



PAUMENHAUS

CAFE - BRASSERIE - BAR



STARTERS

MIXED LEAF SALAD 7,5 / 14,0
raw vegetables, olive oil / pumpkin seed oil *vegan* ♡ L/M

TABOULE 18,0
baked paprika, tamarind-date-sauce, chili-chick peas *vegan* ♡ A

BUFFALO MOZZARELLA 19,0
tomatoes, basil, olives, grissini A/G/M/N

HERRING SALAD 20,0
beetroot, apple, cucumber, dill, focaccia A/D/G/M

ORGANIC BEEF TARTARE 22,0
herb-butter, radish, focaccia A/D/G/M

SOUPS

MINISTRONE 9,5
pasta A/L

BEEF BROTH 11,0
organic veal dumplings, root vegetables A/C/L

SOUP OF THE DAY 8,5
please ask for further information



MAINS

SWEET POTATO-VEGETABLE CURRY 24,0
coconut-basmati rice, plantain-chips ♡ N/L

FELICETTI-LINGUINI 23,0
tomatoes, olives, artichokes, basil, Grana ♡ A/C/G/L

RICOTTA-PEAS-RAVIOLI 26,0
nettles, rhubarb-tomato-ragout, pine nuts ♡ A/C/G

PINSA 20,0
organic ham "Ötscher", fennel-raclette, rocket salad pesto *pork* ♡ A/G

GRILLED FILLET OF SALMON 34,0
spinach risotto, yellow zucchini, tarragon-tomatoes A/D/G/L/O

GRILLED FILLET OF PIKE PERCH 38,0
beetroot-Beluga-lentil-vegetables, horseradish-espuma D/G/L/M/O

WHOLE GRILLED BROOK TROUT "FALKENSTEIN" 34,0
grilled vegetables, rosemary potatoes, basil pesto D/G

CHEESEBURGER (organic local beef) 28,0
cheddar, gherkin, roasted onions, tomatoes, wedges, BBQ sauce, Aioli A/C/G

TOMAHAWK STEAK (organic "Waldroc"pork) 34,0
lovage, fried parsnips-savoy vegetables, Prosciutto *pork* ♡ G/L/M/O

WIENER SCHNITZEL (organic local veal) 36,0
parsley potatoes, cranberries A/C/G

GRILLED ROAST BEEF (organic local beef) 38,0
parsley-celery puree, morel-sauce Belper cheese G/L/M/O

DESSERTS

CHOCOLATE SOUFFLÉ 13,0
fresh strawberries, vanilla ice cream
♡ C/F/G/H/O

SEMOLINA-COCONUT CAKE 13,0
papaya-pineapple-salad ♡ A/C/G

RICOTTA-PISTACHIO CREAM 12,0
cantuccini, marinated berries ♡ A/C/G/H

FINE PASTRIES
see our showcase

CHEESE

SELECTION OF 2 11,6
SELECTION OF 5 24,0
♡ 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
- EMENTAL, SWITZERLAND

STILTON
mild-spicy,
classic with blue mould,
pasteurized milk
- LEICESTERSHIRE, ENGLAND
PECORINO MOLITERNO
CENTRAL
hard cheese, pasteurized
sheep milk
- SARDINIA, ITALY

BRIE DE NANGIS
soft cheese from raw cow's milk,
white mould rind
- ILE DE FRANCE, FRANCE



PORTION BREAD A 2,2
COVER (FROM 6PM, BREAD BASKET, AMOUSE BOUCHE, NAPKIN) A/G 4,7 p.p.
all prices in Euro / errors excepted

A cereal
containing gluten
B crustacean
C egg
D fish

E peanut
F soy
G milk/lactose
H nuts
L celery

M mustard
N sesame
O sulphur/alcohol
P lupine
R molluscs

♡ vegetarian
♡ vegan
♡ pork