

CEREALIEN

CRUNCHY SPELT

OR BIO-OAT FLAKES 10,0
coconut yoghurt, fruit of season,
agave syrup *vegan* A/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* OR bio-bacon
OR bio-ham

FRIED/SCRAMBLED EGGS 10,2
of 3 eggs,
with bio goat cheese *G* OR bio-bacon
OR bio-ham

PORTION OF

VEGAN BUTTER small/large 1,1/2,2

ORGANIC BUTTER *G* sm/l 1,0/2,0

BIO HONEY 2,5

HOUSEMADE JAM 2,3

NOUGAT CREAM *G/H* 3,5

ASIAGO-CHEESE *G* 4,8

BIO GOAT CHEESE *G* 6,0

BIO-BACON 6,5

BIO-HAM 7,0

PROSCIUTTO DI PARMA 7,0

20 month ripened



BREAD & ROLLS *A*

BREAD ROLL 2,0

PORTION BREAD 2,5

DARK BREAD ROLL *N* 2,5

CROISSANT *C/G* 3,0

GLUTENFREE BREAD ROLL *N* 3,8

WHOLEMEAL BREAD 4,0

bio is a certificate for organic farming

all prices in Euro / errors excepted

A gluten

B crustaceans

C egg

D fish

E peanuts

F soy

G lactose

H nuts

L celery

M mustard

N sesame

P lupins

O Sulfite/alcohol

R molluscs

vegetarian

Vegan

pork

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 ☺ A/C/G/N

VEGAN BREAKFAST 14,5
wholegrain pita (manakish), aubergine-walnut-dates cream,
zatar & olives ♣ 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 organic eggs with goat's milk cheese,
house made jam, organic butter,
bread roll, wholemeal bread ♣ A/C/G

CHEESE

SELECTION OF 2 11,6

SELECTION OF 5 24,0

♣ A/G/H/M/O served with
fig mustard, walnuts
& bread

CHÄLLERHOCKER

spicy hard cheese, raw cow
milk, matured 18 months in
cellar

- ST. GALLEN, SEITZERLAND

FOURME D'AMBERT

creamy & mild blue mould
cheese, pasteurised cow mild

- AMBERT, FRANCE

TALEGGIO

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

PECORINO DI RONCIONE

hard cheese, pasteurized
sheep milk

- RONCIONE, ITALY

BRIE DE NANGIS

soft cheese from raw cow's milk,
white mould rind

- ILE DE FRANCE, FRANCE

