

Opening Hours

Monday to Friday from 8:30 a.m. and Saturday, Sunday, and public holidays from 9:00 a.m.

Dear Guests,

Our breakfast menu is available until 11:30 a.m., and our hot meals are served daily from 11:30 a.m. to 10:00 p.m.

Dear Stilbruch Customers!

We do our best every day to make your visit to our restaurant as pleasant as possible. At the same time, we are only human and sometimes make mistakes. Therefore, should you be dissatisfied during your visit, we would be grateful if you would let us know by email at post@stilbruch-jena.de. Of course, we also always welcome praise, suggestions, and ideas for improvement.

Your Stilbruch Team

Café Stilbruch

Food and Drinks

The only difference between a land of plenty and Stilbruch is that in our kitchen, the food isn't just hanging ready-made on the trees, but is prepared fresh each time.

So even if it sometimes takes a few minutes longer, please be patient and understanding, and look forward to the fresh delicacies.

(The way here is definitely easier to find...)

Enjoy your meal!

We offer a vegan meat alternative.

If you have any questions or concerns, please feel free to contact our friendly staff at any time.

For takeaway food, we charge a fee of € 0.80 for our packaging.

All prices are in euros including VAT.

Breakfast available until 11:30 am

Also available with a latte macchiato (plus €2.10), a large coffee, café au lait, or large tea (plus €2.30), hot white or dark chocolate, or a large cocoa (plus €2.80), juice instead of a small hot drink (plus €1.80), and extra cream (plus €0.60).

Perfect for sharing!

Breakfast for Two € 30.00

2 small hot drinks, 2 double rolls or 2 multigrain rolls or 2 slices of bread, 2 croissants, butter, raw and cooked ham, salami, fresh and semi-hard cheese, 2 sweet side dishes, 2 eggs, fruit, and vegetables

Vegetarian Breakfast for Two € 30.00

2 small hot drinks, 2 double rolls or 2 multigrain rolls or 2 slices of bread, 2 croissants, butter, fresh and semi-hard cheese, Camembert, homemade sheep's cheese Crostini, homemade guacamole, 2 sweet side dishes, 2 eggs, fruit and vegetables

Sunday Breakfast € 45.00

2 small hot drinks, 2 glasses of orange juice, 2 glasses of Prosecco, 3 double rolls or 3 multigrain rolls or 3 slices of bread, guacamole, butter, smoked salmon, German caviar, raw and cooked ham, salami, fresh and semi-hard cheese, 2 sweet side dishes, 2 eggs, fruit and vegetables

Jena Maritime Breakfast € 19.90 | small € 13.90

1 small hot drink, 2 double rolls or 2 multigrain rolls or 2 slices of bread, butter, smoked salmon with horseradish, tuna spread, German caviar, 1 egg, fruit and vegetables

Savoury Breakfast € 15.90 | Small € 11.50

(Can be combined with our Stilbruch cheese breakfast upon request) 1 small hot drink, 2 double rolls or 2 multigrain rolls or 2 slices of bread, butter, salami, raw and cooked ham1,2, liverwurst, knackwurst, vegetables and pickled gherkins

Stilbruch cheese breakfast € 16.90 | Small Breakfast € 11.90

(Can be combined with our hearty sausage breakfast upon request) 1 small hot drink, 2 double rolls or 2 multigrain rolls or 2 slices of bread, butter, cream and sliced cheese1,2, Harzer, Camembert, fruit and vegetables, 1 sweet side dish

Vegan Breakfast € 19.90

1 small hot drink, 1 Morning Grump®, 2 double rolls or 2 multigrain rolls or 2 slices of bread, margarine, grilled zucchini and eggplant, sun-dried tomatoes, roasted peppers, homemade hummus, crostini, homemade guacamole, vegan cheese, 1 sweet side dish

Only available here → Revitalizing Breakfast € 11.90

1 Morning Grump®, 1 double roll or 1 multigrain roll or 1 slice of bread, butter, cream and sliced cheese1,2, 2 sweet side dishes Side dishes, 1 egg, fruit and vegetables

French Breakfast € 9.50

1 latte, 1 croissant, butter, 2 sweet side dishes, fruit

For our little ones € 7.00

1 small hot drink, 1 double roll or 1 multigrain roll, butter, 2 sweet side dishes, fruit

Breakfast of Choice € 7.90

1 hot drink, 1 roll, butter, 3 items
to choose from (except salmon), fruit

New at our restaurant

"Stilbruch Style" Breakfast € 8.50

1 slice of toasted bread with homemade guacamole or homemade hummus and fresh cress, plus bacon or 1 fried egg

Optional Toppings:

1 fried egg	€ 1.60
Smoked salmon with red onions	€ 5.90
Bacon	€ 4.20
Grilled vegetables	€ 5.60

"Morgenmuffel" € 4.90

The A vitamin-rich breakfast drink for those who aren't quite awake yet.

Made with strawberries, kiwi, and banana, a touch of grenadine syrup, mango syrup, and orange, apple, pineapple, and lemon juice.

Breakfast Extras

1 Egg	€ 1.60
Regional Honey	€ 1.10
Jam or Plum Butter or Nutella	€ 1.10
Sliced Cheese, Sheep's Cheese or Camembert	€ 2.90
Black Forest Ham 1, or Cooked Ham 1, 3	€ 2.90
Salami 1, 2, 3	€ 2.90
Vegan Sliced Cheese	€ 4.50
Hummus, Crostini or Guacamole	€ 2.90
Liverwurst or Knackwurst	€ 2.90
Cream Cheese	€ 1.80
Fried Bacon	€ 5.40
Smoked Salmon	€ 8.10
German Caviar 1, 2	€ 2.90
Butter or Margarine	€ 1.20
Roll or Slice of Bread	€ 1.80
Double or Multigrain Roll	€ 2.70
Croissant	€ 2.50

Eggs

3 Scrambled Eggs

1 Roll, Butter and Salad garnish

Naturelle	€ 7.90
with fried bacon 1,4	€ 9.90
with ham 1 and tomatoes	€ 9.50
with spring onions and tomatoes	€ 9.50
with salmon	€ 12.50
Mediterranean with black6,7 olives, sun-dried tomatoes5,7, spring onions and feta cheese	€ 10.80
Mixed with ham1, spring onions, tomatoes, cucumbers, mushrooms, peppers, 1 double roll	€ 11.20

3 fried eggs

1 roll, butter and salad garnish	
Naturelle	€ 7.90
with fried bacon 1,4	€ 9.90
with salmon	€ 12.50

Sweet breakfast

Pancakes garnished with fresh mint and maple syrup	€ 6.70
Oats porridge Garnished with fresh mint	€ 5.90
Muesli with milk, oat milk, or natural yogurt	€ 5.20
Natural yogurt Garnished with fresh mint and maple syrup	€ 4.30

Optional Toppings:

• Mixed nuts	€ 2.50
• Pomegranate	€ 2.00
• Sugar and cinnamon	€ 1.20
• Banana or grapes	€ 1.50
• Seasonal fruit salad	€ 2.50
• Local honey	€ 1.10
• Raspberries	€ 1.80
• Bacon	€ 4.20
• salmon with red onions	€ 5.90

OUR MORNING DREAM

(Only available by pre-order at the café two days in advance.)

1 bottle of Champagne (0.375 l)

2 cups of coffee

2 glasses of freshly squeezed
orange juice

2 glasses of still mineral water

Tender roast beef

Served with:

Homemade hummus and homemade guacamole,

Harzer cheese, butter, tuna spread,

Smoked salmon, Two bowls of

Quinoa porridge with a topping of your choice

Served with:

3 double rolls or

3 multigrain rolls and 2 croissants

To finish, we serve:

2 cups of espresso and

2 glasses of sherry or

2 Grand Marnier

€ 69.00

Small Delicacies & Starters

Crostini € 7.50

Pureed tomatoes with olive oil and garlic on four toasted baguette slices

Pesto Genovese € 8.10

Paste with olive oil, basil, garlic, and Grana Padano on four toasted baguette slices

House-Marinated Olives € 8.90

Black and green olives marinated with sambal oelek, garlic, and herbs, served with fresh baguette

Hummus € 8.30

Cream of chickpeas, garlic, cumin, and olive oil, served with fresh baguette and pomegranate seeds

Homemade Sheep's Cheese € 9.50

Sheep's cheese with garlic and fresh herbs, served with fresh baguette

“Würzfleisch” € 8.60

A rich ragout of pork topped with Gouda cheese, served with toasted baguette and lemon slices

Tomato Soup € 8.30

With oregano, a dollop of cream, and Croutons

Seasonal Salad € 7.60

with your choice of dressing and Grana Padano Croutons

Bruschetta

Original € 8.50

Finely chopped tomatoes with herbs, garlic, and olive oil on four toasted baguette slices

With Garlic € 6.50

Four toasted baguette slices with garlic and olive oil

Mediterranean Style € 9.50

Four toasted baguette slices topped with grilled zucchini and eggplant, sun-dried tomatoes, and roasted peppers

With Guacamole € 8.30

Avocado, garlic, olive oil, and lemon juice on four toasted baguette slices

Perfect for Sharing

Appetizer Platter for Two € 19.50 | Individually € 13.50

A selection of original bruschetta, crostini, pesto, homemade sheep's cheese, and guacamole, garnished with house-marinated olives.3,6,7

Antipasti platter for two € 22.50 | Individually € 15.50

A selection of grilled zucchini, peppers, and eggplant, sun-dried tomatoes, and hummus, with house-marinated olives.3,6,7 and dates wrapped in bacon.

Our appetizers (except for the spicy meat) and our bruschettas are served with salad, cucumbers, tomatoes, and peppers, and are flavored with olive oil and balsamic vinegar.2

Salad Variations

Mixed Salad with Shrimp and Guacamole € 21.90

Mixed salad with homemade garlic dressing, tomatoes, green and black marinated olives, grilled peppers, shrimp, red onions, and guacamole

Farmer's Salad € 14.90

Tomatoes, cucumbers, and peppers on mixed greens with homemade garlic dressing, feta cheese, and garlic-oil-fried rye bread croutons, garnished with fresh herbs

"Stilbruch" Salad with Balsamic Vinegar and Olive Oil € 14.90

Crispy fried potatoes with two fried eggs, served on crisp mixed greens, tomatoes, and cucumbers, garnished with fresh herbs

Mediterranean Salad with Balsamic Cream € 17.50

– also available vegan without Pecorino

Grilled and marinated aubergines and zucchini, bell peppers and sun-dried tomatoes, arranged on a colorful salad and sprinkled with Pecorino, served with four slices of toasted garlic baguette

Mixed salad with savory Smoked salmon € 17.50

Leaf salad, arugula, cucumbers, tomatoes and homemade yogurt dressing, garnished with fresh dill and lemon, bell peppers, red onions, boiled egg, served with fresh baguette

Salad with turkey breast € 16.90

Strips of roasted turkey breast on a colorful leaf salad with tomatoes, cucumbers, bell peppers and homemade yogurt dressing, garnished with fresh herbs, served with fresh baguette

Sicilian salad with beef € 20.90

Zucchini, tomatoes, cucumbers, carrots and corn, arranged on arugula with a delicious dressing of honey, spring onions, lemon and Olive oil, garnished with black marinated olives and fresh herbs, topped with spicy beef strips and pecorino cheese, served with fresh baguette.

California Salad € 16.90

Crisp mixed greens with oranges and apples, roasted turkey breast strips, and a dressing of caramel, sambal oelek, quark, and cream, garnished with walnuts, seasonal red fruits, and aromatic mint, served with fresh baguette.

Caesar Salad "Stilbruch Style" € 16.70

Tomatoes, cucumbers, a boiled egg, cooked ham, and Grana Padano cheese on mixed greens with a homemade yogurt-parmesan dressing, garlic, olive oil, and lemon juice, served with homemade croutons and fresh herbs.

Basmati rice

Turkey á la King € 17.90

Roasted turkey breast strips with bell peppers and mushrooms in a cherry cream sauce, served in Rice border, bell peppers, and fresh herbs

Turkey breast strips with grapes and pineapple € 17.90

Roasted turkey breast strips with grapes and pineapple in a fruity curry sauce made with peach puree and cream, garnished with seasonal red berries and fresh mint

Tomato-flavored bell pepper rice € 15.90

– optionally with wild-caught shrimp + € 9.10

Tomatoes, bell peppers, arugula, walnuts, Parmesan cheese, onions, and Italian herbs

Pasta Dishes

Choice of spaghetti or penne

Bolognese € 12.90

with a spicy minced pork sauce, seasoned with onions, bell peppers, curry, and oregano, garnished with fresh basil

Amatriciana € 12.90

Pasta tossed with bacon and diced ham, onions, spring onions, diced tomatoes, and pepperoni, garnished with fresh herbs

Arrabiata € 12.90

Pasta tossed in ham, diced tomatoes, spring onions, and tomato sauce, seasoned with garlic and sambal oelek, garnished with fresh herbs

Chef's Recommendation

à la "Professore" € 15.90

Strips of pork sautéed in olive oil and sambal oelek, refined with tomatoes, spring onions, and arugula, seasoned with garlic and mixed peppercorns Sprinkled with pecorino, garnished with arugula and fresh herbs

à la Chef de la Cuisine € 18.90

Strips of beef sautéed in olive oil and sambal oelek, refined with tomatoes, spring onions and arugula, seasoned with garlic and mixed peppercorns, sprinkled with pecorino, garnished with arugula and fresh herbs

with smoked salmon € 15.90

Pasta tossed in a garlic cream sauce with spring onions, garnished with fresh dill and lemon

with smoked salmon and zucchini € 15.90

Sautéed zucchini with a white wine cream sauce, garnished with fresh dill and lemon

Grana Padano € 12.90

Pasta in a creamy Grana Padano sauce, served with mixed peppercorns and fresh herbs

Vegetarian & vegan pasta

Choice of spaghetti or Penne

Pesto € 12.90

Pasta in a creamy pesto sauce, garnished with fresh basil and tomatoes

Creamy Gorgonzola Pasta € 12.90

– optionally with spinach

in a flavorful Gorgonzola cream sauce with fresh pepper, garnished with fresh herbs

à la Pomodoro € 12.00

Pasta tossed in tomato sauce with oregano, garnished with fresh basil

Aglio, olio e Peperoncino € 11.90

Pasta tossed in olive oil, sambal oelek, garlic, fresh parsley, and chili peppers, garnished with fresh herbs

Chef's Recommendation

with wild-caught prawns + € 9.10

with mushrooms € 12.90

Crispy tossed mushrooms with spring onions and garlic, seasoned with coarsely ground pepper and Italian Herbs, dressed with fresh herbs

Truffle € 23.90

– optionally with wild-caught shrimp + € 9.10

Fresh truffle, tomatoes, fresh leeks, with a Parmesan crisp

Food Information

We are happy to inform you about the allergenic ingredients we use. Unfortunately, we cannot rule out the possibility that, for technical and spatial reasons, even allergen-free dishes may contain traces of allergens. Please ask our staff. We will be happy to advise you. Thank you!

Menu Ingredients

1 with nitrite curing salt

2 with coloring

3 with antioxidant

4 with flavor enhancer

5 sulfured

6 blackened

7 preservative calcium chloride

Steaks fresh off the grill

We serve a side dish of your choice with our dishes
(The chosen side dish is included in the price)

Beef

By the way: We exclusively use fresh Argentinian beef.
We grill your beef "rare," "medium," or "well done."

Rump steak with herb butter

200g € 34.00
300g € 39.00

Rump steak à la Gorgonzola

topped with Gorgonzola and sherry, sprinkled with fresh pepper
200g € 36.00
300g € 41.00

Rump steak à la Chef de la Cuisine

covered with our homemade sheep's cheese and fresh pepper
200g € 36.00
300g € 41.00

We recommend a pepper sauce € 4.10
optionally with truffle + € 14.00

Pork

Pork sirloin steak "au four" € 21.00
topped with fine seasoned meat and Gouda cheese

Thuringian Rostbrätel € 21.00
Pork neck steak with fried onions and mustard

Turkey

Turkey Breast Steak with Creamy Mushrooms € 22.00
Sautéed mushrooms, seasoned with herbs and deglazed with cream

Turkey Breast Steak with Tomato and Mozzarella € 22.00
Gratinated with tomato and mozzarella, sprinkled with coarsely ground pepper, garnished with basil and balsamic cream

Side Dishes for our Steaks

- Roasted Potatoes
- Rosemary Potatoes
- Baked Potato
- Basmati Rice
- Penne
- Spaghetti
- Mixed Salad
- Baguette
- Bread

All steak dishes are served with a small salad garnish dressed with olive oil and balsamic vinegar.

Pan-Fried Dishes

Farmer's Breakfast € 15.90

Potatoes, onions, and diced ham fried in bacon, seasoned with marjoram and ground caraway, topped with beaten egg and baked, garnished with gherkins and fresh parsley

Bolognese Pan € 16.90

Penne tossed in a tangy minced pork sauce, seasoned with onions, paprika, curry, oregano, and topped with Gouda cheese, garnished with fresh basil

Pear Pan € 16.90

Strips of fried pork and potatoes deglazed with pears, seasoned with coarse pepper and sambal oelek, topped with Gouda cheese, garnished with fresh herbs

Spinach Pan € 16.90

Strips of fried turkey breast with baby spinach, refined with a hint of nutmeg and deglazed with cream, garnished with almonds, sour cream, and fresh herbs, served with fresh Baguette

Burgundy Pan € 22.00

Sautéed strips of beef, mushrooms, and spring onions, deglazed with a Burgundy sauce, garnished with sour cream and fresh herbs, served with fresh baguette

Red Pan € 22.00

Fiery strips of beef 7 sautéed with onions, bell peppers, sweetcorn, kidney beans 3, and spring onions, garnished with sour cream and fresh herbs, served with fresh baguette

Chili con Carne € 16.90

Fiery chili meat sauce 7 made with pork, kidney beans 3, and sweetcorn, seasoned with onions, bell peppers, curry, and oregano, garnished with sour cream and fresh herbs, served with fresh baguette

Vegetarian/Vegan Pan Dishes

Mushroom Pan € 16.90

Fresh mushrooms sautéed with onions and Italian herbs, deglazed with cream, topped with Gouda cheese, garnished with fresh herbs, served with fresh baguette Baguette

Potato Pan € 15.80

Fried potatoes with onions, tomatoes, and spring onions, topped with Gouda cheese, garnished with fresh herbs

Colorful Pan € 15.50

Fresh vegetables (zucchini, eggplant, bell peppers, mushrooms, onions, diced tomatoes, carrots, and spring onions) sautéed with Italian herbs and deglazed with white wine, topped with Gouda cheese, garnished with fresh herbs, served with fresh baguette

Eggplant and Zucchini Pan € 16.00

Eggplant, zucchini, and diced tomatoes sautéed in olive oil, seasoned with sambal oelek and Italian herbs, garnished with sour cream and fresh herbs, served with fresh baguette

Vegan option available

Vegan Pulled Pork Strips (from + € 9.50) Meat pans can be replaced with these, and all gratinated pans are also available with vegan cheese

Savory Crêpes

Crêpes with Gorgonzola € 10.70

Garnished with mixed salad greens, olive oil, balsamic glaze, and fresh herbs

Crêpes with Tomatoes, Mozzarella and Basil € 10.70

Garnished with tomatoes, balsamic glaze, and fresh basil

Mediterranean Crêpes € 10.90

With grilled zucchini, eggplant, bell peppers, and sun-dried tomatoes, garnished with mixed salad greens, olive oil, balsamic glaze, and fresh herbs

Crêpes with Cooked Ham and Gouda € 10.50

Garnished with mixed salad greens, olive oil, balsamic glaze, and fresh herbs

Baked Potatoes

With herb cream € 9.50

With sour cream € 9.50

With crostini € 9.50

Pureed tomatoes with olive oil and garlic

with homemade sheep's cheese € 10.70

Sheep's cheese with garlic and fresh herbs

with Gorgonzola € 10.70

with guacamole € 10.70

Cream made from avocado, garlic, olive oil, and lemon juice

All baked potatoes are served with a small salad garnish dressed with olive oil and balsamic vinegar.

Savory Breads

Stilbruch Special € 9.90

Two toasted slices of bread topped with salami, tomato, and cucumber, baked with Gouda cheese, and served with a pickle

Stilbruch Special Vegetarian € 9.50

Two toasted slices of bread topped with tomato, bell pepper, and cucumber, baked with Gouda cheese, and served with a pickle

Strammer Max € 10.90

Two slices of buttered bread topped with diced Black Forest ham, three fried eggs on top, and garnished with a pickle

Freshly Baked Frittata € 13.90

with croutons and ham1, spring onions and tomatoes baked in beaten egg, served with dates wrapped in bacon1,3, garnished with balsamic cream2, tomatoes and fresh herbs

Extra Side Dishes

Fried potatoes or Rosemary potatoes with butter	€ 5.90
Basmati rice, spaghetti or penne	€ 5.30
Fried eggplant, Zucchini or onions	€ 5.20
Leaf spinach with almonds and sour cream	€ 5.70
Creamed mushrooms	€ 5.80

Cheese Specialties

Cheese selection with grapes € 17.90

Cheese selection from various European regions with grapes, served with fresh baguette

Baked feta cheese on mixed greens € 12.50

Baked feta cheese with sambal oelek, garlic oil and Italian herbs, garnished with mixed greens, marinated diced tomatoes and balsamic cream, served with fresh baguette

Snacks

Available Friday and Saturday until 11 pm

Homemade sheep's cheese € 9.50

Sheep's cheese with garlic and fresh Herbs, served with fresh baguette

Hummus € 8.30

Cream made from chickpeas, garlic, cumin, and olive oil, served with fresh baguette and pomegranate

House-marinated olives € 8.90

Black and green olives marinated with sambal oelek, garlic, and herbs, served with fresh baguette

Homemade herb quark € 6.50

Savory herb quark with butter, pickles, and bread

Stilbruch Special € 9.90

Two toasted slices of bread topped with salami, tomatoes, and cucumbers, baked with Gouda cheese, and garnished with pickles

Stilbruch Special Vegetarian € 9.50

Two toasted slices of bread topped with tomatoes, cucumbers, and bell peppers, baked with Gouda cheese, and garnished with pickles

Bruschetta

Original € 8.50

Finely chopped tomatoes with herbs, garlic, and olive oil, served on four toasted baguette slices

with guacamole € 8.30

Cream of avocado, garlic, olive oil, and lemon juice, served on four toasted baguette slices

Dessert

Stilbruch's Fruity Medley € 9.00

Various seasonal fruits with a scoop of your choice of ice cream

Vanilla ice cream with hot raspberries and cream € 7.50

Chocolate ice cream with banana, walnuts, eggnog, and cream € 7.50

Seasonal ice cream € 5.70

French chocolate tart € 8.90 with vanilla ice cream

Kaiserschmarrn with almonds and caramel sauce € 11.50

with apple or plum jam or plum compote

Iced coffee € 4.60 | with cream € 5.20

Iced coffee with vanilla ice cream

Iced chocolate € 4.70 | With cream € 5.30

Ice-cold chocolate with vanilla ice cream

Cake € 5.30 (see selection)

Chef's recommendation

Homemade "Morgenmuffel" Cake € 5.30

Crêpes

Naturale crêpes with powdered sugar and cream € 6.70

Toppings available

Sugar and cinnamon	€ 1.20
Apple puree	€ 1.80
Nutella	€ 2.00
Plum jam	€ 1.80
Raspberries	€ 1.80
Sour cherries	€ 1.80
Honey and almond	€ 1.80
Banana/Nutella	€ 3.00
2 scoops of ice cream	€ 3.80

Our homemade ice cream is also available here

Dessert Extras

1 scoop of ice cream € 2.00

1 portion of cream € 0.60

2 cl eggnog € 1.80

1 portion of chocolate sauce € 0.80

Milkshakes

	made with fruit	plus 1 Scoop Vanilla ice cream
Mango - milk	€ 4.90	€ 5.90
Strawberry - milk	€ 4.90	€ 5.90
Raspberry - milk	€ 4.90	€ 5.90
Banana - milk	€ 4.90	€ 5.90
Made with syrup		
Caramel - milk	€ 4.90	€ 5.90
Vanilla - milk	€ 4.90	€ 5.90
Cinnamon- milk	€ 4.90	€ 5.90

Drinking yogurt

	made with fruit	
Mango - yogurt	€ 5.00	€ 5.90
Strawberry - yogurt	€ 5.00	€ 5.90
Raspberry - yogurt	€ 5.00	€ 5.90
Banana - yogurt	€ 5.00	€ 5.90

Hot drinks

Oat milk instead of cow's milk	+ € 0.90	+ € 1.10
	Small	Large
House Coffee	€ 3.10	€ 4.70
Decaf available on request		
Espresso	€ 2.90	€ 4.40
Cappuccino	€ 3.30	€ 4.80
Café with Milk		€ 4.90
Decaf available on request		
Latte Macchiato		€ 4.20
Espresso Macchiato		€ 3.20
Espresso Chocolate		€ 3.20
Americano		€ 4.50
Flat White		€ 4.80
Hot Chocolate	€ 3.00	€ 4.00
Hot Chocolate with Cream	€ 3.60	€ 4.70
Extra Espresso Shot		€ 1.90
Hot Lemon		€ 2.90
Hot Milk with Honey		€ 2.90
Glass of Milk, hot or cold		€ 2.60
Grog with 4 cl Rum		€ 4.60
Tea with Rum with 2 cl Rum		€ 4.70
Mulled Wine Seasonal Offer		€ 3.40

Coffee Specials
(with 2 cl spirit)

Irish Coffee	Coffee with whisky, cream	€ 5.80
Café Veneziano	Coffee with Amaretto, cream	€ 5.80
Baileys Coffee	Coffee with Baileys, cream	€ 5.80
Pharisäer	Coffee with rum, cream	€ 5.80
Café Affogato	Double espresso & vanilla ice cream	€ 5.80
Barraquito		€ 5.80
	Licor 43, single espresso, milk foam, cinnamon	
Choco Glow 43		€ 5.90
	Hot chocolate, Licor 43, single espresso, whipped cream	

All hot drinks with milk foam are served with our homemade sugar and cinnamon mixture.

Latte macchiato with premium syrup	€ 4.90
Cappuccino with premium syrup	€ 3.90

Almond	Gingerbread
Cinnamon	White Chocolate
Caramel	Vanilla
Coconut	Chocolate
Hazelnut	Amaretto

Ina's Drink	€ 5.50
Frothy milk, Amaretto, espresso, sugar and cinnamon, cocoa, cream	

Chocolate Specialties
Prepared with liquid whipped cream

Hot Chocolate	(dark/white) € 4.70
	with cream € 5.30
	large € 5.70
	with cream € 6.30

Russian Chocolate	€ 6.40
Hot chocolate with vodka and cream	

Italian Chocolate	€ 6.40
with amaretto and cream	

Lumumba	€ 6.40
Hot cocoa with rum, served hot or cold with cream	

Tea

Premium tea from Teegeschwendner, loose-leaf in a tea infuser

Glass of tea	€ 3.30
Large cup	€ 4.50

Black Tea

Assam Meleng GFBOP

Classic tea from northern India. Strong, spicy flavor

Darjeeling Castleton

Excellent highland blend, mild flavor with hints of nut, fruit, and aromatic nutmeg

English Breakfast St. Andrews

Traditional English breakfast blend with an aromatic and robust flavor

Imperial Earl Grey

Aromatic, refreshing, and strong Ceylon-China black tea blend, with the full citrus flavor of bergamot

Herbal Tea

Wellness Cup

Combines the freshness of invigorating herbs with the sweet taste of honey and meadow flowers

Ginger Breeze "The Invigorating One"

Ayurvedic herbal blend of citrus peel, lemongrass, and the mild spiciness of ginger and pepper, invigorates and refreshes

Herbal Temptation "Against Bad Weather"

Aloe vera pieces and goji berries complement the wellness effect of this mild herbal tea blend with its soothing flavor and a touch of sweetness

Peppermint tea, chamomile tea in tea bags (not Althaus)

Green tea

Gunpowder Zhu Cha

A strong and spicy flavor with grassy and slightly smoky aromas

Sencha Senpai

A delicately bitter taste and a yellowish-green cup color

Flavored green tea

Jasmine Ting Yuan

Elegant and harmonious with aromas of fresh jasmine blossoms

Mango Lu Dao

Combines the fine strength of green tea with the delicacy of white tea and is flavored with natural mango oil

Morimoto Matcha-Iri Sencha

Fine matcha from the April harvest blends with sencha leaves, slightly sweet and very aromatic with a bright green cup

Fruit tea**Red Fruit Flash**

Full strength of red berries and pleasantly tart hibiscus in a harmonious composition

Palm Beach

Sweet, aromatic bananas and ripe red cherries meld together To Perfection

Persian Apple

An exceptional oriental fruit tea, with the taste of fresh, sweet apples and a light citrus note.

Morning Grump Tea

It has a well-balanced aroma. Like our breakfast drink, it comes highly recommended.

Rooibos Tea

or Red Bush Tea

It grows in South Africa and is a tea-like product.

Unlike black tea, it has a low tannin content (it doesn't taste bitter) and is caffeine-free.

Rooibos Cream Caramel

A mild rooibos blend that combines the naturally smooth rooibos flavor with the sweetness of caramel and macadamia nuts

Beers
On Tap

Apoldaer Pils	0.25 L € 3.70
Regional Pilsner from Apolda	0.40 L € 4.90
Bayreuther Helles	0.25 L € 4.10
Fresh Helles	0.40 L € 5.20
Maisel's Weisse Hefeweizen Hell	0.50 L € 5.90
Maisel's Weizenmix	0.50 L € 6.20
Cola, Banana, or Cherry	
Radler	0.25 L € 3.70
	0.40 L € 4.90
Diesel	0.25 L € 3.70
	0.40 L € 4.90

Bottled

Maisel's Weisse Dunkel	0.50 L € 5.70
Maisel's Weisse non-alcoholic	0.50 L € 5.70
Jever Fun	0.33 L € 3.70
Berliner Weisse with your choice of shot	0.33 L
Seasonal offer	€ 4.80

Craft Beer 0.33 L

Ask the server about availability	€ 6.20
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Sparkling Wines

Rotkäppchen dry	0.10 L € 4.40
	0.75 L € 26.00
Secco dry, fruity	0.10 L € 4.30
	0.75 L € 24.00

Aperitifs

Martini Bianco	0.10L € 5.90
Martini Rosso	0.10L € 5.90
Martini extra dry	0.10 L € 5.90
Sandemann Sherry medium dry	5 CL € 5.50

Non-alcoholic drinks

	0.20L	0.40L
TWQ Bitter Lemon3	€ 3.10	€ 5.50
TWQ Bitter Tonic3	€ 3.10	€ 5.50
TWQ Ginger Ale1.3	€ 3.10	€ 5.50
Vita Cola Pur1.2	€ 3.10	€ 5.50
Vita Cola Pur sugar-free1.2	€ 3.10	€ 5.50
Vita Orange1.8	€ 3.10	€ 5.50
Vita Lemon	€ 3.10	€ 5.50
Orange juice	€ 3.10	€ 5.50
Apple juice	€ 3.10	€ 5.50
Pineapple juice	€ 3.10	€ 5.50
Grapefruit juice	€ 3.10	€ 5.50
Mango nectar	€ 3.10	€ 5.50
Tomato juice	€ 3.10	€ 5.50
Sour cherry nectar	€ 3.20	€ 5.70
Banana	€ 3.10	€ 5.50
Kiba	€ 3.10	€ 5.50
Blackcurrant nectar	€ 3.10	€ 5.50
Pear nectar	€ 3.10	€ 5.50
Rhubarb nectar	€ 3.10	€ 5.50
Passion fruit nectar	€ 3.10	€ 5.50
Fruit juice spritzer	0.20 L	€ 2.90
Fruit juice spritzer	0.40 L	€ 4.90
Freshly squeezed Orange juice	0.10 L	€ 3.70
 Homemade lemonade	0.40 L	€ 5.80
Various flavors, depending on daily availability		

Mineral water

Sparkling tap water	0.20 L	€ 2.50
	0.40 L	€ 4.60
Still tap water	0.20 L	€ 2.50
	0.40 L	€ 4.60
Thüringer Waldquell bottle		
sparkling medium still	0.75 L	€ 6.50