

on weekdays from 11.30 until 16.00

SOUP / SALAD

SOUP OF THE DAY	5.50
SALAD	3.50
DESSERT OF THE DAY	2.50

TACO LUNCH BOXES

daily fresh! check out the board or simply ask us!

MEAT TACO BOX	13.50
3 tacos + soup/salad + dessert	
VEGGIE/VEGAN TACO BOX	12.50
3 tacos + soup/salad + dessert	

daily from 11 am

BARFOOD

HAUS CHIPS (vegan)	4.50
colorful potato, seasoned salt	
MARINATED OLIVES (vegan)	6.00
KIMCHI QUESADILLAS	7.00
monterey jack, red cheddar, avocado mash, sour cream, chili	
ERICH NACHOS	8.00
avocado mash, sambal oelek-cheese, bean cream, feta, jalapenos, chili	

food

ask our staff for the allergies menu . prices in euros incl. vat..

RISE AND SHINE

breakfast for individualists



start with
a base

+



add
extras

+



round it off
with toppings

1. BASE

VEGAN

8.00

avocado mash, toasted
organic whole-grain bread

EGGS

8.00

toasted organic steam-oven-baked bread
2 eggs of your choice:

- poached
- scrambled
- fried

3. TOPPINGS

2 TOPPINGS INCLUDED

- crispy quinoa (vegan)
- tomato & pepper salsa (vegan)
- dukkah (nut & spice mix) (vegan)
- red pickled onions (vegan)
- fresh herb leaves (vegan)
- fresh chili (vegan)

2. EXTRAS

EACH EXTRA

+2.00

- grilled tomato (vegan)
- herb mushrooms (vegan)
- crudités (vegan)
- hummus (vegan)
- sauce hollandaise
- organic egg

EACH EXTRA

+3.00

- spicy tomato & bean sauce (vegan)
- tofu (vegan)
- feta
- halloumi
- crispy bacon
- chorizo
- ham

EACH EXTRA

+4.00

- avocado mash (vegan)
- smoked salmon

daily 9am to 4pm

BREAKFAST

KICKSTARTER 7.50

ruby chocolate croissant with pistachios and pomegranate, cappuccino, apple-ginger shot

HUEVOS RANCHEROS 11.00

vegan possible – 2 corn tacos, 2 fried eggs, feta, spicy tomato & bean sauce, coriander, lime & cream cheese

BREAKFAST TACOS 11.00

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

HARISSA EGGPLANT grilled 11.00

2 poached eggs, greek yoghurt, feta, dukkah, nuts, parsley, mint, sourdough bread

BENNY EGGS 10.50

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

GREEN SHAKSHUKA vegan möglich 10.50

2 eggs, feta, spinach, courgette, broccoli, peas, cashews, cumin, chili, organic steamoven-baked bread, coconut milk

SCHÖNER ERICH 15.00

ham, cream cheese, chive butter, soft-boiled egg, gruyère, smoked salmon, crispy bacon, mini acai bowl, organic hand-rolled semmel, urkornbrot, horseradishl

BREAKFAST BOWL 10.00

avocado mash, poached egg, herb mushrooms, red baby chard, fragrant rice, radish, cucumber, kimchi, sesame

ACAI BOWL vegan 7.50

pomegranate, kiwi, banana, buckwheat

SÜSSER ERICH 10.50

croissant, home made brioche toast, butter, apricot jam, strawberry jam, soft boiled egg, french toast, marinated berries

PINK PORRIDGE vegan 7.50

oatmeal, coconut milk, raspberries, pistachios, flamed banana, coconut, berries, almonds

FRENCH TOAST 8.00

fresh berries, maple syrup

EXTRAS

organic hand-rolled semmel 1.50

org. steam-oven-baked bread+Urkorn 2.50

chives bread 4.20

croissant 3.00

quinoa croissant vegan 3.00

ruby chocolate croissant 4.00

pistazien, granatapfel

käse (gruyère) 2.50

organic buckwheat bread gluten-free 3.00

BOOZY BREAKFAST

MIMOSA 7.50

HOUSE BUBBLES, fresh orange juice, raspberries

BLOODY „ERICH“ 6.90

2cl HOUSE VODKA, lemon, cucumber, olive, tabasco, worcestshire sauce
bacon!...or not?

ESPRESSO MARTINI

GOOD MORNING 2cl 7.50

GOOD NIGHT 5cl 12.00

HOUSE VODKA, double espresso, kahlua, brown sugar

food

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GRILLED SANDWICHES

THE HANGOVER 12.00

hand-rolled semmel, tomato, 2 fried eggs, ham, avocado, leaf spinach, braised onions, chili cheese

HALLOUMI-FIG MUSTARD 12.00

organic steam-oven-baked bread, avocado, fig mustard, red hummus, braised onions, chard-basil-tomato salad

CLUB 15.00

organic steam-oven-baked bread, gruyère, mozzarella, chicken leg, crispy bacon, red onion, romaine lettuce, tomato, avocado mash, lime mayo

PULLED PORK 15.50

brioche bun, home made bbq sauce, red cabbage, braised onions, gherkins, tomato relish, ERICH nachos

EGGPLANT GRILLED 14.00

greek yoghurt, feta, pine nuts, harissa, parsley, mint, dill

daily from 9 am

SWEET TREATS

FRENCH TOAST 8.00

fresh berries, maple syrup

CAKES

chocolate shot 4.50

apple & blackberry crumble tart 5.00

carrot-quinoa nut tartlet (vegan) 5.00

orange-almond cake 5.00

daily from 11 am

BOWLS

BAJA MEXICO vegan possible 10.00

quinoa, avocado, radishes, spicy beans, lime, nachos, baja sauce

QUINOA BOWL vegan 12.00

quinoa, pink hummus, stewed cauliflower, peppers, young spinach, pulled chipotle mushrooms, tahina

CAESER 12.00

chicken, avocado, parmesan, romaine salad, caesar-dressing, steam-oven-baked bread

SALMON POKE raw salmon 16.00

avocado, cucumber, basmati rice, tomatoes, soy marinade, sesame

daily from 4 pm

TACOS

1 taco / 3 tacos.

HUMMUS EGGPLANT 4.50 / 12.00

vegan – pomegranate, soy yoghurt, pine nuts, pesto

AVOCADO-FETA 4.50 / 12.00

bean cream, spring onion, salsa, coriander, lime

CHICKEN „AL PASTOR“ 5.00 / 13.50

bean cream, pineapple, spring onion, coriander

BEEF BIRRIA 5.00 / 13.50

monterey jack, spring onion, cheddar cheese, coriander

PULLED PORK 5.00 / 13.50

red cabbage, bbq, braised onions, gherkins

SALMON 5.50 / 15.00

cream cheese, red cabbage, spicy citrus fruit

TACO-FLIGHT 3 types, 2 of each 24.00

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