

Breakfast (till 15:00 pm)

Breakfast 1: Croissant, homemade marmalade and butter ^{a, g, 2, 11}	5,50
Breakfast 2: Honey ham, Salami of Milano, Emmental cheese, Brie, Mountain cheese (Tegernsee) and Truffle-liver sausage, 1 boiled egg, butter and bread basket ^{g, d, c}	11,90
Breakfast 3: 2 fried eggs topped with finely sliced parma ham and baked potatoes with crispy bacon and grilled tomatoes with a side salad ^{c, d, 2, 3}	12,50
Breakfast 4: Muesli with fresh fruits, honey and cinnamon, optionally with milk or yogurt, homemade marmalade, butter and a bread basket ^{a, g, 11}	11,50
Breakfast 5: Mixed cheese plate of Emmental cheese, Bel Paese, Brie, Taleggio, Mountain cheese (Tegernsee), 1 boiled egg, nuts, cucumber, pepper, butter and bread basket ^{g, c, a, b}	13,90
Breakfast 6: Italian cheese and sausage plate with cooked ham, Parma ham, Milano Salami, Taleggio, Gorgonzola, Bel Paese and Parmesan cheese with tomatoes and mozzarella basil, smoked salmon, butter and bread basket ^{a, g, 3, d}	15,20
Breakfast 7: 2 pieces of Bavarian veal sausage of the butcher's Vogl with 1 Brezel and sweet mustard of Händlmaier	6,70

EGGS AND OMELETES (till 15:00 pm)

Optionally with a side salad 3,00 Euro extra

1 Boiled egg ^c	1,90
3 Scrambled eggs ^{c, g}	5,80
3 Fried eggs ^c	5,80
Omelet of 3 eggs with fresh herbs and tomato ^{c, g}	6,90
Omelet of 3 eggs with Greek goat cheese from Larissa, tomato and herbs ^{c, g}	8,50
Omelet of 3 eggs with vegetables ^{c, g}	8,50
3 Scrambled eggs with smoked salmon and tomato ^{c, g, d}	9,50
3 Scrambled or fried eggs with crispy bacon strips ^{c, g}	7,50
Farmers' Omelet with potatoes, bacon, onions and fresh herbs ^{c, g, 5}	9,60

À LA CARTE (till 15:00 pm)

Croissant ^{a, 11}	2,90
Extra bread basket (small, 3 slices) ^{a, 11}	1,80
Extra bread basket (big, 8 slices) ^{a, 11}	4,50
Brezel ^{a, 11}	1,80
Brezel with butter ^{a, g, 11}	2,70
Muesli with milk or yogurt and fresh fruits thyme honey from Kreta and cinnamon ^{a, g, 11, b}	7,40
Fresh fruit salad ¹¹	6,50
Smoked salmon with horseradish and lemon ^{d, 5}	7,90
Butter ^g	1,80
Homemade Marmalade ^{2, 11}	2,00
Nutella ^{2, 11}	2,00
Thyme honey (of our family from Sitia/Kreta)	2,00
Truffled-liver sausage ¹⁴	2,30
Crêpe with homemade marmalade or nutella ^{a, g, 2}	4,90

SOUPS

Tomato cream soup ^{2, g}	6,90
Minestrone ²	6,80
Tom Ka Gai soup with fresh salmon ^{4, 11, a, d}	8,50

APPETIZER

Bruschetta with diced tomatoes, garlic and fresh basil ^{a, 11}	5,70
Bruschetta with diced tomatoes, garlic, Greek feta cheese from Larissa and olive pesto ^{a, 2, g, 11}	6,80
Bruschetta with finely sliced Parma ham, diced tomatoes, Parmesan cheese ^{a, 11, 3}	6,90
Vitello Tonnato ^{d, 2}	12,50
Antipasto Misto, Italian appetizer plate	12,50
Beef-Carpaccio with arugula, finely sliced Parmesan cheese and homemade basil pesto ^{g, h}	12,50

SALADS

Our salads are made of seasonal leaf salad, arugula, Lollo Rosso, carrots, cherry tomatoes, cucumber and pepper and are served with a bread basket

Side salad ^{2, 11}	3,90
Salad with grilled turkey breast, roasted mushrooms and corn ^{2, 11}	15,20
Salad with roasted forest mushrooms, Parmesan cheese, sunflower and pumpkin seeds ^{g, 2, 11}	14,50
Salad with grilled goat cheese marinated with honey, beetroot, walnuts and roasted pumpkin seeds ^{2, g, 11, 17}	15,80
Salad with grilled baby calamari ^{2, 11, d}	16,20

VEGETARIAN

Thailand red curry with fresh vegetables and basmati rice (vegan) ⁴	12,80
Melanzane Parmigiana, eggplants in an aromatic tomato sauce gratinated with mozzarella and Parmesan cheese ^{2, 11, g}	12,80
Cheese noodles with Emmental cheese, roasted onions and a side salad ^{a, g, 2, 11}	12,90

PASTA

Spaghetti aglio, olio e peperoncini ^a	8,90
Penne Arrabbiata ^{a, 2, 4}	9,90
Spaghetti Bolognese of Bavarian ground beef ^{a, 2}	11,20
Tagliatelle in a prosecco-lobster cream sauce with fresh salmon, leek, Provence herbs and diced tomatoes ^{a, 2, d, g}	14,40
Fresh made Tartufo-Gnocchi in a homemade basil pesto with blanched cherry tomatoes and Parmesan cheese ^{a, 5, h, g}	13,20
Noodles with ham, egg, leek and a mixed salad ^{a, g, 11}	12,20
Tagliatelle in a spicy red Thai-curry with coconut milk, mixed vegetables, fresh ginger and coriander ^{a, c, g, 4}	12,80
Penne Primavera with vegetables and cream	11,50

PIZZA

Pizza bread ^{a, 2, 11}	4,90
Pizza Margherita with oregano from Sitia ^{a, 2, 11}	6,50
Pizza with Milano Salami or with honey ham ^{a, 2, 11, g}	7,90
Pizza Regina with honey ham and mushrooms ^{a, 2, 11, g}	8,90
Pizza with finely sliced parma ham, arugula and parmesan cheese ^{a, 2, 11, g}	11,20
Pizza Diavola with Salami picante, red onions and peperoncini (spicy) ^{a, 2, 11, g}	9,70
Pizza with grilled zucchini, spinach, cherry tomatoes, pepper, feta cheese and pine nuts ^{a, 2, 11, g, d}	12,60

MEAT

Grilled turkey in a gorgonzola-spinach sauce with caramelized nuts and served with tagliatelle ^{g, a, 11}	8,90
Breaded Schnitzel of pork „Viennese style“ roasted in butter with a potato-cucumber salad ^{a, 2, 11, c}	15,80
Pork lion in truffled wild mushroom sauce with spring onions, fresh herbs, serves with mixed vegetables and buttered potatoes ^{g, 2}	17,80
Saltimbocca a la Romana of veal with parma ham and fresh sage served with mixed vegetables and fried potatoes ^{g, 2}	18,90
Original Viennese Schnitzel of veal roasted in butter with cowberries, homemade potato salad and a mixed leaf salad ^{a, c, 2, 11}	18,90
Extra cowberries	1,80

FISH

Crispy grilled Baby calamari with gourmet rice and mixed seasonal leaf salad ^{2, 11}	18,80
Grilled salmon medallions in a light Prosecco-lime sauce with fresh herbs, dices tomatoes, served with buttered potatoes and blanched vegetables ^{2, 4, 11, g}	18,90
Extra bread basket (small, 3 slices) ^{a, 11}	1,80
Extra bread basket (big, 8 slices) ^{a, 11}	4,50

DESSERTS

Warm Chocolate soufflés with vanilla ice cream a wiped cream ^{a, 11, g}	6,80
Tiramisu ^{c, g, 8, 11}	5,90
Panna cotta with raspberry sauce ^{g, 11}	5,80

Our prices are based in EURO