### 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, organic honey, organic butter, croissant, bread roll /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 organic egg, asiago-butter cheese, organic ham or prosciutto di parma, organic butter, bread roll, dark bread roll  $^{\circ}A/C/G/N$ 

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

wholegrain pita (manakish), aubergine-walnut-dates cream, zatar & olives VA/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 organic eggs with goat's milk cheese, house made jam, organic butter, bread roll, wholemeal bread  $\sqrt[4]{A/C/G}$ 



# CHEESE

SELECTION OF 2 11.6 SELECTION OF 5 24,0  $\sqrt[n]{A/G/H/M/O}$  served with fig mustard, walnuts & bread

TALEGGIO soft cheese with red mould, intense-refined taste - LOMBARDY, ITALY

SCHLOSSBERGER ALT hard cheese, matured 14 months

- Emmental, Switzerland

### STILTON mild-spicy.

classic with blue mould, pasteurized milk - LEICESTERSHIRE, ENGLAND

## VACHERIN MONT D'OR

soft cheese from raw cow's milk. creamy with hints of, spruce wood -JURA , FRANCE

# BRIE DE NANGIS

soft cheese from raw cows milk, white mould rind

- ILE DE FRANCE, FRANCE