, Zweigelt</i> Claus Preisinger, Burgenland, Austria	● 0,15l 0,75l	9 44
2023 Nero Rosso <i>Cabernet Franc, Cabernet Sauvignon, Frühburgunder, Merlot, Syrah</i> Seckinger, Pfalz, Germany	● 0,15l 0,75l	8 39
Menger Krug Chardonnay Menger Krug, Pfalz, Germany	○ 0,1l 0,75l	9,5 55
2020 Pinot Rosé Brut <i>Pinot Noir</i> Franz Keller, Baden, Germany	● 0,1l 0,75l	10,5 62

DRINKS

Gin & Tonic Vodka & Lemon Rum & Cola <i>other long drinks from €11</i>	11
Amalfi <i>Campari*, Schweppes Bitter Lemon</i>	11
Aperol Spritz <i>Aperol*, sparkling wine & soda</i>	11
Fluffy Garibaldi <i>Campari*, orange juice, Free Foam</i>	13
Appletini <i>Żółtkowa Czysta de Luxe Vodka, Berentzen Sour Apple, Verjus, Bitters, Milk</i> ⁷	13
Negroni Fiorato <i>Campari, St. Germain Lillet Rosé, Żółtkowa Czysta de Luxe Vodka, Verjus</i>	14
Reisetbauer „Brandstatt“ Pear Cuvée BULLEREI HOUSE SPIRIT	2cl 11

BOTTLED WINES

2024 Grüner Veltliner „Am Berg“ Bernhard Ott, Wagram, Austria	○ 0,75l	45
2023 Breisgau <i>Pinot Gris, Pinot Blanc</i> Bernhard Huber, Baden, Germany	○ 0,75l	59
2022 Riesling Deidesheim am Kirchenberg - Erste Lage Seckinger, Pfalz, Germany	○ 0,75l	69
2019 Pinot Noir Stigler, Baden, Germany	● 0,75l	59
2022 Syrah GE Ziereisen, Baden, Germany	● 0,75l	64
2023 Kapitel I <i>Cabernet Franc</i> Christian Tschida, Burgenland, Austria	● 0,75l	69
Blanc de Blancs Brut <i>Grüner Veltliner, Pinot Blanc, Chardonnay</i> Jurtschitsch, Kamptal, Austria	○ 0,75l	69
2022 Pinot Brut Rosé <i>Pinot Meunier, Pinot Noir</i> Krack Sekthaus, Pfalz, Germany	● 0,75l	59

DRINKS • OHNE ALC.

Sanbittèr Soda <i>Sanbittèr, soda water</i>	8,5
Sanbittèr Orange <i>Sanbittèr, orange juice</i>	8,5
Verjus Spritz <i>Schweppes Tonic Water, Verjus, sparkling water, elderflower</i>	10

ALLERGENS

BIGGER PRINT AVAILABLE

- 1• GLUTEN-CONTAINING CEREALS
- 2• CRUSTACEANS
- 3• EGGS
- 4• FISH
- 5• PEANUTS
- 6• SOY
- 7• MILK / LACTOSE
- 8• TREE NUTS
- 9• CELERY
- 10• MUSTARD
- 11• SESAME
- 12• LUPIN
- 13• SULPHUR DIOXIDE / SULPHITES
- 14• MOLLUSCS
- 15• DAILY SPECIAL WITH A CHANGING RECIPE. ALLERGENS MAY VARY ON A DAY-TO-DAY BASIS. PLEASE ASK A MEMBER OF OUR TEAM FOR CURRENT ALLERGEN INFORMATION!
- 16• NO ALLERGENS

- Snacks**
- Sharing Board **15!**
 - Egg & Mayo **3,10,13**
 - Chive Bread **1,7**
 - Vulcano Ham **16**
 - Sausage Salad **1,7,13**

Olives **16**

- Mackerel spicy **1,4,7,13**
- Mackerel smoked **1,4,7,13**
- Petingas spicy **1,4,7,13**
- Petingas Brava **1,4,7,13**

Main Menu

- Green Lettuce **7,13**
- House Salad **1,3,7,13**
- Burratina **7**
- Styrian Vitello **1,7**
- Beef Aspic **3,13**
- Smoked Matjes Herring **4,8**
- White Asparagus **3,7**
- Vulcano Ham **16**
- Cooked Ham **13**
- Wiener Schnitzel **1,3**
- Paprika Roast Chicken **1,3,6,7,9,10**
- Pollock Fillet **1,3,4,7,13**
- Onion Roast Beef **1,3,13**
- Fleischpflanzerl **3,7,13**
- Cheese & spinach dumplings **1,3,7**
- Crumble Cake w/ ice cream **1,3,7**
- Rice Pudding **7**
- Palatschinken **1,3,7**

Daily Specials

- Lunch Menu see dishes, otherwise **15!**
- Crumble Cake **1,3,7**
- Cream on the side **7**
- Vanilla Ice Cream **3,7**

* CONTAINS COLOURING | ** CONTAINS CAFFEINE | *** CONTAINS QUININE | **** CONTAINS THEINE