

Dear Guests — Welcome!

Since 2012, Cotidiano has been providing for you — mornings, middays, and evenings.

We provide you with products of the highest quality – and while doing so we are not only careful to prepare our ingredients gently but we also pay great attention to what is put into our dishes.

That is why we have expanded our **ORGANIC** range of products: Gouda, salami, and all the grain products in our bowls are **ORGANIC**-quality. Furthermore, with **FairMast** chicken breasts, we also provide for better animal welfare in accordance to the standards of the Initiative Tierwohl and also the German Animal Welfare Federation – so that you can enjoy your meal with us with an even better peace of mind.

We consider acting responsibly and environmentally friendly, and being committed to social justice to be simply part of the equation. We are reducing our ecological footprint in all aspects of our actions and we stand for dealing with people and animals with respect. And that is our contribution to a more sustainable, healthier and fairer society.

You would like to learn more about our philosophy?
Please scan the QR code for more information.



*Cordially,
Your Cotidiano Team*

Our vegetarian 🌱 and vegan 🌿 dishes as well as those dishes in which gluten is not used in the production 🌾 are clearly marked especially for you. If a vegetarian or vegan alternative is available for other dishes, this is also indicated 🌱* | 🌿*.

TASTES LIKE SUMMER

ANTIPASTI DELIGHT PERFECT FOR SHARING! 9,90

Fior di Latte mozzarella with home-made pesto with peanuts and balsamic cream on tomatoes and fresh rocket, with grilled vegetables and shaved Grana Padano*, seed mix and crispy baguette^{a, b, f}

PASTA POLLO AL LIMONE 14,90

Tender **FairMast** chicken breast and **ORGANIC** Fusilli with grilled vegetables in a creamy thyme and white wine sauce with fruity cocktail tomatoes, fresh rocket and shaved Grana Padano*

SUMMER BOWL 13,90

ORGANIC fusilli with home-made pesto with peanuts, aromatic Serrano ham, Fior di Latte mozzarella, fruity cocktail tomatoes, marinated olives and carrot carpaccio with roasted mixed nuts^{a, b, f}

TARTE FLAMBÉE CAPRESE 12,90

Crispy tarte flambée with Fior di Latte mozzarella, tomatoes and fresh rocket on creamy sour cream, rounded off with home-made pesto with peanuts, balsamic cream and seed mix^{a, f}

Enjoy with

Emil Bauer, Grauburgunder, „Bundschuh“ 0,1l 4,50

An original and fine tasting Pinot Gris

2021 Alie Rosé Toskana Btl. 35,00

An excellent balance between fruity and intensive



COTIDIANO CLASSICS ALL DAY

The most popular dishes at a glance

AVOCADO-TOAST 9,90

Creamy avocado and two fried eggs from **ORGANIC** eggs on two slices of toasted **ORGANIC** whole grain spelt bread with lemon dressing ^{d, f} with three Avocado-Toasts + 4,00

AVOCADO-TOAST DELUXE 13,90

The classic, level up! Creamy avocado and smoked salmon with two fried eggs from **ORGANIC** eggs, hearty herder's cheese, beetroot hummus and cocktail tomatoes on **ORGANIC** wholegrain spelt bread with lemon dressing ^{d, f}

STRAMMER MAX 9,90

Grilled Serrano ham and two fried eggs from **ORGANIC** eggs on toasted **ORGANIC** wholegrain spelt with spinach, cocktail tomatoes and tangy Dijon mustard ^{c, d, f}

SWEET N' SALTY 8,90

American pancakes and two fried eggs from **ORGANIC** eggs with sweet agave syrup and crispy bacon ^{c, s}

HUMMUS BREAD 7,90

Home-made hummus on **ORGANIC** wholegrain spelt bread with cocktail tomatoes, diced cucumber and home-made vegan pesto with peanuts. Choose your favourite hummus: Original, beetroot or black olive ^b

add two fried eggs from **ORGANIC** eggs + 3,50

COTI'S CLUBSANDWICH 13,90

ORGANIC sandwich loaf with tender **FairMast** chicken breast, home-made burger sauce, avocado, tomatoes, red cabbage coleslaw, cos salad with rocket-baby spinach mix, lemon dressing and seed mix ^{a, f, i}

 Also vegetarian with scrambled eggs from **ORGANIC** eggs and grilled vegetables

STEAK N' EGG 13,90

Tender steak strips, slowly cooked for 24 hours, scrambled eggs from **ORGANIC** eggs with tangy cheddar and baby potatoes with home-made burger sauce, juicy roast gravy, red wine onions, cucumber, cocktail tomatoes, rocket and baby spinach mix ^{a, d, f, i, g}

SALMON N' EGG 14,90

Gently cooked salmon, scrambled eggs from **ORGANIC** eggs with tangy cheddar and baby potatoes with home-made burger sauce, red wine onions, cucumber, cocktail tomatoes and rocket and baby spinach mix ^{a, f, i}

MOUNTAIN JOY 9,90

ORGANIC pretzel croissant scrambled eggs from **ORGANIC** eggs, mild soft goat's cheese and crisp rocket ^c

add smoked salmon + 4,90

LE AMERICAN 9,90

Butter croissant with scrambled eggs from **ORGANIC** eggs, tangy cheddar, crispy bacon and baby spinach ^{a, c, s}

add home-made burger sauce + 0,50



HAPPY MORNING DRINKS

Freshly squeezed orange juice 🌿 0,2 l 0,4 l	3,60 5,90
Immune Defense 🌿 Home-made ginger and curcuma shot with fresh lemon juice	2,90
Prosecco ^q 0,1 l 0,75 l	3,90 24,90
Green Power Smoothie 🌿 0,2 l 0,4 l With baby spinach, mango, dates, pineapple and passion fruit	4,20 6,90
Red Fusion Smoothie 🌿 0,2 l 0,4 l With strawberries, banana, mint and almond drink	4,20 6,90

ALL-DAY BREAKFAST

MOUNTAIN JOY 🌿 ORGANIC pretzel croissant scrambled eggs from ORGANIC eggs, mild soft goat's cheese and crisp rocket ^c add smoked salmon	9,90 + 4,90
LE AMERICAN Butter croissant with scrambled eggs from ORGANIC eggs, tangy cheddar, crispy bacon and baby spinach ^{a, c, s} add home-made burger sauce	9,90 + 0,50
SWEET N' SALTY American pancakes and two fried eggs from ORGANIC eggs with sweet agave syrup and crispy bacon ^{c, s}	8,90
AVOCADO-TOAST 🌿 Creamy avocado and two fried eggs from ORGANIC eggs on two slices of toasted ORGANIC whole grain spelt bread with lemon dressing ^{d, f} with three Avocado-Toasts	9,90 + 4,00
AVOCADO-TOAST DELUXE The classic, level up! Creamy avocado and smoked salmon with two fried eggs from ORGANIC eggs, hearty herder's cheese, beetroot hummus and cocktail tomatoes on ORGANIC wholegrain spelt bread with lemon dressing ^{d, f}	13,90
BIRCHER MUESLI 🌿 Super fruity bircher muesli with fresh fruits and sliced almonds ^{f, n}	5,90
BREAKFAST BOWL 🌿 Crunchy granola with ORGANIC natural yoghurt, fresh fruit and home-made mango and passion fruit puree add a glass of freshly squeezed orange juice 0.2l	5,50 + 3,60
BELGIAN WAFFLE WITH BERRIES 🌿 Belgian waffles with fresh berries and icing sugar ^a	5,90
BANANA BREAD 🌿 Home-made banana bread with walnuts (two slices) ^{l, n}	3,90
FRUIT SALAD 🌿 🍷 Fresh cantaloupe melon, honeydew melon and pineapple with berries	5,50
KIDS' BREAKFAST WITH A PRESENT ORGANIC natural yoghurt with crunchy muesli and fresh fruit or an scrambled egg from ORGANIC eggs. Comes with a pancake and a small glass of lemonade, apple juice spritzer or sweet, frothy hot milk drink. ^{c, e, f}	5,90

ALL-DAY BREAKFAST

MORNING KICK 9,90

Home-made banana bread with mild soft goat's cheese, rocket, **ORGANIC** agave syrup and roasted nuts with **ORGANIC** natural yoghurt and fresh fruit ^{c, l, n}

add a Red Fusion Smoothie 0,21 + 4,20

TODAY VEGAN DELUXE 13,90

Spicy tofu-scrambler made with **ORGANIC** tofu with roasted nuts and cocktail tomatoes, beetroot hummus, avocado, and **ORGANIC** wholegrain spelt bread with home-made banana bread and a small açai puree ^{l, n}

COTI'S NO.1 * 14,90

Serrano ham, Susländer crusted ham, **ORGANIC** salami, **ORGANIC** Gouda and Camembert (both cheese lactose-free), small home-made bircher muesli, roasted nuts mix, grapes, jam and a bread basket with butter ^{c, f}

 Also available in vegetarian variation

add a small avocado toast + 4,00

PANCAKE TOWER WITH CHOCOLATE SAUCE 9,90

Three American pancakes with banana, fruity berries and **ORGANIC** agave syrup, covered with a warm sauce of home-made Belgian chocolate

add fresh fruit + 2,00

AÇAÍ-BOWL 9,90

Home-made puree made out of **ORGANIC** açai with blueberries, dates and mangos, topped with granola, banana and fresh berries

add an oat milk cappuccino normal + 3,80

SCRAMBLED EGGS FROM ORGANIC EGGS WITH TWO INGREDIENTS 6,90

You can select from: Cocktail tomatoes, spinach, herder's cheese, cheddar, grilled Serrano ham or grilled vegetables

Additional **ORGANIC** egg + 1,90

Bacon ^{c, e, g} + 1,50

Gently cooked salmon + 4,90

FairMast chicken breast + 5,50

Tender steak strips, slowly cooked for 24 hours + 4,90

BREAD BASKET small | large 2,50 | 4,90

ORGANIC wholegrain spelt bread, **ORGANIC** wholegrain rye bread and baguette. Gluten-free bread upon request

FOR YOUR INDIVIDUAL BREAKFAST BREAD 2,00

Susländer crusted ham ^{c, e, f} 2,00

Three slices **ORGANIC** salami ^{c, f} 2,00

Two slices Serrano ham ^{c, f} 2,00

ORGANIC Gouda (lactose-free) or Camembert (lactose-free) 2,00

Two slices of smoke salmon ^{d, f} 4,90

Home-made hummus original, black olive or beetroot ^b 2,90

Half an avocado 3,50

Half an avocado filled with home-made hummus 4,50

STRAMMER MAX 9,90

Grilled Serrano ham and two fried eggs from **ORGANIC** eggs on toasted **ORGANIC** wholegrain spelt with spinach, cocktail tomatoes and tangy Dijon mustard ^{c, d, f}

COTI'S FINEST FOR 2 36,90

Breakfast for two - Susländer crusted ham, **ORGANIC** salami, **ORGANIC** Gouda, Camembert, scrambled egg from **ORGANIC** eggs, avocado with home-made hummus with a bread basket with butter and jam. Comes with 2 slices of home-made banana bread, 2 small Bircher mueslis, roasted nut mix, grapes and two smoothies 0.11 ^c

add 2 Prosecco 0.11 + 4,90

STARTERS OR SHARABLES

A DELIGHT TO SHARE

9,90

Colourful starter for you alone or to share: Serrano ham, Grana Padano*, grilled vegetables, marinated olives, home-made hummus and basil pesto with peanuts, baguette, rocket and cocktail tomatoes^{b, c, f}

HUMMUS SELECTION

5,50

Home-made hummus original, black olive and beetroot on a crispy baguette^b

SMALL GREEN SALAD

4,90

Rocket and baby spinach mix with cos lettuce, cocktail tomatoes, pomegranate seeds and home-made lemon dressing^{d, f}

HUMMUS BREAD

7,90

Home-made hummus on **ORGANIC** wholegrain spelt bread with cocktail tomatoes, diced cucumber and home-made vegan pesto with peanuts^b

TARTE FLAMBÉE

Perfect for sharing!

CLASSIC U.S. STYLE *

10,90

Crispy tarte flambée with sour cream, crispy bacon, tangy cheddar and red onions^{a, c, s}

 Also available in vegetarian variation with plant-based kebab made of pea protein

add a small green salad

+ 4,90

TOSCANA *

10,90

Crispy tarte flambée with sour cream, home-made basil pesto with peanuts, shaved Grana Padano*, seed mix, cocktail tomatoes and rocket^c

add Serrano ham

+ 1,90

VERDURE

10,90

Crispy tarte flambée with vegan sour cream, spicy ajvar, grilled vegetables, cocktail tomatoes, rocket, marinated olives and vegan basil pesto with peanuts^b

Add plant-based kebab made of pea protein

+ 4,50



Did you know already?

High standards of quality have always been important to us, that is why we have been serving

-  **ORGANIC** bread and pretzel croissants since 2012
-  **ORGANIC** eggs since 2017
-  **ORGANIC** milk, tofu, açai, Brick Gin and many other products in ORGANIC quality
-  **NEW: ORGANIC** Gouda, salami and all of our grains

SALADS | BOWLS

AVOCADO POWER BOWL 10,90

Creamy avocado, fresh pineapple and crunchy edamame with beetroot, cocktail tomatoes, a rocket and baby spinach mix, mixed seeds and home-made chickpea-mint dressing on a bed of **ORGANIC** quinoa ^{d,f}

add **FairMast** chicken breast + 5,50
add plant-based kebab made of pea protein + 4,50

SUNRISE BOWL 11,90

Grilled soft goat cheese and crisp red cabbage coleslaw with mango, bell pepper, cucumber, rocket and baby spinach mix, and home-made coriander-sesame dressing on a bed of **ORGANIC** whole-grain rice ^{c,d,f,g}

add gently cooked salmon + 4,90
add a prawn skewer + 4,90

HAPPY BUDDHA BOWL 9,90

Mild herder's cheese and a fried egg from **ORGANIC** eggs with marinated chickpeas, beetroot, cucumber, broccoli, rocket and baby spinach mix and pomegranate seeds with a creamy curry-yoghurt dressing on a bed of **ORGANIC** whole-grain rice ^{a,d,f,i}

add plant-based kebab made of pea protein + 4,50
Add tender steak strips, slowly cooked for 24 hours + 4,90

ORIENTAL BOWL 12,90

Mild herder's cheese, marinated chickpeas, home-made beetroot hummus, Sunshine cauliflower with curcuma, pomegranate seeds, cucumber, rocket and baby spinach mix, home-made chickpea-mint dressing on a bed of **ORGANIC** couscous ^{c,d,f}

add **FairMast** chicken breast + 5,50
add falafel patty + 3,90

POKE BOWL 13,90

Gently cooked salmon with edamame, mango, marinated carrot carpaccio, rocket and baby spinach mix and home-made coriander-sesame dressing on a bed of **ORGANIC** whole-grain rice ^{c,d,f,g}

add one fried egg from **ORGANIC** eggs + 1,90

CAESAR SALAD 8,90

The salad classic: with crispy croutons, cherry tomatoes and Grana Padano* shavings ^c

add **FairMast** chicken breast + 5,50

EXTRAS

Give your bowl that extra kick

Spicy tofu-scrambler made with ORGANIC tofu with roasted nuts	+ 3,90	FairMast chicken breast	+ 5,50
Tender steak strips, slowly cooked for 24 hours	+ 4,90	Plant-based kebab made of pea protein	+ 4,50
Gently cooked salmon	+ 4,90	Falafel patty	+ 3,90
Prawn skewer	+ 4,90	Bacon	+ 1,50
		fried egg from ORGANIC eggs	+ 1,90
		Half an avocado	+ 3,50

HOME-MADE SAUCES

Change the sauce (for free)

Curry-yoghurt dressing ^{a,f,i} 
Chickpea-mint dressing 
Caesar-Dressing 
Coriander-sesame dressing ^{c,d,f,g} 
Lemon dressing ^{d,f} 

BASIS

Change the basic ingredients (for free)

ORGANIC couscous,
ORGANIC whole-grain rice,
ORGANIC quinoa or rocket and baby spinach mix

WARM BOWLS

STEAK N' EGG

13,90

Tender steak strips, slowly cooked for 24 hours, scrambled eggs from **ORGANIC** eggs with tangy cheddar and baby potatoes with home-made burger sauce, juicy roast gravy, red wine onions, cucumber, cocktail tomatoes, rocket and baby spinach mix ^{a, d, f, i, q}
add a freshly drawn beer 0.5l

+ 4,20

SALMON N' EGG

14,90

Gently cooked salmon, scrambled eggs from **ORGANIC** eggs with tangy cheddar and baby potatoes with home-made burger sauce, red wine onions, cucumber, cocktail tomatoes and rocket and baby spinach mix ^{a, f, i}
add a white wine from Grohsartig 0.25l

+ 7,90

SPICY CURRY POT

10,90

Spicy home-made curry with zucchini, bell pepper and crunchy carrots and edamame with fresh parsley on a bed of **ORGANIC** quinoa
mit einem Garnelenspieß

+ 4,90

BURGER

CHICKEN CURRY BURGER

12,90

Tender **FairMast** chicken breast with home-made curry sauce, crispy bacon, red wine onions, tomato, cos lettuce and salad garnish ^{a, c, d, f, i, q, s}
add baby potatoes

+ 3,90

JUICY BEEF BURGER

12,90

Tender lightly grilled steak stripes, slow-cooked for 24 hours, roast gravy, crispy bacon, red wine onions, cos lettuce and salad garnish ^{a, c, d, f, q, s}
add baby potatoes

+ 3,90

FALAFEL BURGER

11,90

Falafel patty, home-made hummus, red wine onions, fresh coleslaw, crispy cos salad, roasted seed mix, tomato, and vegan mayonnaise ^{d, f, q}
add one fried egg from **ORGANIC** eggs

+ 1,90

SURF & TURF BURGER

13,90

Tender strips of lightly grilled beef, grilled prawns, crispy bacon, red wine onions, fresh coleslaw, crispy cos salad, tomato, and home-made coriander-sesame sauce ^{c, d, f, g, q, s}
add baby potatoes

+ 3,90

COTI'S CLUBSANDWICH

13,90

ORGANIC sandwich loaf with tender **FairMast** chicken breast, home-made burger sauce, avocado, tomatoes, red cabbage coleslaw, cos salad with rocket-baby spinach mix, lemon dressing and seed mix ^{a, f, i}

 Also vegetarian with scrambled eggs from **ORGANIC** eggs and grilled vegetables



CAKES AND DESSERTS

BELGIAN WAFFLE WITH BERRIES 🍃	5,90
Belgian waffles with fresh berries and icing sugar ^a add a scoop of ice cream	+ 1,50
WARM BROWNIE 🌱	4,50
Melt-in-your-mouth home-made brownie, baked without gluten add a scoop of ice cream	+ 1,50
PANCAKE TOWER WITH CHOCOLATE SAUCE 🍃	9,90
Three American pancakes with banana, fruity berries and ORGANIC agave syrup, covered with a warm sauce of home-made Belgian chocolate	
CHEESECAKE 🍃	4,50
with vanilla and fresh lemon juice	
CARROT CAKE 🍃	4,50
Moist carrot cake add whipped cream	+ 0,50
MUFFINS 🍃	3,20
Chocolate-cherry muffin with semi-sweet chocolate pieces, garnished with white chocolate, or fluffy blueberry muffin	
A SCOOP OF ICE CREAM 🍃	2,00
Soft creamy vanilla ice cream add chocolate sauce add whipped cream	+ 0,50 + 0,50
FRUIT SALAD 🍃	5,50
Fresh cantaloupe melon, honeydew melon and pineapple with berries	
SMALL AÇAÍ 🍃	5,90
Fruity puree of ORGANIC açai, with blueberries, dates, mango, bananas, fresh berries and granola	

*Some days are
cheat days!*

Just have a look at our counter for more cakes
and desserts or ask our staff

CHILDREN'S MENU WITH A PRESENT

The children's menu comes with a scoop of ice cream and a small lemonade,
apple juice spritzer, or sweet frothy hot milk drink

CHICKEN MENU	5,90
FairMast chicken breast with baby potatoes and ketchup	
PASTA MENU 🍃 🌱*	5,50
A small serving of pasta with butter or home-made vegan basil pesto with peanuts	



COFFEE SPECIALTIES ^k

Espresso normal double	1,90 2,90
Espresso Macchiato normal double	2,20 3,20
Flat White	3,90
Café Crème	3,20
Coffee American style (with a double shot of espresso)	3,50
Cappuccino normal large	3,10 4,50
Oatdrink cappuccino  normal large	3,80 5,20
Latte Macchiato	3,90
Café au Lait	4,50
Moccacino	3,90
Belgian hot chocolate	3,50
Also available cold	
Vegan with oat or coconut drink	+ 0,70
Ice coffee with 2 scoops of vanilla ice cream	5,90
Iced Latte	3,90
Decaf option available for all our coffee specialties	

Quality **ORGANIC** milk for quality coffee. Alternative with oat, coconut and lactose-free **ORGANIC** milk + 0,70

TEATIME 3,90

Fresh mint tea	Chai latte
Fresh ginger tea with honey	English Breakfast, Earl Grey,
Fresh ginger and orange tea	fruit tea, green tea, camomile,
Fresh hot lemon	herbal tea

FIZZY DRINKS | ICED TEA ^{0,4l} 4,90

- Lemonade
- Mint lemonade
- Pomegranate lemonade ^{a,c}
- Lime and elderflower lemonade
- Iced green tea with ginger
- Light iced green tea without sugar
- Iced fruit tea ^{c,d} with lime

home-made

SMOOTHIES ^{0,2l | 0,4l} 4,20 | 6,90

Green Power Smoothie 
Baby spinach, mango, dates, pineapple and passion fruit

Red Fusion Smoothie 
Strawberries, banana, mint and almond drink

home-made

JUICE | SOFT DRINKS | WATER

Freshly squeezed orange juice  0,2l 0,4l	3,60 5,90
Immune Defense	2,90
Home-made ginger and curcuma shot with fresh lemon juice	
Juice 0,2l	2,90
Apple juice naturally cloudy, passion fruit nectar, rhubarb juice, blackcurrant nectar	
Fruit juice spritzer 0,4l	4,20
fritz kola ^{a,k} 0,2l	3,90
fritz kola without sugar ^{a,k,i,r} 0,2l	3,50
fritz kola mischmasch ^{a,k} 0,2l	3,90
Thomas Henry Tonic Water ^{f,i} 0,2l	3,50
Viva con Agua 0,33l 0,75l still sparkling	4,20 6,90
Table water 0,25l 0,5l	2,20 3,80

SPRITZ | LONGDRINKS ^a

All our drinks with gin are also available in a non-alcoholic version made with our Freigeist alcohol-free gin!

Gin Basil Brick ORGANIC gin, fresh basil, Mikks Basil Lime, soda	9,50
Coti Mule Munich Style Moscow Style Brick ORGANIC gin or vodka, Thomas Henry Spicy Ginger, cucumber	8,50
Batida de Coco Batida de Coco, Mikks Passion Lemon, passion fruit nectar, pomegranate seeds Also available alcohol-free with coconut milk	9,50
Henry Spritz ^{a, c, d} The Cotidiano-Spritz with ORGANIC gin, home-made lemonade, sparkling water, grenadine ^{a, c} , mint, cucumber	7,90
Aperol Spritz ^{a, c, d, j} Hugo ^d Campari Spritz ^a	7,50
Campari Orange ^a	7,90
Campari Soda ^a	6,90
Lillet Wild Berry ^d Waldbeer-Spritz ^{a, c, d}	7,90
Hugo Orientale ^d Home-made hibiscus-cardamom-pomegranate syrup, lime juice, soda, sparkling white wine ^d and mint	7,90
Prosecco ^d 0,1l 0,75l	3,90 24,90
Rosé- oder white wine spritzer ^d 0,25l 0,5l	4,90 8,90
Vodka Sour Gin Sour Vodka or Brick ORGANIC gin, Mikks Sour Lemon, soda	8,90
Brick Gin Tonic ^j	7,90
Hendrick's Gin infused with cucumber ^j Hendrick's Gin, Thomas Henry Tonic Water ^l , cucumber	8,90
Espresso ^k Martini Espresso from 100% Arabica Cotidiano espresso blend, vodka, home-made simply syrup	7,90

BEER ^a

Ratsherrn Pilsener (draught) 0,2l 0,4l	2,90 4,20
Ratsherrn Hamburger Hell (draught) 0,2l 0,4l	2,90 4,20
Ratsherrn Organic Ale non-alcoholic 0,33l	3,90
Ratsherrn Matrosenschluck 0,33l	4,10
Ratsherrn Küsten IPA 0,33l	4,10
Erdinger Weißbier Erdinger non-alcoholic Weißbier 0,5l	4,10

WINE ^a also available as bottle 0,1l | 0,25l | 0,5l

WHITE

Blanc Côtes de Gascogne IGP A cuvée of Colombar and Sauvignon blanc	6,90 12,90
Grohsartig Weingut Groh, Rheinhessen The best of Burgundy and Chardonnay from a wood cask	4,20 7,90 15,50
Lugana DOC, Villa Albinoni, Venetien Perfect for relaxing and enjoying	4,50 8,90 16,90
Emil Bauer, Grauburgunder, „Bundschuh“ An original and fine tasting Pinot Gris	4,50 8,90 16,90

ROSÉ

Rosé Côtes de Gascogne IGP A delicious rosé to loosen up! Makes you want more	3,90 6,90 12,90
2021 Alie Rosé Toskana An excellent balance between fruity and intensive	Fl. 35,00

RED

Primitivo „Lifili“ A nice Primitivo with mellow character	6,90 12,90
Talamonti, Modà, Montepulciano d'Abruzzo DOC Fruity, luscious, an elegant southern wine	4,90 8,90 16,90
Emil Bauer, Merlot, „Bundschuh“ A Pfälzer that tastes like France	4,90 8,90 16,90