## CEREALIEN

CRUNCHY SPELT

OR BIO-OAT FLAKES 10,0 coconut yoghurt, fruit of season, agave syrup vegan MA/F

## CRUNCHY SPELT

OR BIO OAT FLAKES 10.0 bio-yoghurt, fruit of season,, organic honey *A/G* 

# BIO EGGS C/G

FROM ORGANIC ANIMAL FARMING

SOFT BOILED EGG 2.8 standard 4 minutes

FRIED/SCRAMBLED EGGS 7.2 of 2 eggs,

with bio goat cheese *G* <u>or</u> bio-bacon • or bio-ham 🐽

FRIED/SCRAMBLED EGGS 10.2 of 3 eggs,

with bio goat cheese G or bio-bacon o or bio-ham

# PORTION OF

WECAN DIFTED

VEGAN BUITER small/large	1,1/2,2	ASIAGO-CHEESE $G$	4,8
ORGANIC BUTTER G sm/l	1,0/2,0	BIO GOAT CHEESE $g$	6,0
BIO HONEY	2,5	BIO-BACON ©	6,5
HOUSEMADE JAM	2,3	BIO-HAM <sup>©</sup>	7,0
NOUGAT CREAM G/H	3,5	PROSCIUTTO DI PARMA 👁	7,0
		20 month ripened	



# BREAD & ROLLS A

BREAD ROLL 2,0 PORTION BREAD 2,2 DARK BREAD ROLL N 2.5 CROISSANT c/G 3,0 GLUTENFREE BREAD ROLL N 3.8 WHOLEMEAL BREAD 4.0

> bio is a certicate for organic farming all prices in Euro / errors excepted

F soy A gluten B crustaceans G lactose C eggH nuts L celery D fish M mustard E peanuts

N sesameP lupins

O Sulfite/alcohol

pork pork R molluses

W Vegan

#### VIENNESE BREAKFAST 9,0

house made jam, bio-honey, bio-butter, croissant, bread roll  $M_{A/G}$ 

#### PANCAKES 12.0

2 different house made jams, fruit of the season / A/C/G

#### LARGE BREAKFAST 12.5

house made jam, boiled bio-egg, asiago-butter cheese, bio-ham <u>or</u> prosciutto di parma, bio-butter, bread roll, dark bread roll  $^{\circ}$  A/C/G/N

#### **VEGAN BREAKFAST 14,5**

whole grain pita (manakish), aubergine-walnut-dates cream, zatar & olives \*\*\int\_{A/H/N} \)

## SALMON BREAKFAST 15.5

home pickled beetroot salmon, herb salad, horseradish, mustard honey, bread *A/D/M* 

#### PALMENHAUS BREAKFAST 16.5

apricot lassi, scrambled bio eggs with goat's cheese, house made jam, bio-butter, bread roll, wholemeal bread #A/C/G

# CHEESE

SELECTION OF 2 9,8 SELECTION OF 5 19,2 A/G/H/M/O served with fig mustard, walnuts, bread

QUADRELLO DI BUFALA nutty, aromatic, buffalo milk, hand made, fine red cultures - LOMBARDY, ITALY

STILTON
mild-blue mould
speciality, pasteurized milk
- Leicestershire, england



REBLOCHON AOP aromatic raw milk-white mould cheese from high alps region - SAVOYEN, FRANCE

BRIE DE MEAUX AOP soft cheese, cow's milk, white rind, creamy, salty - MEAUX, FRANCE

CHÄLLERHOCKER aromatic hard cheese, 2/3 raw milk, matured 8 months – ST. GALLEN, SWITZERLAND