

Welcome to the



With a great passion for hospitality and over
With 30 years of cooking experience, we create unforgettable
moments of well-being for you.

From classic recipes to new culinary experiences of Syrian &
Lebanese cuisine, we offer you an exclusive selection for every
taste.

Because of our love for good food and drinks, all our dishes
are freshly prepared. Therefore, we ask for your understanding
if there are slightly longer waiting times.

**Our recommendation: Start with our Mezze selection; these
appetizers bring together the best flavors of the Orient**

Feel free to ask our friendly service staff for assistance.

We're so glad you're here!
Euer Al Moudyaf-Team

AL I MOU I DYAF

[al'mudiaf] Noun, feminine

Hospitality – that is our passion and we live it
anew every day!

If you have any questions about allergens or
intolerances, please ask our staff.



= VEGAN

= VEGETARIAN

MEZZE

Experience the oriental lifestyle
at your table!

With so many colorful flavors, you can't decide? You don't have to! Mezze is traditionally served in many small bowls, from which everyone can help themselves or enjoy it individually!



Kabiss 5,20

Crisp pickled vegetables in a balance of acidity and spice

Zaitoon 5,40

green olives marinated in a spicy Paprika sauce

Yalanji 6,40

juicy stuffed vine leaves with rice

Tajine ^(K) 6,20

Creamy Lebanese dip with onion and tahini, ideal with bread or as a side dish. with meat and fish

Hummus ^(K,H) 6,90

A creamy and aromatic dip made from finely pureed chickpeas, refined with tahini and fresh lemon juice. Garnished with olive oil and a hint of paprika. Also ideal as a side dish

Loubieh Bil Zeit 6,10

tender green beans in an aromatic mixture of tomatoes and onions and braised in olive oil

Baba Ganoush ⁽²⁾ 6,90

Fruity and smoky dip made from chopped grilled and peeled eggplants, ideal with bread or as a side dish to rice dishes.

Falafel ^(H) 7,20

Crispy, golden-brown patties made from finely pureed chickpeas, seasoned with an aromatic mixture of herbs and spices (4 pieces)

Batata Harra ^(2,1) 6,90

Potato cubes, perfectly fried in an aromatic spice mix. Slightly spicy, ideal as a delicious snack or as a side dish

Tabouleh Salat ^(A) 7,20

A refreshing and aromatic salad made with finely chopped parsley, tomato, cucumber, tender bulgur, refined with mint, a pomegranate seed topping and olive oil and citrus dressing.

Muhammara ^(O,A) 5,90

A slightly spicy Syrian dip made from roasted peppers and ground walnuts, with a balance of sweet and savory notes, perfect with bread, vegetables, or as a garnish. accompaniment to meat and fish

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Jebneh Bel Tamer ^(G) 6,20

An exquisite blend of creamy cheese, bell peppers, and sweet, juicy dates that offers a balance of sweet and savory flavors.

Labneh ^(G) 5,90

Creamy and slightly tangy Lebanese-style fresh cheese, seasoned with a touch of salt and served with a drizzle of olive oil. Perfect as a dip, spread, or side dish.

Khیار Bil Laban ^(G) 5,90

Made with crisp cucumbers and creamy yogurt, refined with mint. Ideal as a starter or side dish to various dishes.

Labneh Bil Toum ^(G) 6,20

Creamy and slightly tangy fresh cheese, Lebanese style. Refined with garlic, a touch of salt, and served with a drizzle of olive oil. Perfect as a dip, spread, or side dish.

Mutabbal ^(G,K) 6,90

Creamy and smoky dip made from grilled and peeled, finely chopped eggplant, refined with tahini and yogurt, drizzled with olive oil and garnished with pomegranate seeds, ideal with bread or as a side dish.

Rekakat Jebneh ^(A,C,G) 3,60

Pastry rolls made from delicate yufka dough and filled with an aromatic and seasoned cheese. Ideal as an appetizer or snack.

Mutabbal Shamandar ^(G,K,1,2) 6,90

Creamy and colorful dip made from roasted beetroot, refined with tahini and yogurt, drizzled with olive oil and garnished with pomegranate seeds, ideal with bread or as a side dish.

Shanklish Käse ^(G) 7,20

Traditional cow's milk cheese formed into balls and coated with satar spice. Served with a topping of finely chopped tomatoes and onions. Enjoy as an appetizer or as a side dish with salads and mezze.

All prices in € including VAT.

If you have any questions about allergens or intolerances, please ask our staff.



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Meat

Makanek^(O) 6,70

Small, juicy sausages made from finely minced beef, fried and refined with an aromatic blend of spices.

Kibbeh^(A,O) 4,40

a delicious mixture of fine bulgur-coated and baked balls, filled with spicy minced beef, onions and slivered almonds

Suzuk 6,90

Small, juicy sausages, Lebanese style, made from finely minced beef in an aromatic preparation of bell peppers, tomatoes and onions.

Jawaneh 7,20

Succulent fried chicken wings, marinated in an aromatic mixture of lemon juice and spices.

Pastirma 6,20

Air-dried and thinly sliced fine beef with a rim of special spice mix, served on romaine lettuce

Sambusak

filled dumplings





vegan with spinach^(A) 3,90



vegetarian with Syrian cheese^(A,G) 3,90

with finely ground beef^(A,O) 4,10

Our starter recommendations:

-  Falafel^(H) with hummus and Kabiss
-  Labneh^(G) to Zaitoon and Sambusak^(A) with spinach
- Makanek^(O) to Batata Harra and Muhammara



MEZZE ANGEBOTE

Chef's recommendation: Each package can be used as a main course for 2 people or as an appetizer for up to 6 people.

 **egan** ^(A,H,K,O) **58,20**

2 Falafel, 2 Sambusak Spinat, Yalanji - gefüllte Weinblätter, Hummus, Tajine, Tabouleh, Batata Harra, Kabiss, Baba Ganoush, Loubieh Bil Zeit

 **vegetarian** ^(A,G,K,O) **62,90**

2 Sambusak mit syrischen Käse, 2 Sambusak mit Spinat, Yalanji - gefüllte Weinblätter, 2 Falafel, Hummus, Baba Ganoush, Tajine, Batata Harra, Tabouleh, Jebneh Bel Tamer

With meat ^(A,O,K,G) **69,20**

2 Kibbeh, Hummus, Makanek, Batata Harra, 2 Sambusak Hackfleisch, 2 Rekakat Jebneh, Tabouleh, Jawaneh, Suzuk, Mutabbal

MEZZE ANGEBOTE

Chef's recommendation: Each package can be used as a main course for 2 people or as an appetizer for up to 6 people.

 **egan** ^(A,H,K,O) **58,20**

2 Falafel, 2 Spinach Sambusak, Yalanji - stuffed with grape leaves, Hummus, Tajine, Tabouleh, Batata Harra, Kabiss, Baba Ganoush, Loubieh Bil Zeit

 **vegetarian** ^(A,G,K,O) **62,90**

2 Sambusak with Syrian cheese, 2 Sambusak with spinach, Yalanji - stuffed vine leaves, 2 Falafel, Hummus, Baba Ganoush, Tajine, Batata Harra, Tabbouleh, Jebneh Bel Tamer

With meat ^(A,O,K,G) **69,20**

2 Kibbeh, Hummus, Makanek, Potato Harra, 2 Sambusak Hackfleisch, 2 Rekakat Jebneh, Tabouleh, Jawaneh, Suzuk, Mutabbal

SNACKS & STARTERS

Rekakat Jebneh ^(A,C,G) **13,60**

Four pastry rolls made from fine yufka dough and an aromatic and spiced cheese filling, garnished on a salad.

Kibbeh ^(A,C) **15,20**

3 delicious, made from fine bulgur
Coated and baked balls filled with spicy minced beef, onions and slivered almonds
serviert mit Khيار Bil Laban ^(G)

Arayes ^(A,G) **13,60**

Filled Arabic bread with spiced minced meat, grilled over charcoal.
Crispy on the outside, sautéed on the inside. juicy - served with Khيار Bil Laban, ^(G) salad

Seafood Mix ^(C,D,G,N) **18,90**

2 crab balls, 4 fried calamari, ^(1,3,B,N)
2 prawns in a potato preparation, ^(D,G,K)
2 shrimp rolls ^(A,G) mixed salad ^(L) and cocktail sauce ^(C,1)

Appetizer Mix ^(A,C,G,K,O) **26,80**

2 Rekath Jebneh, 2 Kibbeh,
2 falafel, 2 sambusak with spinach,
hummus, khيار bil laban, served
with bread

Wedges Potatoes **6,80** mit Sourcream ^(G) oder Cocktailsauce ^(C,1)

Pommes Frites **5,60** mit Mayonnaise ^(1,C,J) oder Ketchup ⁽¹¹⁾

Mozzarella-Sticks ^(A,G) **8,20** 6 pieces with sweet chili sauce ⁽¹¹⁾

• **Extra Bread** **€2.10**

KIBBEH

is more than just a dish—it is a symbol of the rich culture and Tradition. It represents hospitality, community, and the art of culinary craftsmanship.

❁ VARIANTS ❁

Kibbeh Mishwieh ^(A,G) 12,90

A delicious mixture of fine bulgur-coated and grilled (rather than baked) balls filled with spicy minced beef and lamb, refined with onions - served with Khiar Bil Laban and salad.

Kibbeh Sajiyeh ^(A,G) 11,60

This version comes in the form of a saaj, is encased in fine bulgur wheat and has a juicy minced beef filling with crushed pistachios, refined with onions - served with khiar bil laban and a side salad.

Kibbeh Maklieh ^(A,G) 15,20

3 delicious balls made from fine bulgur wheat and baked, filled with spicy minced beef, onions and slivered almonds, served with Khiar Bil Laban

SOUP CAN BE SO DELICIOUS!

Labania 11,40 ^(G)

A creamy yogurt soup with spicy minced beef and the aromatic taste of fresh garlic and mint, served with crispy baked Arabic bread.

Shorbet Addas 8,90 ^(H)

A creamy and nutritious lentil soup, Syrian style, refined with an aromatic blend of spices.

Shorbet Banadoura 7,80

A creamy and aromatic tomato soup, Syrian style, made from fresh tomatoes, with coriander and an oriental spice mix.

SALAD

Tabouleh Salad^(A) 11,60

Fine bulgur wheat with finely chopped fresh parsley, tomato, cucumber, garnished with pomegranate seeds, olive oil and citrus dressing, seasoned with mint, served with homemade Arabic bread

Fattoush Salad^(A) 13,90

Romaine lettuce with tomato, cucumber, arugula, radish, onion, pomegranate topping, garnished with crispy fried thin pieces of flatbread and seasoned^(A) with sumac, fresh mint and pomegranate syrup^(1,2)

Lentil Salad^(H) 12.80

Pan-fried red lentils with bell peppers and arugula, refined with onions, garlic, olive oil and garnished with pomegranate seeds, served with homemade Arabic bread

Roca Salad^(G) 14.60

Arugula with fresh mushrooms, cherry tomatoes and grilled halloumi cheese, garnished with raisins and homemade olive oil and pomegranate syrup dressing, or alternatively: olive oil and citrus dressing, served with homemade Arabic bread

Caesar Salad^(A,2,G,D) 11.90 / with chicken 14.90

Romaine lettuce with homemade croutons, Parmesan cheese, cherry tomatoes and Caesar dressing

MAIN COURSES

Kharouf-Biryani ^(O) 23,60

Aromatic basmati rice cooked with tender lamb and a blend of Arabic spices. Served with a side salad and a special biryani sauce made with fresh tomatoes, onions, and garlic.

Dagag-Biryani ^(O) 20,90

Aromatic basmati rice cooked with tender chicken and a blend of Arabic spices. Served with a side salad and a special biryani sauce made with fresh tomatoes, onions, and garlic.

Eggplant and tomato casserole 19.90

Fruity and light, topped with cheese ^(G), served with basmati rice

Eggplant and tomato casserole 17.90

Fruity and light, baked without cheese, served with basmati rice

Makali ^(A,K) 19,80

Roasted vegetables - eggplant, zucchini of Arabic origin and cauliflower, on a bed of mixed greens and cherry tomatoes, with pomegranate dressing and pomegranate seeds, served with tagine ^(K)

Ouzi vegan ^(A) 21,50

An incredibly delicious rice dish, with a fresh mix of vegetables and nuts ^(O) wrapped in crispy puff pastry, served with a side salad and a special biryani sauce made from fresh tomatoes, onions and refined with garlic.

Falafel-Teller ^(A,H,K) 18,90

Crispy, golden-brown patties made from finely pureed chickpeas, seasoned with an aromatic mixture of herbs and spices, served with hummus, pickled vegetables, side salad ^(1,2) and bread ^(A)

Mujaddara ^(H) 19,90

Aromatic lentil dish made with brown lentils and basmati rice, garnished with roasted onions and a nut mix, ^(O) served with baba ganoush and side salad ^(1,2)

FROM THE GRILL

Kabab Karaz ^(A,1,2) 19.90

is a delicate specialty from Syrian cuisine, especially from Aleppo. Grilled meatballs in a tangy sour cherry sauce, seasoned with a special blend of spices. Served with roasted pine nuts and fresh parsley on Arabic flatbread. Side dishes can be ordered separately.

Kabab Halabi ^(A) 20.60

Grilled minced meat skewer – a specialty from Aleppo – seasoned with a unique blend of spices. Served with a delicate side salad. An authentic taste experience from Syrian cuisine. Side dishes can be ordered separately.

Khashkhash Kebab ^(A) 21.90

Grilled minced meat skewer in a spicy tomato sauce with garlic and spices. Served with a delicate side salad. A hearty and aromatic dish from Syrian cuisine, perfect with rice or flatbread. Additional side dishes can be ordered separately.

FROM THE GRILL

Shekaf Kharouf ^(A) 23,40

Succulent grilled lamb skewer, marinated in a liquid spice mix in the Syrian style - especially from Aleppo.
Side dishes can be ordered separately.

Shish Taouk ^(A) 18.80

tender chicken fillet skewer, marinated in a mixture of oil, Lemon juice and aromatic spices, grilled over charcoal. A classic of Syrian and Lebanese cuisine. Side dishes can be ordered separately.

Kafta ^(A) 21,90

Seasoned minced meat skewers, grilled over charcoal. A classic. A dish from Arabic cuisine that impresses with its spicy marinade and savory taste. Side dishes can be ordered separately.

SIDE DISHES

Khidrah Mishwiah 5.60

grilled vegetables

Batata Harra 5.90

Diced potatoes, perfectly fried in an aromatic blend of spices. Slightly spicy, ideal as a side dish for grilled food.

Basmati rice 5.20

Long-grain and aromatic rice. It is characterized by its delicate fragrance and slightly nutty flavor.

Biryani rice 5.60

aromatic basmati rice in a blend of Arabic spices

Bulgur 4,80

French Fries 5.60

Wedges Potatoes 6,80

FISH MENU



**Fresh fish according to daily
availability**

**Please ask at our fish counter for
more information.**

**Our staff will be happy to advise
you.**

DESSERT

 **Kunafa** ^(A,G,O) **9,90**

a warm dessert made with Arabic cheese, topped with a golden-brown baked semolina dough.

 **Znoud el sit** ^(A,G,O) **8,20**

crispy pastry roll, filled with a creamy filling of mascarpone and finely chopped pistachios

  **Baklava** ^(A,G,O) **11,60**

Not too sweet, a tempting dessert made of several layers of wafer-thin puff pastry, filled with pistachios and served on mascarpone (also possible without mascarpone)

 **Kataif Pistazien** ^(A,O) **7,90**

also called the "pancake" of the Middle East, soaked in sugar syrup and filled with finely chopped pistachios, Syrian style

 **Kataif Kashta Cream** ^(A,G,O) **8,10**

also called the "pancake" of the Middle East, soaked in sugar syrup and filled with a fine Kashta Cream, Syrian style

 **Chocolate fondant** ^(A,G,C,2) **10.30** / **Chocolate fondant with pistachios** **11.50**

Moist chocolate cake (chocolate soufflé) with a liquid chocolate/pistachio center.

 **Pain Perdu - Dessert** ^(A,G,C,2) **10,20**

Fine sweet bread baked in hot caramel sauce, served with vanilla ice cream

 **Eis-Cream je Kugel** ^(G,2) **3,10**

Vanilla, strawberry, chocolate

DRINKS



OUR WINES

White wine^(L)

**Touraine Doamine
de Pre Baron Loire**
0,20L 8,20€ / 0,75L 27€

Wonderful, classic and dry Sauvignon, super fresh with well-integrated acidity

**Riesling dry
Hanka Winery Rheingau**
0,20L 7,30€ / 1,0L 32€

Crystal clear and aromatic, polished and wonderfully fruity

Picpoul de Pinet Ormarine
0,20L 6,80€ / 0,75L 22€

The white wine of the French Mediterranean coast – also known as the Chablis of the South. Crisp, with juicy fruit, mineral freshness and subtle acidity.

**Duffour Père & Fils
Gascogne/ dry**
0,20L 6,80€ / 0,75L 22€

The three grapes in this wine - Ugni Blanc, Gros Manseng and Colombard - create a beautiful package of lemony freshness, pleasant mouthfeel and fragrant exotic aroma. Very subtle in alcohol.

**Schroth/ Pinot Gris - Asselheim/
Northern Palatinate/
Vegan/ dry**

0,20L 8,20€ / 0,75L 26€

Pinot Gris at its best. It's certainly not as fresh and explosive in the glass as a Riesling. But a fine, low-acid Pinot Gris has nothing to hide from. It goes well with fish and antipasti.

**Müller-Oswald/
Weissburgunder/
Rheinhessen/ Vegan/
dry/ organic**

0,20L 7,50€ / 0,75L 25€

Anyone who likes their wines fresh and crisp with a mild aroma will fall in love with this Pinot Blanc. It offers plenty of character from the very first sip and is perhaps the "George Clooney" of our white wines.

OUR WINES

Red wine ^(L)

La Belle Enseigne Malbec

0,20L 8,20€ / 0,75L 27€

This is a full-bodied, well-balanced Malbec from southern France. It offers clear aromas of ripe red and black fruits. On the palate, it reveals blackcurrants, blackberries, and a hint of chocolate and coffee.



Côte du Rhône Domaine Autrand

0,20L 7,50€ / 0,75L 25€

Pleasant, fruity nose of small, black berries. Full-bodied and velvety on the palate with barely perceptible acidity.

Anciens Temps Pays D' Oc

0,20L 6,80€ / 0,75L 22€

A blend of Cabernet Sauvignon and Syrah. A typical red country wine with low acidity and an invigorating drinkability.



Clemens Lang/ Pinot Noir/ Baden- Tuniberg/dry

€0,20L 9,80€ / 0,75L 32€

Hand-picked, perfectly dry with only 1.2 g/l residual sugar, Clemens Lang's red wine shows itself at its best and surprises above all with its tart sweetness from the plum. Then there's a touch of dark chocolate and juicy berries. Spicy with surprising tension.

Casa Santos Lima/ Land from Malta/ Lisbon/ semi-dry

0,20L 7,50€ / 0,75L 25€

The vines for this red wine are planted in the same way- Bathed in sunshine and nourished by the fresh Atlantic winds, it's no wonder this results in a silky-smooth and highly aromatic red wine. A brief aging in oak barrels completes the well-balanced flavor.

Capcanes/ Mas Collet/ Montsant/ Vegan/ dry/ Bio

0,20L 8,20€ / 0,75L 26€

A modern Spanish wine. Mouth-filling silkiness from abundant, smooth Grenache grapes, complemented by a touch of backbone-supporting Cabernet Sauvignon. Hand-harvested and aged with great care and expertise, partly in barriques.

OUR WINES

Rosé ^(L)

**Château Lestrille/
Bordeaux Rosé/ fruity/
organic**
0,20L 8,20€ / 0,75L 26€

a family winery under the professional management of a woman, which is always a guarantee for more lightness, fruitiness - blackcurrant - and a great color in their rosé.

**Capcanes/ More
Spicy/Montsant/ Vegan
dried/ bio**
0,20L 7,50€ / 0,75L 25€

Delicate, light, and wonderfully fresh. As a so-called "Blanc de Negres," it combines the freshness of a white wine with the essence of a full-bodied red wine. Therefore, it pairs perfectly with our slightly spicier dishes.

**Merkle/Wild Spontan -
Saignée/ Württemberg/
fruity**
0,20L 8,20€ / 0,75L 26€

A rosé with the designation "Saignée" is always a wine that tastes exceptionally harmonious, incredibly fruity, full-bodied, and fresh. Even those with histamine intolerance highly appreciate Merkle wines.

**Pinot Noir Rosé dry - Grimm
Winery, Palatinate**

0,20L 7,10€ / 0,75L 23€

Fresh, lively, easy-drinking rosé made from the Pinot Noir grape.

EstEstEst Sect
0,10L 5,20€ / 0,75L 36€

Affaltrach Castle Winery,
Brut Dry Sparkling Wine
from Württemberg, House
Brand of the wine shop
EstEstEst

Sparkling

Weinschorle 0,20L 5,60

Aperol Spritz, Hugo, Wild Berry Lillet ^(1,10,L)

0.20L 7.90

LEBANESE WINES - BEER - ARAK

ALMAZA – LEBANESE BEER 0.33L BOTTLE 4,50 €

The first beer of Lebanon and its most iconic. Served chilled, it's easy to drink and incredibly refreshing. A light tingle of carbonation dances from the tip of the tongue to the center, signaling sweetness. But it's not overly sweet. Almaza's flavors are delicate and mild with hints of a slight graininess.

ARAK KSARA 0.2cl 4,60 € / 0.4cl 7,50 €

In Lebanon, Arak Ksara is traditionally drunk with mezze. It is served in small glasses with 50% arak, 50% fresh water, and ice cubes. It is served. In Europe, it is also enjoyed as an aperitif and as a shot.

RED WINE

VOLLAROMATISCH RESERVE DU COUVENT VON KSARA

0,75L 34 € / 0,2L 10,90 €

Wonderfully full-bodied with a slightly woody note from the Lebanese Bekaa Valley Plain. Also appreciated by connoisseurs and gourmets for its delicate vanilla notes. Very popular. It is grown organically and its grapes are carefully hand-picked. It goes perfectly with meat and game.

WEISS

CHATEAU KSARA - KSARA BLANC DE BLANC - SANFT & FRISCH

0.75L €34 / 0.2L €10.90

The quality of this wine is the result of a harmonious blend of three noble grape varieties. This wine delights with its finesse, elegance, and beautiful floral aroma. On the palate, it is smooth and fresh with a long finish. Fantastic as an aperitif or with delicate fish or seafood.

ROSÉ

KSARA - SUNSET 0,75L 34 € / 0,2L 10,90 €

The best-selling rosé from the Château Ksara winery in Lebanon. The fresh-fruity aroma of red berries & spices as well as the intense pink color. Sunset wines are produced through maceration and fermentation lasting up to 14 hours at low temperatures. Sunset is a blend of the Cabernet grape variety. Franc & Syrah. It harmonizes with Mediterranean and Oriental cuisine, fits for example, with raw vegetables and cold meat dishes.

OUR BEERS

Beers on tap ^(A)

Warsteiner Pils
0,25l 3,70 / 0,40l 5,70

Oberbräu Hell
0,30l 3,90 / 0,50l 6,20

Warsteiner Pils Radler 0,25l 3,70 / 0,40l 5,70

Warsteiner Pils Alster 0,25l 3,70 / 0,40l 5,70 ^(A,1,3,13)

Warsteiner Pils +Cola ^(A,1,2,9,11,14)
0,25l 3,70 / 0,40l 5,70

Beers from the bottle ^(A)

Frankenheim Alt 0,33l 3,80

König Ludwig Hefe-Weissbier 0,50l 5,90

Alcohol-free ^(A)

Warsteiner Pils alkoholfrei 0,33l 3,80

Warsteiner Pils Radler alkoholfrei 0,33l 3,80

Vitamalz ⁽¹¹⁾ 0,33l 3,80

König Ludwig Hefe-Weissbier alkoholfrei 0,50l 5,90

SOFTDRINKS

Taunusquelle Water - Still/Medium

0,25l - 2,90

0,75l - 7,70

Ayran is homemade and freshly prepared ⁽⁶⁾

0,25l - 3,50

0,4l - 5,80

Coca-Cola

(1,2,9,11,14)

0,2l - 3,20 / 0,4l - 5,60

Cola, ColaZero, Fanta Orange,
Sprite, MezzoMix

Schweppes

(1,2,3,10,11,14)

0,2l bottle - 3,30

Dry Tonic, Ginger Ale,
Bitter Lemon

Energydrink

(1,2,9,11,14)

Dose 0,25l - 5,20

Red Bull, Red Bull sugar-free

Juices

0,25l - 3,40

0,40l - 5,60

Orange, passion fruit ^(2,3), apple, pineapple

Homemade iced tea

0,4l - 5,60

Mango / Passion fruit / Peach
Pineapple / Lime / Strawberry /
Cherry / Raspberry / Blueberry
Pomegranate / Kiwi / Apple /
Watermelon / Melon /
Coconut

Schorlen

Blackcurrant spritzer 0,33l - 3,70

Rhubarb spritzer 0,33l - 3,70

Apple spritzer 0,25l - 3,50 0,40l - 5,60

Passion fruit ^(2,3) 0,25l - 3,50 0,40l - 5,60

Ananas-Schorle ^(2,3) 0,25l - 3,50 0,40l - 5,60

We also serve our iced teas as a refreshing spritzer upon request.

0,4l - 5,60

HOT DRINKS

Coffee specialties

Coffee Crema 3.40	Mocha 5.20
Decaffeinated coffee 3.40	Espresso 3.20
Cappuccino ^(G) 3.80	Double Espresso 5.40
Latte ^(G) 3.90 Latte	Espresso Macchiato ^(G) 3.40
Macchiato ^(G) 3.90	Affogato 4.80

Optionally available with plant-based milk + €0.90

All coffee drinks are also available decaffeinated (except mocha)

Tea

Fresh tea with: Lemon |
Orange | Ginger | Mint

One ingredient	4.00
Two ingredients	4.40
Three ingredients	4.80

For example, choose two ingredients like lemon and ginger.

Milk

Hot milk ^(G)	3.10
Hot chocolate ^(G,2,7,11)	4.80
White hot chocolate ^(G,F,1,2,7,11)	4.80
with cream ^(G,2,11)	+1.20

Bio & Fair 3,20

- **Captain Earl Grey**
Black Highland Tea Bergamot

- **Sunrise Breakfast**
Black Highland Assam Tea

- **Nordic Blueberry**
Fruit tea wild berries

- **Cheek To Cheek Vanilla**
Rooibos Tee French Vanilla

- **Blue Sky Chamomile**
Herbal tea Chamomile Verbene

- **Green Jewel**
Green Highlands Yunnan Tea

SPIRITS

Longdrinks

- Vodka 4cl + Energy ^(1,2,9,11,14) 9,80
Vodka 4cl + Lemon 8,80
Vodka 4cl + Orange ^(1,2,3,11,14) 8,80
Gin 4cl + Tonic ^(10,11,14) 9,80
Whisky 4cl + Cola ^(1,2,9,11) 9,80
Rum 4cl + Cola ^(1,2,9,11) 9,60
Campari 4cl + Orange ⁽¹⁾ 8,80
Jägermeister 4cl + Orange 8,80
Jägermeister 4cl + Cola ^(1,2,9,11) 8,80

Tequila

- Sierra Tequila Silver
2cl 2,90 4cl 5,50
Sierra Tequila Gold ⁽¹⁾
2cl 2,90 4cl 5,50

Gin

- Gordon's London Dry
2cl 3,00 4cl 5,80
Bombay Sapphir Dry
2cl 3,20 4cl 6,20

Whisky

- Glenfiddich Single Malt 12J
2cl 5,00 4cl 9,00
Jack Daniels No. 7
2cl 3,50 4cl 6,00
Jim Beam
2cl 3,20 4cl 5,80
Johnnie Walker Black
2cl 3,50 4cl 6,00
Johnnie Walker Red
2cl 3,20 4cl 5,80
Chivas Regal 12J
2cl 3,50 4cl 6,00

Wodka

- Smirnoff
2cl 2,90 4cl 5,50
Absolut
2cl 3,10 4cl 5,90

SPIRITS

Rum

Bacardi
2cl 3,20 4cl 6,00
Havana Club 3 Años
2cl 3,20 4cl 6,00

Brandy

Vecchia Romagna ⁽¹⁾
2cl 3,10 4cl 5,90
Veterano ^(1,0)
2cl 3,10 4cl 5,90
Bols Cherry ⁽¹⁾
2cl 2,80 4cl 5,00

Liqueurs

Baileys ^(1,9,G,H,O) 2cl 3,20 4cl 6,00
Ramazzotti 2cl 3,20 4cl 6,00
Malibu 2cl 3,10 4cl 5,90
Amaretto ^(H) 2cl 2,90 4cl 5,50
Ouzo 12 2cl 3,10 4cl 6,00
Echter Nordhäuser Doppelkorn 2cl 2,90 4cl 5,50
Campari ⁽¹⁾ 2cl 3,20 4cl 6,00
Sambuca 2cl 3,10 4cl 5,90
Flimm Waldmeister ⁽¹⁾ 2cl 2,90 4cl 5,50
Berghof Schwarzwälder Kirschwasser 2cl 2,90 4cl 5,50
Berghof Williams Christbirne 2cl 2,90 4cl 5,50
Erdbeerlimes ⁽¹⁾ 2cl 3,00 4cl 5,80
Jägermeister 2cl 3,00 4cl 5,80
Yeni Raki 2cl 3,00 4cl 5,80

ALLERGENS AND ADDITIVES

All beverages may contain sulfites, colorings and traces of other allergens.



A - Glutenhaltiges Getreide

und daraus gewonnene Erzeugnisse

Dazu zählen: Weizen, Roggen, Dinkel, Hafer

Beispiele/Vorkommen: Brot, Gebäck, Kuchen, Müsli, Mehl, Couscous, Nudeln



B - Krebstiere

und daraus gewonnene Erzeugnisse

Dazu zählen: Garnelen, Hummer, Krabben, Shrimps

Beispiele/Vorkommen: Suppen, Paella, Bouillabaisse, Surimi



C - Eier

und daraus gewonnene Erzeugnisse

Dazu zählen: Eier aller Geflügel- und Vogelarten

Beispiele/Vorkommen: Mayonnaise, Panade, Dressings, Trockeneiweiß und -eigelb



D - Fisch

und daraus gewonnene Erzeugnisse

Dazu zählen: alle Fischarten & Kaviar

Beispiele/Vorkommen: Suppen, Fonds, Surimi, Brotaufstriche, Pasteten



E - Erdnüsse

und daraus gewonnene Erzeugnisse

Beispiele/Vorkommen: Erdnussbutter, Müsli, Brot, Kuchen



F - Sojabohnen

und daraus gewonnene Erzeugnisse

Beispiele/Vorkommen: Brot, Kuchen, Gebäck, Müsli, Dressings, Margarine



G - Milch

und daraus gewonnene Erzeugnisse

Dazu zählen: Milch aller Säugetiere

Beispiele/Vorkommen: Brot, Kuchen, Gebäck, Schokolade, Dressings, Desserts



H - Hülsenfrüchte

und daraus gewonnene Erzeugnisse

Dazu zählen: Dazu zählen: Linsen, Erbsen, Bohnen, Kichererbsen

Beispiele/Vorkommen: Eintöpfe, Suppen, Saucen



J - Senf

und daraus gewonnene Erzeugnisse

Dazu zählen: alle Senfsorten

(weiße, braune und schwarze Senfsaaten)

Beispiele/Vorkommen: Fleischerzeugnisse, Mayonnaise, Ketchup, Dressings



K - Sesamsamen

und daraus gewonnene Erzeugnisse

Dazu zählen: alle Sesamsorten (gelb, schwarz)

Beispiele/Vorkommen: Brot, Gebäck, Müsli, Salate



L - Schwefeldioxid und Sulfit

in Konzentration von mehr als 10 mg/kg oder 10mg/l

Beispiele/Vorkommen: Konservierungs- und

Antioxidationsmittel:

Schwefeldioxid E220, Natriumsulfit E221;

Fruchtzubereitungen, Müsli, Soßen, Brot



M - Lupine

und daraus gewonnene Erzeugnisse

Beispiele/Vorkommen: Brot, Gebäck, Nudeln, Pizza, Desserts

ALLERGENS AND ADDITIVES

All beverages may contain sulfites, colorings and traces of other allergens.



N - Weichtiere

und daraus gewonnene Erzeugnisse

Dazu zählen: Schnecken, Muscheln, Tintenfische

Beispiele/Vorkommen: Würzpasten, Marinaden, Paella, Suppen



O - Schalenfrüchte

und daraus gewonnene Erzeugnisse

Dazu zählen: Mandeln, Pistazien, Walnüsse

Beispiele/Vorkommen: Müsli, Gebäck, Brot, Desserts

Additives

1. with dye
2. with preservative
3. with antioxidant
4. with flavor enhancer
5. sulfured
6. blacked out
7. with phosphate
8. Contains milk protein (in meat products)
9. Contains caffeine
10. contains quinine
11. with sweetener
12. waxed
13. Benzoic acid
14. Citric acid