



OUR MENU

Opening Hours

Mo. - Fr. : 8:30 am - 5:00 pm

Sa. : 9:00 am - 5:00 pm

Su. & holidays : 10:00 am - 5:00 pm

The kitchen closes at 3:45 pm



GOOGLE REVIEW



INSTAGRAM

HOT BEVERAGES

COFFEE	single 	double 
Espresso	2,50 €	3,80 €
Espresso Macchiato ^g	2,80 €	4,00 €
Americano	2,80 €	4,00 €
Café Crema	2,80 €	4,00 €
Cappuccino ^g	3,60 €	4,60 €
Milk Coffee ^g		3,90 €
Latte Macchiato ^g		4,20 €
Flat White ^g		4,20 €
Cortado ^g	3,00 €	
Caramel Macchiato ^g		5,50 €
Dark Mochaccino ^g		5,50 €
Babycino ^g	Free for our little friends (up to 6 years old)	

TEA		
Different Flavours	3,80 €	5,00€
Ronnefeldt 100% organic		
Fresh Mint	4,00€	5,50€
Fresh Ginger - Lemon	4,00 €	5,50€

EXTRAS

Espresso Shot	1,50 €
Syrup: Vanilla, Caramel, Hazelnut, Coconut	0,80 €

MILK ALTERNATIVES no extra charge :)

Oatmilk^a, Almond milk^h,
Coconutmilk^{f,h}, Lactose-free^g

SUPERFOOD- & CHAI LATTE

Matcha Latte ^g Golden	5,50 €
Turmeric Latte ^g	4,90 €
Beetroot Latte ^g	4,90 €
Charcoal Latte ^g	4,90 €
Guarana Cacao Latte ^g	4,90 €
African Rooibos Latte ^g	4,90 €
Chai Spicy ^g	4,90 €
Chai Toucan Mango ^g	4,90 €
Chai Green Tea ^g	4,90 €

HOT CHOCOLATE

	
Hot Chocolate ^g	4,50 €
Large Hot Milk ^g	3,40 €
Hot Chocolate ^g - Hazelnut	4,90 €
Hot Chocolate ^g - Salted Caramel	4,90 €
Hot Chocolate ^g - White Cranberry	4,90 €
Hot White Chocolate ^g	4,90 €
Hot Chocolate ^g - White Mastic	4,90 €

SPECIALS

Hazelnut Croquant Latte ^g	4,90 €
Pumpkin Spice Latte ^g	4,90 €
Chai Honey Spice ^g	5,30 €

COLD BEVERAGES

WATER

	0,3l	1l
Still / Sparkling	2,50 €	4,20 €
Infused Water	3,20 €	6,90 €

with wild berries, lemon & mint

ICED COFFEE / FRAPPÉS



Cold Brew (saisonal)	4,00 €
Sunshine Brew (orange juice)	6,00 €
Iced Americano	4,00 €
Iced Latte Macchiato ^g	5,50 €
Iced Caramel Macchiato ^g	6,00 €
Iced Dark Mocchaccino ^g	6,00 €
Frappé Caramel Coffee ^g	6,00 €
Frappé Chocolate ^g	6,00 €
Frappé Coffee ^g	6,00 €
Frappé Matcha ^g	6,00 €
Frappé Cookies & Cream ^g	6,00 €
Frappé Yoghurt Cream ^g	6,00 €
Iced Matcha ^g	6,00 €
Strawberry Iced Matcha ^g	8,00 €
Mango Iced Matcha ^g	8,00 €
Freddo Espresso	4,50 €
Freddo Cappuccino ^g	5,00 €
Cold Chocolate ^g	4,50 €

SOFTDRINKS

Proviant	4,00 €
Cola	
Cola sugar-free	
Apfelschorle (Apple Spritz)	
Orange Lemonade	

Handmade Lemonade

Mango / Lemon	6,40 €
Pink Grapefruit (seasonal)	5,90 €
Lemon / Agave / Ginger	6,40 €

Iced Tea

Lemon	4,00 €
Peach	

VITAMINES IN A GLASS

SMOOTHIES

6,50 €

Exotic

Pineapple, mango, banana, coconut milk, orange juice

Berries

Berry mix, banana, orange juice

Frozen Fit®

Berry mix, banana, milk - [milk alternatives available](#)

Green Deal

Avocado, spinach, basil, spirulina, banana, orange juice

COLD-PRESSED JUICE

0,25l

0,5l

Orange juice

4,90 €

8,90 €

ALCOHOLIC BEVERAGES

BEER

Oberdorfer ^a Helles	3,50 €
Allgäuer Büble EdelWEiBbier ^a 0,5l	4,20 €
Corona beer	4,50 €
Corona beer alcohol-free	4,50 €

SPARKLING

		
Ca' Ernesto Prosecco ^l	6,50 €	30,00 €

COCKTAILS & LONGDRINKS

Hugo ^l	7,50 €
Lillet Wild Berry ^l	7,50 €
Aperol Spritz ^l	7,50 €
Gin Tonic ^l	8,00€
Espresso Martini ^l	10,00 €

BREAKFAST

available until 3:00 PM

SUNNY SIDE UP^{c,a}

8,00 €

3 organic eggs, half a slice of bread

- opt. vegan, glutenfree

OMELETTE^{c,a}

8,00 €

3 organic eggs mixed into an omelette, half a slice of bread

- opt. vegan, glutenfree

SCRAMBLED EGGS^{c,a}

8,00 €

3 organic scrambled eggs, half a slice of bread

- opt. vegan, glutenfree

AVOCADO TOAST WITH 2 EGGS^a

12,90 €

1 slice of bread, homemade guacamole, tomatoes, 2 eggs sunny side up

- opt. vegan, glutenfree

BREAKFAST BURRITO^{c,a,g}

12,90 €

Wrap filled with fried feta, 2 organic eggs and tex-mex cheese, homemade salsa dip

MEDITERRANEAN OMELETTE^{c,a,g}

11,90 €

3 organic eggs mixed into an omelette, feta cheese, mozzarella, onions, bell peppers, olives, with bread sticks - opt. vegan, glutenfree

SUNNY SIDE UP^{c,a}

12,90 €

3 organic eggs mixed into an omelette, Turkey ham, peppers, corn and mozzarella-cheddar mix, bread sticks - opt. vegan, glutenfree

GREEN GARDEN^g

13,50 €

3 organic eggs mixed into an omelette, spinach, spring onions, mushrooms, feta cheese, cherry tomatoes, bread sticks - opt. vegan, glutenfree

FITNESS BURRITO^{c,a,g}

15,50 €

3 organic eggs mixed into an omelette, avocado, onions, mushrooms, homemade salsa dip

All extras (avocado, smoked salmon etc.) can be found further back

SWEET BREAKFAST

PANCAKES

A stack of 4 fluffy pancakes with your choice of sauce (additional sauce +1,50€) 12,90 €

Chocolate - Salted - Caramel^{a,c,g} - opt. vegan (without Caramel)

Wildberry^{a,c,g} - opt. vegan

Maple Syrup^{a,c,g} - opt. vegan

Hazelnut Cream^{a,c,f,g,h} - opt. vegan

YOGURT & PORRIDGE BOWLS

PORRIDGE BOWL WITH BERRIES & GRANOLA^{a,g,h} 11,40 €

Oats porridge, dark cocoa, homemade granola, homemade berry sauce, coconut flakes, fresh berries, chia seeds - opt. vegan

YOGURT BOWL WITH PEANUT BUTTER & GRANOLA^{a,e,g,h} 11,80 €

Greek yogurt, homemade granola, banana, dark chocolate, peanut butter, peanuts, chia seeds - opt. vegan

YOGURT BOWL WITH BERRIES & GRANOLA^{a,g,h} 12,90 €

Greek yogurt, homemade granola, homemade berry sauce, fresh berries, coconut flakes, chia seeds - opt. vegan

SMALL CHIA YOGURT^{a,g,h} 7,80 €

Chia Pudding, homemade granola, homemade berry sauce, fresh berries, coconut flakes
- opt. vegan

LUNCH

SALADS

Salad Bowl^a	14,60 €
Salad, tomatoes, bell peppers, grilled vegetables, fried mushrooms, hummus, guacamole, agave mustard dressing, bread sticks, fresh herbs - opt. glutenfree ^{a,c,g,h,k,f}	
Tuna Salad^{a,c,d,j}	14,60 €
Salad, tomatoes, bell peppers, corn, onions, 1 egg, tuna, crispy bread sticks, fresh herbs - opt. glutenfree ^{a,c,g,h,k,f}	
Salad Bowl with Fresh Goat Cheese^{a,g}	15,40€
Lettuce, tomatoes, bell peppers, corn, onions, goat cheese, agave mustard dressing, breadsticks, and herbs - opt. glutenfree ^{a,c,g,h,k,f}	
Bulgur Salad with Grilled Chicken^{a,g}	15,90 €
Bulgur, bell peppers, onions, tomatoes, parsley, yogurt dressing - opt. vegan	

WRAPS

(only from monday to friday)

Hummus, Mushrooms & Egg^{a,c,k,m}	11,90 €
Homemade hummus, salsa, kidney beans, corn, salad, fried mushrooms, egg	
Hummus, Mushrooms & Grilled Vegetables^{a,h,m} (vegan)	11,90 €
Homemade hummus, salsa, kidney beans, corn, salad, fried mushrooms, grilled vegetables	
Guacamole & Grilled Vegetables^{a,m} (vegan)	13,90 €
Homemade guacamole, salad, tomatoes, bell peppers, grilled vegetables	
Smoked Salmon & Feta^{a,d,g,j,h,m}	14,90 €
Homemade honey-mustard cream, salad, cucumberfeta, smoked salmon	
Tuna^{a,d,g,j,h,m}	13,90€
Homemade tuna cream, salad, corn, bell pepper, egg	

LUNCH

FOCACCIA

8,90 €

Focaccia with Grilled Vegetables^{a,h}

Grilled bell peppers, eggplant, zucchini, salad, homemade hummus (vegan)

Focaccia with Feta Cheese^{a,g}

Feta cheese, cream cheese, tomatoes, olives (vegetarian)

Focaccia with Salami and Cheese^{a,c,g,j}

Beef salami, cheese, tomato, cucumber, mayonnaise

PASTA BOWLS

opt. glutenfree

Pesto Rosso & Feta^{a,g,h,j,m}

14,90 €

Organic wholemeal pasta, homemade pesto rosso, feta, walnuts, cashew nuts, zucchini, carrots, spinach, honey-mustard dressing, crispy bread sticks, fresh herbs

Tuna^{a,d,g,h,j,m}

14,90 €

Organic wholemeal pasta, homemade tuna cream, zucchini, carrots, spinach, honey-mustard dressing, crispy bread sticks, fresh herbs

Guacamole & Salsa^{a,j,m} (vegan)

13,90 €

Organic wholemeal pasta, salsa, kidney beans, corn, guacamole, sesame, spinach, agave-mustard dressing, crispy bread sticks

SOUP

Upon request

Soup of the day with bread sticks - opt. glutenfree

LUNCH

BREAD - opt. glutenfree^{a,c,g,h,k,f}

Hummus, Mushrooms & Egg^{a,c,h,m} 9,90 €

1 slice of bread, homemade hummus, salad, grilled mushrooms, egg, fresh herbs

Hummus, Mushrooms & Grilled Vegetables^{a,h,m} (vegan) 9,90 €

1 slice of bread, homemade hummus, salad, grilled mushrooms, grilled vegetables, fresh herbs

Guacamole & Grilled Vegetables^{a,h,m} (vegan) 9,90 €

1 slice of bread, homemade guacamole, salad, grilled vegetables, fresh herbs

Pesto Rosso & Feta^{a,g,h} 8,90 €

1 slice of bread, homemade pesto rosso, tomatoes, feta, walnut/cashew nut mix, fresh herbs

Tuna & Feta^{a,d,g,h} 8,90 €

1 slice of bread, homemade tuna cream, tomatoes, feta, fresh herbs

Smoked Salmon & Feta^{a,d,g,h} 13,90 €

1 slice of bread, homemade honey-mustard cream, salad, cucumbers, smoked salmon, feta, fresh herbs

EXTRAS

SALTY EXTRAS

FOR BREAKFAST

Butter	1,00 €	Smoked salmon ^d	3,80 €
Onions	1,00 €	1 extra egg ^c	1,50 €
Tomatoes / Bell pepper / Mushrooms	1,30 €	half a slice of bread ^a	1,20 €
Mozzarella - Cheddar Mix ^g	1,70 €	-opt. glutenfree ^{a,c,g,h,k,f}	
Feta cheese ^g	3,00 €	Marinated chicken	3,90 €

DIPS WITH BREAD STICKS - opt. glutenfree

4,50 €

Pesto rosso^{a,g}

Tuna cream^{a,d,g}

Guacamole^a

Hummus^{a,h,m}

Salsa^{a,m}

SMALL SALAD

4,90 €

Salad, tomatoes, bell pepper, agave-mustard dressing^j

SWEET EXTRAS

TOPPINGS

Maple syrup	1,90 €
Peanut butter ^h	1,90 €
Wildberry sauce	1,90 €
Chocolate sauce	1,40 €
Caramel sauce ^g	1,40 €
Hazelnut cream ^{f,g,h}	1,20 €
Jam	1,20 €
Honey ^j	1,20 €

SWEETS FROM THE COUNTER

CAKE & CROISSANT

Croissant^{a,c,f,g} (while supplies last) 2,50 €

Chocolate Croissant^{a,c,f,g} (only on weekends, while supplies last) 2,80 €

Jam/ Hazelnut cream^{f,g,h} + 1,20 €

Daily Cake Selection

Have a look at our cake display - it's worth it :) price varies

+ Whipped cream + 0,50 €

Homemade Brownie-Cookies

3,30 €

available occasionally

COOKIE

3,30 €

Lemon Zest (vegan)

Oat-Almond (vegan)

Double Chocolate

Chocolate Chip

ALLERGENE

- a) Gluten-containing cereals (i.e. wheat, rye, barley, oats, spelt, etc.) and products made from them
- b) Crustaceans and products derived from crustaceans
- c) Eggs and egg products
- d) Fish and fish products
- e) Peanuts and peanut products
- f) Soy and soy products
- g) Milk and milk products (including lactose)
- h) Tree nuts, i.e. almond (*Amygdalus communis* L.), hazelnut (*Corylus avellana*), walnut (*Juglans regia*), cashew (*Anacardium occidentale*), pecan (*Carya illinoensis* (Wangenh.)), Brazil nut (*Bertholletia excelsa*), pistachio (*Pistacia vera*), macadamia nut, and Queensland nut (*Macadamia ternifolia*) as well as products made from them
- i) Celery and celery products
- j) Mustard and mustard products
- k) Sesame seeds and sesame seed products
- l) Sulfur dioxide and sulfites in a concentration of more than 10 mg/kg or 10 mg/l expressed as SO₂
- m) Lupins and products made from them
- n) Mollusks and products made from them