

**SPECIAL DRINKS**

Avaa Rosé Spritz with Crémant   Avaa Rosé   Orange   fresh Mint	6,5
Dirty-O (freshly squeezed orange juice* on ice + espresso shot)	6
Matcha-O (freshly squeezed orange juice* on ice + matcha shot)	6

**COLD**

All bottled drinks a 0.33

Viva con Aqua Mineral water (loud,still)	3,5   5,9
Limoment (Apple-Mint, Pear Green tea, Thirst quencher)	4,5
Cucumis (Lavender & Bergamotte, Cucumber & Basil)	4,5
Ai:tea, coldbrewed Ice Tea (Lemon, White Peach, Pomegranate, Black Berry)	4,5
Fritz (Cola, sugar-free, Lemon, Rhubarb)	4
Juices (direct juices from the region, various juices)	4,5
Natural Infused Water *(Ginger   Mint   Orange   Lemon)	6

**DAYDRINKING**

Natural wine: Orange Riesling*, Nature's Calling	0,1	5,5
Natural wine: White 2022*, Nature's Calling	0,1	5,5
Natural wine: Rosé 2022*, Nature's Calling	0,1	5,5
Silvaner, VDP. Estate wine, winery* Rudolf MAY	0,1	5
Rosé, VDP. Estate wine, winery* Rudolf MAY	0,1	5,5
Crémant/ Winzersekt from Germany	0,1	8,5
Mimosa (crémant, optionally with apple, rhubarb, grape, orange juice)		6
Mimosa Carafe with Fresh Mint*		20,5
Fiege Beer (Helles, Pils, Radler)		4

**WARM**

All hot drinks are also available on ice.

Easy Espresso   double	2,5   3,5
Cafe Creme	3
Americano	3
Cappuccino	3,8
Flat White	4,5
Latte Macchiato	4,5
Hot chocolate	4,5
Dirty Hot Chocolate (Chocolate + Espresso Shot)	5,5
Hot milk with regional honey	4,5
Chai Latte	5
Dirty Chai (Chai Latte + Espresso Shot)	5,5
Lavender Milk (only available again in summer)	5
Natural Matcha Latte	5
Fresh Tea *(Ginger   Mint   Orange   Lemon)	4
+ Choice of regional Demeter cow's milk (+ 0.30 cents) or oat drink	

\*from sustainable agriculture  
(V) = Vegan

All our food and drinks contain no additives  
For allergen information, please ask our staff for the allergen card.

## SWEETS

Fresh every day, different every day, also vegan.

Homemade baked <b>Cake</b> with and without crumble	(V)	4,5 – 5,5
<b>Grandma's cheesecake</b> in variations		5,5 – 6,5
<b>Changing pastries</b>	(V)	2,5 – 4
<b>French Toast</b>		12
Sourdough Brioche*   poached Rhubarb   white Chocolate   Vanilla Cheesecake Creme   Orange-Rhubarb Syrup		
<b>Yoghurt</b>	(V)	9,5
Plantbased Yoghurt*   homemade crunchy Granola   Hazelnut oil*   Seasonal Fruits*   poached Rhubarb   Lemon zest		
<b>Pancakes</b>	(V)	13,5
with Bourbon Vanilla Cheesecake Cream   Cardamom Granola   Syrup Date Caramel   Rosehip Powder   Seasonal fruit from the region		
<b>Sweet breakfast</b>		
Sweet Sourdough Brioche* "Bomboloni"   whipped Butter   Red Marmalade from the region		
<b>Fudge Brownie</b>		6,5
with homemade Date Caramel		
<b>Handmade croissant</b>		3,5
freshly baked	(15min waiting time)	

## SMALL SAVOURY

+ All dishes can be served with our **Mix & Match**

<b>Bread butter cheese</b>		7,5
Sourdough breads* Blond and Nut   Cheese* "wild Bernd"   whipped Nut butter		
<b>Sourdough bread bites</b>		
+ Brown Butter „Nut butter“   Seasalt		5
+ plantbased Shiro Miso-Aioli   Harissa-Oil	(V)	5,5
+ Homemade whipped sheep's cheese*   Wild garlic oil		6

## Deli-Lunch (Monday – Friday)

<b>Deli-Lunch (small bowl   large bowl)</b>	(V)	10   12,5
Create your own! Choose your own compilation of homemade, field-fresh salads directly at the counter: Green base + your salad creations + dressing + toppings		

**SAVOURY**

(of course also possible in vegan)

+ All dishes can be supplemented with our **Mix & Match** .

<b>Summer soup</b>	(V)	8
roasted Tomatoes and Apricot   Harissa Oil   Cress		
Sourdough Nut Bread Crunch   Wild garlic oil		
+ Extra sourdough bread		+2
<b>Native lupine</b>	(V)	11,5
Sourdough Bread "Nut"   Paprika pesto   Braised tomatoes   Shiro Miso   Lupins* from DE   pickled red Onions   Cress   Harissa oil		
<b>No Avo Bread</b>	(V)	11
Sourdough bread "Blond"   Pea Cream   pickled Mustard seeds   Zucchini   Lemon zest   Wild garlic oil   Core mix		
<b>Miso onion</b>		12,5
Sourdough bread "Blond"   yellow Onion*   Shiro Miso South   Spring Herbs   Harissa Oil   Whipped sheep's cheese*		
<b>Grilled Cheese Sandwich</b>		13,5
Sandwich of sourdough bread "Blond"   Cheese variation*   Miso Mayo   pickled regional Vegetables with		
	+ Natural Kimchi*	
or seasonal:	+ Grilled-Paprika-Pesto	
<b>Parsleyrisotto</b>		14
Barley from Germany*   Parsley Cream   Roasted Hazelnuts   Avaa Verjus   Hazelnut oil*   Caramelized Carrot*   Pecorino		
<b>Whipped Feta</b>		14,5
Whipped sheep's cheese*   Quinoa from Germany*   Wild Herb Salad   Zoumak   Chickpeas from Germany*   Caramelized Carrot*   Garlic Sourdough Bread		
<b>"Frankfurter" Green Sauce</b>	(V)	13,5
Smashed Potatoes*   "Frankfurter" green sauce   Pickled mustard seeds   Wild Herb Salad   Miso-Sud   Cress		

**+ Mix & Match.** Top your hearty soul food with:

+ poached egg*		+ 3,5
+ Scrambled eggs made from 3 regional eggs*		+ 6
+ Country ham* from pasture-raised pigs from North Rhine-Westphalia		+ 4,5
+ Side salad from the deli counter	(V)	+ 4,5
+ homemade pickled veggies from the region	(V)	+ 4,5
+ seasonal: Wild herb-Quinoa salad* with miso broth	(V)	+ 5
+ seasonal: Smashed Pea Cream   Herbal Oil	(V)	+ 4
+ Garlic-Sourdoughbread	(V)	+ 2,5
+ Smashed potatoes* as a side dish	(V)	+ 5
+ Exchange: Gluten-free millet bread	(V)	+ 1

\*from sustainable agriculture  
(V) = Vegan

All our food and drinks contain no additives  
For allergen information, please ask our staff for the allergen card.