

# 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 🌱\* | 🌿\*.

# SOUL FOOD FOR THE CHILLY DAYS

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## MUSHROOM CREAM SOUP 4,90

Creamy home-made mushroom cream soup with diced sweet potato and fresh parsley <sup>o</sup>

## JUICY BEEF PLATTER 13,90

Tender steak strips with a rich roast gravy, spaetzle with home-made mushroom cream sauce, spicy Brussels sprouts with bacon and fresh parsley

## FEEL GOOD FALAFEL BOWL \* 9,90

Grilled falafel patty, oriental spiced sweet potato and bean stew, hearty feta cheese and diced peppers and cucumbers

*Enjoy with*

### Emil Bauer, Merlot, „Bundschuh“ 0,1l 3,90

A Pfälzer that tastes like France

0,75l 25,50

## SWEET TREAT

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### PUMPKIN BREAD 3,90

Home-made pumpkin bread with almonds, nutmeg, cloves and cinnamon <sup>1, 8, VII</sup> (2 slices)

### PUMPKIN SPICE LATTE 4,50

Latte macchiato made with a warming spice-mixture with a hint of nutmeg, cloves and cinnamon <sup>o, k, 7, 8</sup>

 Also as vegan alternative with oat, almond or cocos drink

add whipped cream

+ 0,50



Online menu

English menu  
Tip is not included.



# COTIDIANO CLASSICS ALL DAY

The most popular dishes at a glance

## AVOCADO-TOAST 8,90

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

## AVOCADO-TOAST DELUXE **NEW** 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 <sup>d, f</sup>

## COTI'S NO.1 **NEW** 11,90

Serrano ham, Süsländer 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 <sup>c, f</sup>

 Also available in vegetarian variation

add a small avocado toast + 4,00

## ORIENTAL BOWL 9,90

Mild herder's cheese, marinated chickpeas, home-made beetroot hummus, Sunshine cauliflower with curcuma, pomegranate seeds, cucumber, rocket and baby spinach mix, home-made chickpeamint dressing on a bed of **ORGANIC** couscous <sup>c, d, f</sup>

add **FairMast** chicken breast + 4,90

add falafel patty + 3,50

## 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 <sup>b</sup>

add two fried eggs from **ORGANIC** eggs + 2,90

## COTI'S CLUBSANDWICH **NEW** 12,90

**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 <sup>a, f, i</sup>

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

## STEAK N' EGG 12,90

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 <sup>a, d, f, i, q</sup>

## PASTA ALFREDO 9,90

Soulfood à la Cotidiano with tender chicken breast, creamy orange-cream sauce, grilled vegetables and Grana Padano\* <sup>c</sup>

add a small green salad <sup>d, f</sup> + 4,90

## MOUNTAIN JOY 8,90

**ORGANIC** pretzel croissant scrambled eggs from **ORGANIC** eggs, mild soft goat's cheese and crisp rocket <sup>c</sup>

add smoked salmon + 3,90



# HAPPY MORNING DRINKS

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<b>Freshly squeezed orange juice</b> 🌿 0,2 l   0,4 l	<b>3,90</b>   <b>6,50</b>
<b>Immune Defense</b> 🌿 Home-made ginger and curcuma shot with fresh lemon juice	<b>2,50</b>
<b>Prosecco</b> <sup>q</sup> 0,1 l   0,75 l	<b>3,50</b>   <b>19,90</b>
<b>Mimosa</b> <sup>q</sup>	<b>4,90</b>
<b>Green Power Smoothie</b> 🌿 0,2 l   0,4 l With baby spinach, mango, dates, pineapple and passion fruit	<b>3,90</b>   <b>6,50</b>
<b>Red Fusion Smoothie</b> 🌿 0,2 l   0,4 l With strawberries, banana, mint and almond drink	<b>3,90</b>   <b>6,50</b>
<b>Sunshine Energy Smoothie</b> 🌿 0,2 l   0,4 l Freshly squeezed orange juice, <b>ORGANIC</b> whole milk yoghurt, <b>ORGANIC</b> agave syrup, mango, banana	<b>3,90</b>   <b>6,50</b>

# ALL-DAY BREAKFAST

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<b>MOUNTAIN JOY</b> 🌿 <b>ORGANIC</b> pretzel croissant scrambled eggs from <b>ORGANIC</b> eggs, mild soft goat's cheese and crisp rocket <sup>c</sup> add smoked salmon	<b>8,90</b>   + 3,90
<b>LE AMERICAN</b> Butter croissant with scrambled eggs from <b>ORGANIC</b> eggs, tangy cheddar, crispy bacon and baby spinach <sup>a, c, s</sup>	<b>8,90</b>
<b>SWEET N' SALTY</b> American pancakes and two fried eggs from <b>ORGANIC</b> eggs with sweet agave syrup and crispy bacon <sup>c, s</sup>	<b>7,90</b>
<b>AVOCADO-TOAST</b> 🌿 Creamy avocado and two fried eggs from <b>ORGANIC</b> eggs on two slices of toasted <b>ORGANIC</b> whole grain spelt bread with lemon dressing <sup>d, f</sup> with three Avocado-Toasts	<b>8,90</b>   + 4,00
<b>AVOCADO-TOAST DELUXE</b> <b>NEW</b> The classic, level up! Creamy avocado and smoked salmon with two fried eggs from <b>ORGANIC</b> eggs, hearty herder's cheese, beetroot hummus and cocktail tomatoes on <b>ORGANIC</b> wholegrain spelt bread with lemon dressing <sup>d, f</sup>	<b>13,90</b>
<b>BIRCHER MUESLI</b> 🌿 Super fruity bircher muesli with fresh fruits and sliced almonds <sup>f, n</sup>	<b>5,90</b>
<b>BREAKFAST BOWL</b> 🌿 Crunchy granola with <b>ORGANIC</b> natural yoghurt, fresh fruit and home-made mango and passion fruit puree add a glass of freshly squeezed orange juice 0.2l	<b>4,90</b>   + 3,90
<b>BELGIAN WAFFLE WITH BERRIES</b> 🌿 Belgian waffles with fresh berries and icing sugar <sup>a</sup>	<b>4,90</b>
<b>BANANA BREAD</b> 🌿 Home-made banana bread with walnuts (two slices) <sup>l, n</sup>	<b>3,90</b>
<b>FRUIT SALAD</b> 🌿 🍷 Fresh cantaloupe melon, honeydew melon and pineapple with berries	<b>5,50</b>
<b>KIDS' BREAKFAST</b> <b>WITH A PRESENT</b> <b>ORGANIC</b> natural yoghurt with crunchy muesli and fresh fruit or an scrambled egg from <b>ORGANIC</b> eggs. Comes with a pancake and a small glass of lemonade, apple juice spritzer or sweet, frothy hot milk drink. <sup>c, e, f</sup>	<b>5,90</b>

# ALL-DAY BREAKFAST

## COTI'S FINEST FOR 2 29,90

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 0,1 l<sup>c</sup>  
add 2 Prosecco 0,1 l + 5,00  
add 2 Croissants + 3,00

## TODAY VEGAN DELUXE **NEW** 11,90

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<sup>l, n</sup>  
add a chia pudding + 3,90

## COTI'S NO.1 **NEW** 11,90

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<sup>c, f</sup>  
 **Also available in vegetarian variation**  
add a small avocado toast + 4,00

## PANCAKE TOWER WITH CHOCOLATE SAUCE **NEW** 7,90

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  
add a scoop of vanilla ice cream + 1,50

## AÇAÍ-BOWL 9,90

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

## 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 + 1,50  
Two slices bacon<sup>c, e, g</sup> + 1,50  
Gently cooked salmon + 4,90  
**FairMast** chicken breast + 4,90  
Tender steak strips, slowly cooked for 24 hours + 4,90

## BREAD BASKET small | large 3,50 | 5,50

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

## EXTRAS FOR YOUR BREAKFAST

Susländer crusted ham<sup>c, e, f</sup> 2,00  
Three slices **ORGANIC** salami<sup>c, f</sup> 2,00  
Two slices Serrano ham<sup>c, f</sup> 2,00  
**ORGANIC** Gouda (lactose-free) or Camembert (lactose-free) 2,00  
Two slices of smoke salmon<sup>d, f</sup> 3,90  
Home-made hummus original, black olive or beetroot<sup>b</sup> 2,90  
Half an avocado 2,90  
Half an avocado filled with home-made hummus 3,90

## 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<sup>c, d, f</sup>

## MORNING KICK 9,50

Home-made banana bread with mild soft goat's cheese, rocket, **ORGANIC** agave syrup and roasted nuts with **ORGANIC** natural yoghurt and fresh fruit<sup>c, l, n</sup>  
add a Red Fusion Smoothie 0,2 l + 3,90

## STARTERS OR SHARABLES

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### A DELIGHT TO SHARE

8,90

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<sup>b, c, f</sup>

### HUMMUS SELECTION

4,90

Home-made hummus original, black olive and beetroot on a crispy baguette<sup>b</sup>

### SMALL GREEN SALAD

4,90

Rocket and baby spinach mix with cos lettuce, cocktail tomatoes, pomegranate seeds and home-made lemon dressing<sup>d, f</sup>

### HUMMUS BREAD

7,90

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

## PASTA

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### PASTA ALFREDO

9,90

Soulfood à la Cotidiano with tender chicken breast, creamy orange-cream sauce, grilled vegetables and Grana Padano\*<sup>c</sup>  
add a small green salad<sup>d, f</sup>

+ 4,90

### PASTA AL PESTO \*

7,90

Basil rocks - with homemade, vegan Pesto with peanuts and Grana Padano\*<sup>c</sup>  
add a small green salad<sup>d, f</sup>

+ 4,90



*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

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## AVOCADO POWER BOWL 9,90

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 <sup>d, f</sup>

add **FairMast** chicken breast + 4,90

add plant-based kebab made of pea protein + 3,90

## SUNRISE BOWL 9,90

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 <sup>c, d, f, g</sup>

add gently cooked salmon + 4,90

add a prawn skewer + 4,90

## HAPPY BUDDHA BOWL **NEW RECIPE!** 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 <sup>a, d, f, i</sup>

add plant-based kebab made of pea protein + 3,90

Add tender steak strips, slowly cooked for 24 hours + 4,90

## ORIENTAL BOWL 9,90

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 <sup>c, d, f</sup>

add **FairMast** chicken breast + 4,90

add falafel patty + 3,50

## POKE BOWL 12,90

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 <sup>c, d, f, g</sup>

add one fried egg from **ORGANIC** eggs + 1,50

## CAESAR SALAD 7,90

The salad classic: with crispy croutons, cherry tomatoes and Grana Padano\* shavings <sup>c</sup>

add **FairMast** chicken breast + 4,90

## EXTRAS

Give your bowl that extra kick

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Spicy tofu-scrambler made with **ORGANIC** tofu with roasted nuts + 3,50 **FairMast** chicken breast + 4,90

Tender steak strips, slowly cooked for 24 hours + 4,90 Plant-based kebab made of pea protein + 3,90

Gently cooked salmon + 4,90 Falafel patty + 3,50

Prawn skewer + 4,90 Bacon + 1,50

fried egg from **ORGANIC** eggs + 1,50

Half an avocado + 2,90

## HOME-MADE SAUCES

Change the sauce (for free)

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Curry-yoghurt dressing <sup>a, f, i</sup> 

Chickpea-mint dressing 

Caesar-Dressing 

Coriander-sesame dressing <sup>c, d, f, g</sup> 

Lemon dressing <sup>d, f</sup> 

## BASIS

Change the basic ingredients (for free)

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**ORGANIC** couscous,

**ORGANIC** whole-grain rice,

**ORGANIC** quinoa or rocket and

baby spinach mix

## WARM BOWLS

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### STEAK N' EGG 12,90

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 <sup>a, d, f, i, q</sup>  
add extra tender steak strips, slowly cooked for 24 hours + 4,90

### LACHS N' EGG 13,90

Schonend gearter Lachs, Rührei aus **BIO**-Eiern mit Cheddar und Drillingskartoffeln mit hausgemachter Burgersauce, Rotweinzwiebeln, Cocktailtomaten und Rucola-Babyspinat-Mischung <sup>a, d, f, i, q</sup>  
add grilled vegetables + 3,50

## BURGER

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### CHICKEN BURGER 10,90

Tender **FairMast** chicken breast with homemade burger sauce, crispy bacon, red onions, tomatoes, romaine lettuce and salad garnish in a brioche bun <sup>a, c, d, e, f, g</sup>  
add baby potatoes + 2,90

### CHICKEN CURRY BURGER 10,90

Tender **FairMast** chicken breast with home-made curry sauce, crispy bacon, red wine onions, tomato, cos lettuce and salad garnish <sup>a, c, d, f, i, q, s</sup>  
add baby potatoes + 2,90

### JUICY BEEF BURGER 10,90

Tender lightly grilled steak stripes, slow-cooked for 24 hours, roast gravy, crispy bacon, red wine onions, cos lettuce and salad garnish <sup>a, c, d, f, q, s</sup>  
add baby potatoes + 2,90  
add one fried egg from **ORGANIC** eggs + 1,50

### FALAFEL BURGER 10,90

Falafel patty, home-made hummus, red wine onions, fresh coleslaw, crispy cos salad, roasted seed mix, tomato, and vegan mayonnaise <sup>d, f, q</sup>  
add baby potatoes + 2,90

### SURF & TURF BURGER 12,90

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 <sup>c, d, f, g, q, s</sup>  
add baby potatoes + 2,90

### COTI'S CLUBSANDWICH **NEW** 12,90

**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 <sup>a, f, i</sup>

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



## CAKES AND DESSERTS

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<b>BELGIAN WAFFLE WITH BERRIES</b> 🍃	<b>4,90</b>
Belgian waffles with fresh berries and icing sugar <sup>a</sup>	
add a scoop of ice cream	+ 1,50
<b>WARM BROWNIE</b> 🌱	<b>3,90</b>
Melt-in-your-mouth home-made brownie, baked without gluten	
add a scoop of ice cream	+ 1,50
add fresh berries	+ 2,00
<b>PANCAKE</b> 🍃	<b>3,90</b>
with chocolate sauce or <b>ORGANIC</b> agave syrup	
<b>PANCAKE TOWER WITH CHOCOLATE SAUCE</b> 🍃 <b>NEW</b>	<b>7,90</b>
Three American pancakes with banana, fruity berries and <b>ORGANIC</b> agave syrup, covered with a warm sauce of home-made Belgian chocolate	
add a scoop of ice cream	+ 1,50
<b>A PIECE OF YOUR FAVORITE CAKE</b>	<b>3,90</b>
Different sorts like cheese cake, chocolate cake or carrot cake (depending on availability and season)	
add whipped cream	+ 0,50
<b>BANANA BREAD</b> 🍌	<b>3,90</b>
Home-made banana bread with walnuts (two slices) <sup>l, n</sup>	
<b>A SCOOP OF ICE CREAM</b> 🍃	<b>2,00</b>
Soft creamy ice cream	
add chocolate sauce	+ 0,50
add fresh berries	+ 2,00
<b>FRUIT SALAD</b> 🍌	<b>5,50</b>
Fresh cantaloupe melon, honeydew melon and pineapple with berries	
<b>SMALL AÇAÍ</b> 🍌	<b>5,50</b>
Fruity puree of <b>ORGANIC</b> açai, with blueberries, dates, mango, bananas, fresh berries and granola	
<b>CHIA PUDDING</b> 🍌	<b>3,90</b>
Chia seeds in coconut milk and <b>ORGANIC</b> agave syrup with mango passion fruit puree	

*Some days are cheat days!*

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

## CHILDREN'S MENU

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

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



## COFFEE SPECIALTIES <sup>k</sup>

Espresso normal   double	1,90   2,90
Espresso Macchiato normal   double	2,00   3,00
Flat White	3,90
Café Crème normal   large	2,90   4,50
Coffee American style (with a double shot of espresso)	3,20
Cappuccino normal   large	3,00   4,50
Oatdrink cappuccino  normal   large	3,00   4,50
Latte Macchiato	3,70
Café au Lait	4,50
Moccacino	4,20
Belgian hot chocolate	3,50
Also available cold	
Vegan with oat, coconut or almond drink	
Ice coffee with 2 scoops of vanilla ice cream	5,50
Iced Latte	3,70

Decaf option available for all our coffee specialties

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

## TEATIME 3,50

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 <sup>0,4l</sup> 4,90

- Lemonade
- Mint lemonade
- Pomegranate lemonade <sup>a,c</sup>
- Lime and elderflower lemonade
- Iced green tea with ginger
- Light iced green tea without sugar
- Iced fruit tea <sup>c,d</sup> with lime

*home-made*

## SMOOTHIES <sup>0,2l | 0,4l</sup> 3,90 | 6,50

- Green Power Smoothie**   
Baby spinach, mango, dates, pineapple and passion fruit
- Red Fusion Smoothie**   
Strawberries, banana, mint and almond drink
- Sunshine Energy Smoothie**   
Freshly squeezed orange juice, **ORGANIC** whole milk yoghurt,  
**ORGANIC** agave syrup, mango, banana

*home-made*

## JUICE | SOFT DRINKS | WATER

Freshly squeezed orange juice  0,2l   0,4l	3,90   6,50
Immune Defense Home-made ginger and curcuma shot with fresh lemon juice	2,50
Juice 0,2l Apple juice naturally cloudy, passion fruit nectar, rhubarb juice, blackcurrant nectar	2,90
Fruit juice spritzer 0,4l	3,90
Paulaner Spezi <sup>a,f,k</sup> 0,33l	3,90
fritz kola <sup>a,k</sup> 0,33l	3,90
fritz kola without sugar <sup>a,k,i,r</sup> 0,2l	3,90
Table water 0,25l   0,5l	1,90   3,70

## SPRITZ | LONGDRINKS <sup>a</sup>

All our drinks with gin are also available in a non-alcoholic version

<b>Coti Mule Munich Style   Moscow Style</b>	<b>8,50</b>
Brick <b>ORGANIC</b> gin or vodka, Thomas Henry Spicy Ginger, cucumber	
<b>Batida de Coco</b>	<b>9,50</b>
Also available alcohol-free with coconut milk	
<b>Henry Spritz</b> <sup>a, c, d</sup>	<b>7,90</b>
The Cotidiano-Spritz with <b>ORGANIC</b> gin, home-made lemonade, sparkling water, grenadine <sup>a, c</sup> , mint, cucumber	
<b>Aperol Spritz</b> <sup>a, c, d, j</sup>   <b>Hugo</b> <sup>d</sup>	<b>6,90</b>
<b>Maracuja Spritz</b>	<b>7,50</b>
<b>Campari Orange</b> <sup>a</sup>   <b>Campari Soda</b> <sup>d</sup>	<b>6,90</b>   <b>5,90</b>
<b>Lillet Wild Berry</b> <sup>d</sup>	<b>7,40</b>
<b>Waldbeer-Spritz</b> <sup>a, c, d</sup>	<b>7,50</b>
<b>Hugo Orientale</b> <sup>d</sup>	<b>7,50</b>
Home-made hibiscus-cardamom-pomegranate syrup, lime juice, soda, sparkling white wine <sup>d</sup> and mint	
<b>Prosecco</b> <sup>d</sup> 0,1l   0,75l	<b>3,50</b>   <b>19,90</b>
<b>Rosé- oder white wine spritzer</b> <sup>d</sup> 0,25l   0,5l	<b>4,00</b>   <b>7,90</b>
<b>Vodka Sour   Gin Sour</b>	<b>8,90</b>
<b>Gin Tonic</b> <sup>j</sup>	
with Brick <b>ORGANIC</b> gin	<b>7,90</b>
with Hendrick's Gin	<b>8,90</b>
<b>Espresso</b> <sup>k</sup> <b>Martini</b>	<b>7,90</b>

## BEER <sup>a</sup>

<b>Tegernseer Hell (draught)</b> 0,3l   0,5l	<b>3,10</b>   <b>3,90</b>
<b>Riedenburger ORGANIC Pils</b> 0,33l	<b>3,10</b>
<b>Riedenburger ORGANIC Weizen</b> 0,5l	<b>3,90</b>
<b>Riedenburger Michaeli dark</b> 0,5l	<b>3,90</b>
<b>Riedenburger ORGANIC non-alcoholic Weizen</b> 0,5l	<b>3,90</b>
<b>Shandy   Russ'n</b> 0,5l	<b>3,90</b>

## WINE <sup>a</sup> also available as bottle

0,1l | 0,25l | 0,5l

### WEISS

<b>Blanc Côtes de Gascogne IGP</b>	<b>5,90</b>   <b>9,90</b>
A cuvée of Colombard and Sauvignon blanc	
<b>Grohsartig Weingut Groh, Rheinhessen</b>	<b>3,50</b>   <b>6,50</b>   <b>11,90</b>
The best of Burgundy and Chardonnay from a wood cask	
<b>Lugana DOC, Villa Albinoni, Venetien</b>	<b>3,90</b>   <b>7,50</b>   <b>13,90</b>
Perfect for relaxing and enjoying	
<b>Emil Bauer, Grauburgunder, „Bundschuh“</b>	<b>3,90</b>   <b>7,50</b>   <b>13,90</b>
An original and fine tasting Pinot Gris	

### ROSÉ

<b>Rosé Côtes de Gascogne IGP</b>	<b>3,20</b>   <b>5,50</b>   <b>9,90</b>
A delicious rosé to loosen up! Makes you want more	
<b>2021 Alie Rosé Toskana</b>	bottle 0,75l <b>34,90</b>
An excellent balance between fruity and intensive	

### RED

<b>Primitivo „Lifili“</b>	<b>5,90</b>   <b>9,90</b>
A nice Primitivo with mellow character	
<b>Talamonti, Modà, Montepulciano d'Abruzzo DOC</b>	<b>3,50</b>   <b>6,50</b>   <b>11,90</b>
Fruity, luscious, an elegant southern wine	
<b>Emil Bauer, Merlot, „Bundschuh“</b>	<b>3,90</b>   <b>8,90</b>   <b>15,90</b>
A Pfälzer that tastes like France	