
BARFOOD

SPICY NUTS 3.00

cashew nuts, pistachios

ERICH NACHOS 6.00

avocado mash, sambal oelek cheese,
bean spread, feta, jalapenos, chilli

CROSTINI 3 types 6.00

home made brioche baguette
-avocado mash &
-hokkaido quinoa &
-tomato & pepper salsa

MARINATED OLIVES 3.50

SWEET TREATS

KAISERSCHMARREN 6.00

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

CAKES & MORE

-chocoshot 4.00
-strawberry mascarpone cake 4.50
-carrot-quinoa nut
tartlet (VEGAN) 4.50
-orange-almond cake 4.50

CHOCOLATE MOUSSE 7.00

crispy hazelnut,
pistachios, pomegranate

KICKSTARTER 6.50

ruby chocolate croissant
with pistachios &
pomegranate, cappuccino,
apple & ginger shot

DETOX SMOOTHIES 0.25L

GREEN MACHINE 5.20

pineapple, banana, spinach,
apple, ginger, romaine lettuce

NUTRINE BOMB 5.20

zico 100 % coconut water,
mango, kiwi, acai, orange,
banana, coconut flakes

MORNING GLORY 5.20

orange, carrot, apple-ginger

APPLE-GINGER SHOT 2cl 1.00

FRESH JUICES 0.2L

ORANGE 4.50

ORGANIC CARROT 4.50

BEETROOT 4.50

ICE TEA 0.4L

APPLE & MINT 4.90

ceylon, pomegranate, apple
slices, fresh mint

FIZZY SODAS 0.4L

FOREST BERRY 4.90

forest berries, basil

LIQUID PASSION 4.90

passionfruit, mint

ELDERFLOWER 4.90

elderflower, lime, mint

RISE AND SHINE

breakfast for individualists



start with
a base

+



add
extras

+



round it off
with toppings

1. BASE

VEGAN 7.00

avocado mash, toasted
organic whole-grain bread

EGGS 7.00

2 eggs
poached/scrambled/fried
toasted organic sourdough
bread

3. TOPPINGS

2 TOPPINGS INCLUDED

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

2. EXTRAS

+2.00 / EACH EXTRA

grilled tomato
spicy tomato & bean sauce
sauce hollandaise
lime cream cheese
herb mushrooms
grilled veggies
feta
organic egg
crudités
hummus

+3.00 / EACH EXTRA

crispy bacon
mini sausages 2 pcs
tofu
halloumi
chorizo
ham from thum
-(grilled if favoured)

+4.00 / EACH EXTRA

smoked salmon
avocado mash

BREAKFAST

daily 9am to 4pm

HUEVOS RANCHEROS 10.00

AVAILABLE AS VEGAN

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

BREAKFAST TACOS 10.00

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

BENNY EGGS 9.00

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

GREEN SHAKSHUKA 9.00

AVAILABLE AS VEGAN

2 eggs, feta, spinach, thai asparagus, broccoli, fava beans, cashews, cumin, chilli, sourdough bread

SCHÖNER ERICH 13.50

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 9.00

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

ACAI BOWL (VEGAN) 4.00/6.00

pomegranate, kiwi, banana, buckwheat

CRISPY GRANOLA 4.00/6.00

yoghurt, apple, berries

SÜSSER ERICH 8.00

ruby chocolate croissant with pistachios & pomegranate, scone, damson jam, mini-kaiserschmarren, apricot jam, crispy butter

CHOCOLATE PORRIDGE (VEGAN) 6.00

kiwi, pomegranate, banana, coconut chips

KAISERSCHMARREN 6.00

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

EXTRAS

organic hand roll 1.50

sourdough bread 2.50

chives bread 4.00

croissant 2.00

vegan croissant 2.00

chocolate & nut croissant 2.50

ruby chocolate croissant 3.50

cheese (gouda/brie) 2.50

BOOZY BREAKFAST

MIMOSA 5.90

house bubbles, fresh orange juice, raspberries

BLOODY „ERICH“ 5.90

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

ESPRESSO MARTINI 5.90

2cl HOUSE VODKA, kahlua, espresso, brown sugar

daily from 11am

GRILLED CHEESE SANDWICHES

HAWAII 9.00

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

IN THE CLUB 12.00

sourdough bread, gruyère, mozzarella, chicken fillet, crispy bacon, red onion, romaine lettuce, tomato, avocadomash, lime mayo

THE HANGOVER 11.00

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

HALLOUMI 11.00

sourdough bread, avocado, fig mustard, red hummus, braised onions, chard-basil-tomato salad

MEATBALLS BURGER 15.00

brioche bun from joseph brot, 200g beef(100%), rocket, guacamole, tomato sauce, jalapenos, gratinated nachos

daily from 11am

BOWLS

BAJA MEXICO (VEGAN) 9.50

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

AUTUMN BUDDAH 9.50

sweet potatoes, red lentils, bell pepper, spinach, tahina, egg (pickled in beetroot)

SALMON POKE 10.00

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

PORTOBELLO (VEGAN) 9.50

broccoli, beetroot hummus, kale, braised hokkaido, crunchy quinoa, pepper pesto

daily from 4pm

TACOS 1taco/3tacos

HOKKAIDO-QUINOA (VEGAN) 3.50/9.50

pomegranate, tomato, parsley

AVOCADO FETA 3.80/10.00

refried beans, leek, salsa, coriander, lime

CHICKEN 3.80/10.00

bell peppers, tomatoes, asian salad

CHILLI CON CARNE 4.00/10.50

cream cheese, coriander, black sesame

PULLED PORK 4.20/11.00

red cabbage, bbq dip, cucumber, red onions

MANGO PRAWN 4.20/11.00

rocket, tomato, lime mayo, basil

TACO-FLIGHT 19.00

3 types, 2 of each

daily from 4pm

SKEWERS 1skewer/2skewers

CORN COBS 1.50/2.50

manchego, chilli

CHICKEN 2.00/3.50

coconut curry

HALLOUMI & COURGETTE 3.00/5.50

tomato & pepper salsa, quinoa

PORTOBELLO (VEGAN) 3.00/5.50

pepper pesto, crunchy quinoa

ONION ROASTED BEEF 3.00/5.50

roast potatoes, gherkins

SALMON 3.50/5.50

sesame crust, cucumber, soy sprouts

STICK & BRIOCHE 13.00

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