



— STEAK HOUSE —  
*Bruchsal*



**STEAK HOUSE**  
*Bruchsal*

*Soup*

<b>Fried Onion Soup</b> with croutons und melted cheese	<b>5,80 €</b>
<b>MarkklöBchensuppe</b> semolina dumplings hearty beef consommé	<b>5,80 €</b>
<b>Flädlesuppe</b> sliced pancakes hearty beef consommé	<b>5,80 €</b>
<b>Vegetable Cream Soup</b> saisonal, varies	<b>5,80 €</b>
<b>Homemade Goulash Soup</b> with rustic country bread	<b>8,80 €</b>

*Appetizers*

<b>Bruschetta</b> garlic baguette topped with fresh diced tomatoes, extra virgin olive oil, basil, and Parmigiano Reggiano cheese	<b>7,90 €</b>
<b>Baked-Goat-Cheese</b> gratinéed goat cheese served over a wild greens salad with pomegranate seeds and raspberry vinaigrette, accompanied by fresh baguette	<b>10,90 €</b>
<b>Carpaccio Beef Tenderloin</b> With pine nuts and Parmigiano Reggiano cheese	<b>16,90 €</b>
<b>Sautéed Jumbo Shrimp in Cast Iron Skillet</b> Served in a spicy chili-lime marinade, with homemade aioli and fresh baguette	<b>16,90 €</b>



## Salad

<b>Side Salad</b> featuring fresh veggies, leafy greens, and our house dressing	<b>6,40 €</b>
<b>Large Mixed Salad</b> with a blend of crisp vegetables, assorted greens, tomatoes, cucumbers, bell peppers, scallions, and our house dressing	<b>11,80 €</b>
<b>Tuna Salad</b> featuring shredded veggies, mixed greens, tomatoes, cucumbers, bell peppers, scallions, tuna, egg, all tossed in our signature house dressing	<b>13,80 €</b>
<b>Colorful Salad Bowl</b> with cashews, edamame, pomegranate seeds, baby leaf greens, wild herbs, cherry tomatoes, and fresh cress sprouts, topped with a fruity dressing.	<b>13,80 €</b>
<b>Italian Salad</b> with crisp vegetables, leafy greens, tomatoes, cucumbers, bell peppers, scallions, cheese, ham, egg, all dressed in our house vinaigrette	<b>14,80 €</b>
<b>Maultaschen Salad</b> with fresh veggies, leafy greens, tomatoes, cucumbers, bell peppers, scallions, Maultaschen dumplings topped with bacon-onion melt, finished with our house dressing	<b>16,80 €</b>
<b>Grilled Chicken Salad</b> featuring fresh veggies, leafy greens, tomatoes, cucumbers, bell peppers, scallions, and tender grilled chicken tossed in our signature house dressing	<b>16,80 €</b>
<b>Large Mixed Salad with Shrimp</b> colorful mix of raw vegetables, leafy greens, tomatoes, cucumbers, bell peppers, scallions, and succulent shrimp, all served with our house dressing	<b>19,80 €</b>
<b>Chef's Salad with Beef Strips</b> loaded with raw vegetables, fresh greens, tomatoes, cucumbers, bell peppers, scallions and savory beef strips sautéed in herb butter, finished with our house dressing	<b>21,80 €</b>

Your choice of house dressing or classic oil and vinegar vinaigrette with any salad



our burger patties are made fresh in-house every day

## Burger & Ciabatta

**Our classics made from the original recipe since 1972**

All burgers served on a sesame bun with classic lettuce, onions, and tomato garnish

<b>Hamburger</b>	8,80 €
<b>Cheeseburger</b>	9,80 €
<b>Steakhouseburger</b> with ham & melted cheese	9,80 €
<b>Chickenburger</b> breaded chicken breast on a brioche bun with our homemade burger sauce	12,80 €
<b>Double Cheeseburger</b>	12,80 €
<b>Large Beef Patty</b> with gravy, lettuce, onion, and tomato garnish	12,80 €

## NEW

Our ciabatta sandwiches come with your choice of side

<b>Rump Steak Ciabatta</b> 180g of medium-cooked rump steak, sliced and topped with fermented garlic, caramelized onions, and BBQ sauce in a crispy baked ciabatta	21,80 €
<b>Grilled Veggie Ciabatta (Vegi)</b> Grilled bell peppers, zucchini, and eggplant on a crispy ciabatta, finished with sun-dried tomato pesto, caramelized onions, and halloumi cheese	15,80 €

### Sides

<b>Roast Sauce Cream</b>	1,00 €	<b>Country Bread</b>	1,50 €
<b>Sauce</b>	2,00 €	<b>Side of Sour Cream</b>	2,50 €
<b>Hunter's Sauce</b>	3,00 €	<b>Buttered Rice</b>	4,40 €
<b>French Fries</b>	4,40 €	<b>Homestyle Fried Potatoes</b>	5,20 €
<b>Croquettes</b>	4,80 €	<b>Homemade Spaetzle</b>	5,20 €
<b>Potato Rösti</b>	4,80 €	<b>Baked Potato with Sour Cream</b>	7,50 €
<b>Macaire Potatoes</b>	4,80 €	<b>Vegetables with Hollandaise</b>	7,50 €
<b>Potato Wedges</b>	4,80 €	<b>Chili Cheese Nuggets (10 pcs.)</b>	8,80 €



## South American Angus & Hereford Beef Steak

**Onion Roast Beef** 25,80 €  
200g rump steak, cooked medium pink, topped with caramelized onions and crispy fried onions

**Rump Steak** Approx. 250g (raw) 23,80 €  
Approx. 350g (raw) 29,80 €  
Approx. 450g (raw) 34,80 €

**Filet Steak** Approx. 250g (raw) 28,80 €  
Approx. 350g (raw.) 34,80 €  
Approx. 450g (raw) 39,80 €

**Pepper Steak** 28,80 €  
Rump steak, approx. 250g (raw), served with your choice of black pepper crust or green Amazon pepper, and a creamy sauce

**Filet tips of pork and beef** 29,80 €  
in Dijon mustard sauce

**“Parisian Pepper Filet”** 33,80 €  
Beef filet, approx. 250g (raw), served with your choice of black pepper crust or green Amazon pepper, finished with cream sauce

**Filet Goulash “Stroganoff”** 33,80 €  
with green Amazon pepper, mushrooms, onions, julienned pickles, and creamy mustard sauce

**Mixed Grill** 34,80 €  
Grilled platter featuring beef filet, rump steak, pork filet, pork loin, veal loin, crispy bacon, fresh mushrooms, and herb butter

### The perfect sides for our steaks

<b>Roast Gravy</b>	1,00 €
<b>Sautéed Onions</b>	2,00 €
<b>Sautéed Mushrooms Cream Sauce</b>	2,00 €
<b>Homemade Herb Butter</b>	2,50 €
<b>Pepper Cream Sauce</b>	2,50 €
<b>Hunter's Sauce</b>	3,00 €
<b>Paprika Sauce</b>	3,00 €
<b>Béarnaise Sauce</b>	4,80 €
<b>Garlic Sauce &amp; Artichokes</b>	5,00 €
<b>Chanterelle Mushrooms</b>	7,50 €
<b>„Finnish Style“ Creamy Horseradish &amp; Lingonberries</b>	4,80 €

### Sides

<b>Farmhouse Bread</b>	1,50 €
<b>Sour Cream, single serving</b>	2,50 €
<b>Butter Rice</b>	4,40 €
<b>French Fries</b>	4,40 €
<b>Potato Rösti</b>	4,80 €
<b>Macaire Potatoes</b>	4,80 €
<b>Potato Wedges</b>	4,80 €
<b>Croquettes</b>	4,80 €
<b>Homestyle Fried Potatoes</b>	5,20 €
<b>Homemade Spätzle</b>	5,20 €
<b>Baked Potato with Sour Cream</b>	7,50 €
<b>Vegetables with Hollandaise</b>	7,50 €
<b>Chili Cheese Nuggets (10 pcs.)</b>	8,80 €



## Our Premium Steaks

<b>Rib-Eye-Steak</b> lavorful, tender, boneless, approx. 350g (raw)	<b>36,00 €</b>
<b>T-Bone Steak</b> from Irish pasture-raised ox, approx. 650g (raw), served with herb butter	<b>38,00 €</b>
<b>Tomahawk-Steak</b> from Irish pasture-raised beef, approx. 1 kg (raw), served with herb butter	<b>84,00 €</b>

### Sides

<b>Butter Rice</b>	<b>4,40 €</b>	<b>Rustic Country Bread</b>	<b>1,50 €</b>
<b>French Fries</b>	<b>4,40 €</b>	<b>Side of Sour Cream</b>	<b>2,50 €</b>
<b>Potato Rösti</b>	<b>4,80 €</b>	<b>Homestyle Fried Potatoes</b>	<b>5,20 €</b>
<b>Macaire Potatoes</b>	<b>4,80 €</b>	<b>Homemade Spätzle</b>	<b>5,20 €</b>
<b>Potato Wedges</b>	<b>4,80 €</b>	<b>Baked Potato with Sour Cream</b>	<b>7,50 €</b>
<b>Croquettes</b>	<b>4,80 €</b>	<b>Vegetable Medley with Hollandaise Sauce</b>	<b>7,50 €</b>
		<b>Chili Cheese Nuggets (10 pcs.)</b>	<b>8,80 €</b>

## Platters for Two

All platters come with two side salads.

<b>“Steakhouse Platter”</b> Beef tenderloin, pork tenderloin, rump steak, pork loin, veal loin, served with fresh vegetables, sautéed mushrooms, bacon strips, herb butter, French fries, and croquettes	<b>78,80 €</b>
<b>Entrecote double mit 600g rump steak</b> sliced and served over sautéed chanterelles, creamy sauce, spätzle, croquettes, fresh vegetables, and Hollandaise sauce	<b>88,80 €</b>
<b>Chateaubriand with 600g filet of beef</b> Sliced filet, served with creamy sauce or Béarnaise sauce, fresh vegetables, French fries, and croquettes	<b>94,80 €</b>



## *Pork Steak & Schnitzel*

<b>Pork Loin grilled</b>	<b>14,80 €</b>
<b>Breaded Schnitzel</b> from the loin	<b>15,80 €</b>
<b>„Steakhouse Schnitzel“</b> with bacon & fried egg	<b>17,80 €</b>
<b>Pork steak</b> topped with mushrooms and cheese, “Swiss style”	<b>17,80 €</b>
<b>Pork tenderloin</b> in hunter’s mushroom sauce (“Guts Herren style”)	<b>18,80 €</b>

## *Veal Steaks & Schnitzel*

<b>Wiener Schnitzel</b>	<b>23,50 €</b>
served with lemon & lingonberries	
<b>Veal loin steak</b>	<b>25,80 €</b>
approx. 250g (raw)	
<b>Cordon Bleu</b>	<b>25,80 €</b>

### The perfect match for our steaks

<b>Roast Gravy</b>	<b>1,00 €</b>
<b>Cream Sauce</b>	<b>2,00 €</b>
<b>Sauteed Onions Sauteed</b>	<b>2,00 €</b>
<b>Mushrooms Homemade</b>	<b>2,00 €</b>
<b>Herb Butter</b>	<b>2,50 €</b>
<b>Pepper Cream Sauce</b>	<b>2,50 €</b>
<b>Hunter's Sauce</b>	<b>3,00 €</b>
<b>Bell Pepper Sauce</b>	<b>3,00 €</b>
<b>Chanterelle Mushrooms</b>	<b>7,50 €</b>

## *Chicken Steak & Schnitzel*

<b>Pollo Fino</b>	<b>15,80 €</b>
chicken thigh — one of the most flavorful cuts.	
<b>Chicken Schnitzel</b>	<b>15,80 €</b>
Grilled chicken breast with herb butter	
<b>Breaded Chicken Schnitzel</b>	<b>15,80 €</b>
<b>Chicken Strips</b>	<b>15,80 €</b>
in creamy sauce	

### Sides

<b>Farmhouse Bread</b>	<b>1,50 €</b>
<b>Sour Cream, single serving</b>	<b>2,50 €</b>
<b>Butter Rice</b>	<b>4,40 €</b>
<b>French Fries</b>	<b>4,40 €</b>
<b>Potato Rösti</b>	<b>4,80 €</b>
<b>Macaire Potatoes</b>	<b>4,80 €</b>
<b>Potato Wedges</b>	<b>4,80 €</b>
<b>Croquettes</b>	<b>4,80 €</b>
<b>Homestyle Fried Potatoes</b>	<b>5,20 €</b>
<b>Homemade Spätzle</b>	<b>5,20 €</b>
<b>Baked Potato with Sour Cream</b>	<b>7,50 €</b>
<b>Vegetables with Hollandaise</b>	<b>7,50 €</b>
<b>Chili Cheese Nuggets (10 pcs.)</b>	<b>8,80 €</b>



**STEAK HOUSE**  
*Bruchsal*

*Snacks & Light Bites*

<b>Crispy, delicious bacon</b> served with fresh bread	<b>10,80 €</b>
<b>Chicken Nuggets</b> served with fries & cocktail sauce	<b>10,80 €</b>
<b>Ham &amp; Cheese Sandwich</b> with creamy melted alpine cheese	<b>11,80 €</b>
<b>Pork loin with spicy bell pepper sauce</b> on toast	<b>11,80 €</b>
<b>Cevapcici</b> with ajvar, onions, coleslaw, and farmhouse bread	<b>14,80 €</b>
<b>“Gentleman’s Toast” Pork Tenderloin</b> baked with mushrooms and melted cheese, served with creamy sauce	<b>16,80 €</b>
<b>Buffalo Chicken Wings</b> with zesty salsa, fresh veggie slaw, potato wedges & sour cream	<b>16,80 €</b>
<b>Petite Ribeye Steak</b> approx. 180g (raw.) on toasted country bread, served with herb butter	<b>19,80 €</b>
<b>Petite Filet Mignon</b> approx. 180g (raw.) on toasted bread with Béarnaise sauce	<b>23,80 €</b>

*Vegetarian Dishes*

<b>Baked Camembert</b> with lingonberries, whipped cream, and toast	<b>12,80 €</b>
<b>Cheesespaetzle</b> with alpine cheese and crispy onions, plus a side salad	<b>16,80 €</b>
<b>Spaghetti in Creamy Broccoli Sauce</b> with mushrooms and Parmigiano Reggiano	<b>14,80 €</b>
<b>Spaghetti “Black Garlic”</b> with olive oil, Parmigiano Reggiano, fermented garlic, cherry tomatoes, pine nuts	<b>16,80 €</b>
optional: add sautéed shrimp	<b>22,00 €</b>
<b>Baked Potato</b> served with Sour Cream	<b>7,50 €</b> +Topping
Choose from a variety of toppings	<b>Grilled Vegetables</b> <b>5,00€</b>
	<b>Side Salad</b> <b>6,40€</b>
	<b>Chanterelle Mushrooms</b> <b>7,50€</b>
<b>Large Vegetable Platter</b> Pick your side: steamed or grilled veggies, served with Hollandaise sauce	<b>13,80 €</b>
<b>Grilled Vegetable Ciabatta</b> Grilled peppers, zucchini and eggplant on crispy ciabatta with sundried tomato pesto, caramelized onions, and halloumi cheese	<b>14,80 €</b>

## *Kids Menu*

<b>Kids' Spaghetti</b> with tomato sauce and Parmesan	<b>5,80 €</b>
<b>Kids' Hamburger</b> with french fries	<b>5,80 €</b>
<b>Spaetzle</b> with roast gravy	<b>3,80 €</b>
<b>Spaetzle</b> with creamy sauce	<b>4,80 €</b>
<b>French fries</b> with Ketchup or Mayo	<b>3,50 €</b>

---

<b>Max und Moritz</b> Breaded Pork Schnitzel with French Fries	<b>7,80 €</b>
<b>Pumuckl</b> Pork schnitzel in cream sauce with spaetzle	<b>7,80 €</b>
<b>Pippi Langstrumpf</b> Breaded Chicken Schnitzel with French Fries	<b>7,80 €</b>
<b>Chicken Nuggets</b> with french fries	<b>9,80 €</b>

## *Non-Alcoholic Beverages*

	<b>0,2l</b>	<b>0,4l</b>
<b>Cola<sup>1</sup>, Cola Zero, Fanta, Spezi<sup>1</sup></b>	<b>3,00€</b>	<b>4,60€</b>
<b>Mineral Water, sparkling or still</b> (0,25l bottle)	<b>3,00€</b>	
<b>Tablewater</b>		<b>3,80€</b>
<b>Tablewater</b>	<b>0,7l Fl.</b>	<b>6,80€</b>
<b>Tablewater still</b>	<b>0,7l Fl.</b>	<b>6,80€</b>
<b>Lemonade</b>	<b>2,80€</b>	<b>3,80€</b>
<b>Apple juice</b>	<b>3,60€</b>	<b>4,80€</b>
<b>Sparkling apple juice</b>	<b>3,20€</b>	<b>4,40€</b>
<b>Orange juice</b>	<b>3,60€</b>	<b>5,20€</b>
<b>Sparkling orange juice</b>	<b>3,20€</b>	<b>4,40€</b>
<b>Grapefruit juice</b>	<b>3,60€</b>	<b>5,20€</b>
<b>Sparkling grapefruit juice</b>	<b>3,20€</b>	<b>4,40€</b>
<b>Passion fruit juice</b>	<b>3,60€</b>	<b>5,20€</b>
<b>Sparkling Passion fruit juice</b>	<b>3,20€</b>	<b>4,40€</b>
<b>Blackcurrant juice</b>	<b>3,60€</b>	<b>5,20€</b>
<b>Sparkling blackcurrant juice</b>	<b>3,20€</b>	<b>4,40€</b>
<b>KiBa, Cherry-Banana juice</b>	<b>3,60€</b>	<b>5,20€</b>
<b>Schweppes Soda</b>	<b>3,40€</b>	<b>4,80€</b>
<b>Ginger Ale, Bitter Lemon<sup>2</sup>, Tonic Water</b>		
<b>Orangina yellow</b> (bottle)	<b>3,80€</b>	

1= contains caffeine 2= contains quinine



## Draft Beer Selection

	0,3l	0,4l	0,5l	Steinkrug <sup>0,5l</sup>
<b>Pilsner on Tap</b>	4,20€	4,80€		5,80€
<b>Draught Wheat Beer</b>	4,20€		5,20€	
<b>Starnberger "Helles" on Tap</b>	4,20€		5,20€	5,80€
<b>Kellerbier (Unfiltered) on Tap</b>	4,20€			
<b>Radler</b>	4,20€	4,80€		5,40€
<b>Cola Beer</b>	4,20€	4,80€		
<b>Cola Wheat Beer</b>	4,20€		5,20€	
<b>Wheat Beer Radler</b>	4,20€		5,20€	

## Bottled Beers

<b>Non-Alcoholic Pilsner</b>	0,33l	4,20€
<b>Crystal-Wheat Beer</b>	0,5l	4,80€
<b>Non-Alcoholic Wheat Beer</b>	0,5l	4,80€
<b>Dark Wheat Beer</b>	0,5l	4,80€



## White Wines

	0,25l	Flasche
<b>Pinot Blanc</b> Weingartener Hohenberg (dry)	6,80€	25,00€
<b>Riesling</b> Tiefenbacher (semi-dry)	6,80€	25,00€

## Red & Rosé Wines

<b>Weißherbst</b> Durbacher	6,80€	25,00€
<b>Lauffener Katzenbeisser</b> (semi-dry)	6,80€	25,00€
<b>Schwarzriesling</b> Kürnbacher (semi-dry)	6,80€	25,00€
<b>Dornfelder</b> (dry)	6,80€	25,00€
<b>Lambrusco</b> (sparkling, sweet)	6,80€	25,00€
<b>Valpolicella</b>	6,80€	25,00€
<b>1/8 Wein</b>	0,125l	4,20€

## Sparkling

<b>Aperol Spritz</b>		7,80€
<b>Hugo Spritz</b>		7,80€
<b>Lillet Spritz</b>		7,80€
<b>Limoncello Spritz</b>		7,80€
<b>Passion fruit Spritz</b>		7,80€
<b>Sarti Spritz</b>		7,80€
<b>Crodino (non-alcohol)</b>		6,80€
<b>Aperol Tree with 4 Spritz-drinks of your choice</b>		28,00€
<b>Sparkling Weinschorle</b> white, rosé, red	0,25l	3,80€
<b>Big sparkling Weinschorle</b> white, rosé, red	0,4l	5,90€

## Prosecco & Champagne

<b>Prosecco Glass/Bottle</b>	4,80€	24,80€
<b>Prosecco Scavi &amp; Ray Glass/Bottle</b>	4,80€	24,80€
<b>Moet ICE Imperial</b>	0,75l	135,00€
<b>Moet ICE Imperial Rosé</b>	0,75l	145,00€



From the Klumpp Winery in the Kraichgau wine region

## White Wine

### **Pinot Gris - Grauburgunder**

An elegant, well-balanced Pinot Gris with a silky texture, notes of ripe yellow fruits, pear, quince, and apricot, subtle hints of oak, and a lively, fresh acidity.

0,25l **7,90€**

0,7l **25,00€**

## Rosé

### **Rosé Cuvée**

50% Blaufränkisch, 20% Pinot Noir, 20% St. Laurent, 10% Cabernet Sauvignon

The sandy loess soil shapes the wine's delicate acidity and highlights the spicy notes reminiscent of bell pepper and pepper. Fresh aromas of strawberry and raspberry, paired with the vibrant rosé color, make this rosé truly one of a kind.

0,25l **8,80€**

0,7l **26,00€**

## Red Wine

### **Cuvée N°1**

A rich red blend crafted from Blaufränkisch (50%), Pinot Noir (20%), St. Laurent (20%), and Cabernet (10%), featuring concentrated berry aromas, pronounced spice notes, and a smooth, balanced tannin structure.

0,25l **8,80€**

0,7l **26,00€**



**STEAK HOUSE**  
*Bruchsal*

*Selection of spirits (2 cl)*

<b>Sambuca</b>	3,00 €
<b>Ouzo</b>	3,00 €
<b>Obstler</b>	3,00 €
<b>Sourz Mango, Berry, Apple</b>	3,00 €
<b>Kruskovac</b>	3,00 €
<b>Jägermeister</b>	3,00 €
<b>Fernet, Branka</b>	3,00 €
<b>Wodka, Absolut</b>	3,00 €
<b>Malteser-Kreuz Aquavit</b>	3,00 €
<b>Underberg</b>	3,00 €
<b>Ramazotti 3 cl</b>	3,50 €
<b>Grappa</b>	3,50 €

*Scheibel – fine German spirits*

<b>Old Plum</b>	4,80 €
<b>Fine Raspberry Eau-de-Vie</b>	4,80 €
<b>Gold Willi</b>	4,80 €
<b>Aged Hazelnut Spirit</b>	4,80 €
<b>Moor Pear Brandy</b>	4,80 €
<b>Williams Pear Eau-de-Vie</b>	4,80 €

*Longdrinks (4 cl)*

<b>Campari, Soda, Orange<sup>1</sup></b>	7,80 €
<b>Bacardi, Cola, Orange</b>	7,80 €
<b>Johnnie Walker, Red Label</b>	7,80 €
<b>Asbach Uralt</b>	7,80 €
<b>Gin Tonic, Bombay Sapphire</b>	8,80 €

*Aperitifs (5 cl)*

<b>Bailey's Irish Cream</b>	5,80 €
<b>Martini, weiß oder rot</b>	6,80 €

*Whisky (4 cl)*

<b>Johnnie Walker, Red Label</b>	7,80 €
<b>Jack Daniels</b>	7,80 €
<b>EMILL Single Malt Kraftwerk</b>	17,80 €

*Scheibel – fine German spirits*

(2 cl)

<b>Apricot Brandy</b>	9,20 €
<b>Blackcurrant Brandy</b>	9,20 €
<b>Cherry Brandy</b>	9,20 €
<b>Lava Mandarine</b>	9,20 €
<b>Orange Brandy</b>	9,20 €
<b>Prune Brandy</b>	9,20 €

<sup>1</sup>= contains colouring .



**STEAK HOUSE**  
*Bruchsal*

## Homemade Desserts

**Kids' Cup** 4,80 €

Two scoops: vanilla/chocolate or strawberry, topped with whipped cream, a waffle, and colorful sprinkles

**Crème brûlée** 7,80 €

with fresh Bourbon vanilla

**Mousse au Chocolat** 7,80 €

with Belgian dark chocolate

**Tiramisu** 7,80 €

with a red berry compote

**Wilde Hilde** 7,80 €

Vanilla ice cream with warm raspberries and whipped cream

**Peach Melba** 7,80 €

Vanilla ice cream with peaches strawberry sauce, and whipped cream

**Kaiserschmarrn** 10,80 €

with raisins and a scoop of vanilla ice cream, a hearty dessert for two

We're not counting calories, but you'll be pleased to know that our gelato contains considerably less fat and sugar than conventional ice cream.

## Homemade Desserts

### The story behind Kaiserschmarrn:

Once upon a time, there was an emperor who had a sweet tooth—but only for treats done just right. One day, his chef accidentally served him a torn pancake. The chef wanted to hide it in embarrassment, but the emperor took a taste and was instantly delighted. "What a mess!" he laughed. And that's how the delicious jumble became known as Kaiserschmarrn.

Why you should give it a try: Because it proves that even happy accidents can turn into masterpieces—especially with a sprinkle of powdered sugar.

### The story of how tiramisu charmed the world:

Long ago in a cozy Italian trattoria, an innkeeper wanted to lift the spirits of his weary guests. He blended espresso, mascarpone, and ladyfingers, naming the sweet creation Tiramì sù—Italian for "Pick me up!" The idea worked, and everyone left happier and more awake than when they arrived.

Why you should try it: Because a great tiramisu delights your taste buds—and brightens your mood, too.