
BARFOOD

SPICY NUTS 3.00
cashew nuts, hazelnuts

ERICH NACHOS 5.50
avocado mash, sambal oelek cheese,
feta, jalapenos, chilli

CROSTINI 5.50
home made brioche baguette
-avocado mash &
-olive tapenade,
dried tomatoes &
-tomato&peppersalsa

GREEK OLIVES 3.50
from MANI

SOUP OF THE DAY 4.00

FIZZY SODAS 0.4L

FOREST BERRY 4.40
forest berries, basil

LIQUID PASSION 4.40
passionfruit, mint

ELDERFLOWER 4.40
elderflower, lime, mint

ICE TEA 0.4L

APPLE & MINT 4.40
ceylon, pomegranate, apple
slices, fresh mint

SWEET TREATS

KAISERSCHMARREN 5.50
-grilled plums, damson jam
-fresh berries, buckwheat,
strawberry jam

CAKES & MORE
-schokoshot 3.50
-strawberry mascarpone cake 4.00
-carrot-quinoa nut
tartlet (vegan) 4.50
-orange-almond cake 4.50

FRESH JUICES 0.2L

ORANGE 4.10

ORGANIC CARROT 4.10

BETROOT 4.10

DETOX SMOOTHIES 0.25L

GREEN MACHINE 4.90
pineapple, banana, spinach,
apple, ginger, romaine lettuce

NUTRINE BOMB 4.90
mango, kiwi, acai, orange,
banana, coconut flakes

MORNING GLORY 4.90
orange, carotte, apple- ginger

APPLE-GINGER SHOT 2c1 0.80
ginger, apple, lemon

breakfast for
individualists

RISE & SHINE

1.00 EACH EXTRA

grilled tomato
spicy tomato&bean sauce
lime cream cheese
feta
crudités
hummus

1.50 EACH EXTRA

crispy bacon
herb mushrooms
mini sausages
honey crust ham -(grilled
if desired)
chorizo
organic egg

1.start with:

VEGAN or **EGGS**

2.let it rise:

then add **EXTRAS**

3.let it shine:

round it off with **TOPPINGS**

VEGAN 5.00

avocado-mash
toasted
organic whole-grain bread

EGGS 5.00

2 eggs
poached/scrambled/fried
toasted sourdough bread

2.00 EACH EXTRA

smoked salmon
avocadamash
grilled veg
tofu
halloumi

TOPPINGS 2 INCLUDED

crispy quinoa
tomato&pepper salsa
dukkah (nut&spice mix)
red pickled onion
fresh herb leaves
fresh chilli

BREAKFAST

daily 9am to 4pm

organic free-range eggs
honey crust ham from duroc free-range pigs
bread & hand-rolled semmel from joseph brot
-PERENNIAL RYE BREAD WITH SUMMER APPLE (100% rye)
-LA MARIANNE (wheat & rye)

HUEVOS RANCHEROS 9.00

AVAILABLE AS VEGAN

2 corn tacos, 2 fried eggs,
feta, spicy tomato & bean
sauce, coriander

BREAKFAST TACOS 9.50

cheese & herb omelette (3 eggs)
roasted mushrooms,
crispy bacon, avocado mash,
tomato salsa

BENNY EGGS 8.50

home made brioche baguette,
2 poached eggs,
baby spinach, tomato salsa,
hollandaise sauce

SPINACH & HERB OMLETTE 8.50

smoked salmon, chips,
asian salad, radishes,
horseradish-gervais,
whole grain bread

SCHÖNER ERICH 11.00

honey crust ham,
cream cheese, chive butter,
soft-boiled egg, gruyère,
smoked salmon, crispy bacon,
mini acai bowl, la marianne,
organic hand-rolled semmel,
perennial rye bread

BREAKFAST BOWL 7.50

avocado mash, poached egg,
herb mushrooms, baby chard,
grilled tomato, dukkah

SÜSSER ERICH 7.50

croissant, scone, damson jam,
mini-kaiserschmarren,
apricot jam, crispy butter

ACAI BOWL (VEGAN) 3.00/5.00

pomegranate, kiwi, banana,
buckwheat

CRISPY GRANOLA 3.00/5.00

yoghurt, apple, berries

CHOCOLATE PORRIDGE (VEGAN) 4.00

kiwi, pomegranate, banana,
coconut chips

KAISERSCHMARREN 5.50

-grilled plums, damson jam
-fresh berries, buckwheat,
strawberry jam

BOOZY BREAKFAST

MIMOSA 5.00

house bubbles, fresh
orange juice, raspberries

BLOODY „ERICH“ 5.00

2cl partisan vodka, lemon,
cucumber, olive, tabasco,
worcestshire sauce
bacon!...or not?

ESPRESSO MARTINI 5.00

2cl partisan vodka, kahlua,
espresso, brown sugar

TACOS

1taco/3tacos

RED HUMMUS (VEGAN) 3.30/9.00

herb roasted parsnip,
crispy wild garlic

AVOCADO FETA 3.50/9.50

refried beans, leek, salsa,
coriander, lime

CHICKEN 3.50/9.50

bell peppers, tomatoes,
asian salad

BEEF STIFADO 3.80/10.00

shallots, olive

CHILLI CON CARNE 3.80/10.00

cream cheese, coriander,
black sesame

MANGO PRAWN 4.00/10.50

rocket, tomato, lime-mayo, basil

TACO-FLIGHT 18.00

3 types, 2 of each

BOWLS

QUINOA 9.00

caramelized carrots, chard,
grilled pineapple, red feta

HALLOUMI 9.00

beetroot hummus, yoghurt and
herb dip, courgette noodles,
crunchy buckwheat

ORECCHIETTE 9.00

olives, capers, rocket,
cucumber, grated pignoli,
pomodori secchi, dressing

ASPARAGUS (VEGAN) 9.00

quinoa, rocket,
cherry tomato, raddish,
pumpkin seed oil vinaigrette

SKEWERS

1skewer/2skewers

CORN COBS 1.50/2.50

manchego, chilli

CHICKEN 2.00/3.50

coconut curry

HALLOUMI 3.00/5.50

grilled leeks, chilli, dukkah

ASPARAGUS 3.00/5.50

candied cherry tomato,
hollandaise

ONION ROASTED BEEF 3.00/5.50

roast potatoes, gherkins

SALMON 3.50/5.50

asia salad, chili

STICK & BRIOCHE 13.00

all types, 1 of each &
2 home made brioche baguette,
tomato & pepper salsa

GRILLED CHEESE SANDWICHES

CREAM CHEESE- CURRYCHICKEN 10.00

sourdough bread, asian
leaf salad, cucumber

HALLOUMI-FIG MUSTARD 10.00

sourdough bread, avocado, red
hummus, braised onions

HAWAII 8.50

home made brioche toast, ham,
mountain cheese, mozzarella,
rocket, pineapple-chillisalsa

MEATBALLS BURGER 15.00

200g beef(100%), rocket,
homemade brioche bun, spicy
tomato sauce, jalapenos,
mountain cheese, gratinated
nachos, guacamole