CEREALIEN

CRUNCHY SPELT <u>OR</u> BIO-OAT FLAKES 10,0 coconut yoghurt, fruit of season, agave syrup vegan MA/F

CRUNCHY SPELT

<u>OR</u> 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* <u>or</u> bio-bacon **o** <u>or</u> bio-ham **o** FRIED/SCRAMBLED EGGS 10,2

of 3 eggs, with bio goat cheese $G \ \underline{or}$ bio-bacon or<u>or</u> bio-ham o

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 2,2 DARK BREAD ROLL N 2,5 CROISSANT C/G 3,0 GLUTENFREE BREAD ROLL N 3,8 PORTION OF GRAGGER'S BIO WHOLEMEAL BREAD 4,0

> bio is a certicate for organic farming all prices in Euro / errors excepted

A gluten F soy N sesame 🔰 Vegan B crustaceans G lactose P lupins pork C egg H nuts O Sulfite/alcohol D fish L celerv R molluses E peanuts M mustard 🖉 vegetarian

Preise inklusive aller Steuern und Abgaben. Prices include all taxes and fees.

VIENNESE BREAKFAST 9,0 house made jam, bio-honey, bio-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 bio-egg, asiago-butter cheese, bio-ham <u>or</u> prosciutto di parma, bio-butter, bread roll, dark bread roll @*A/C/G/N*

VEGAN BREAKFAST 13,5 pumpkin-oat porridge, nuts, pomegranate, maple syrup

SALMON BREAKFAST 15,5 home pickled beetroot salmon, chervil, lettuce hearts, horseradish, mustard honey, bread *A/D/M*

PALMENHAUS BREAKFAST 16,5 basil apple lassi, scrambled bio eggs with goat's cheese, house made jam, bio-butter, bread roll, bio wholemeal bread #A/C/G

CHEESE

SELECTION OF 2 9,8 SELECTION OF 5 19,2 A/G/H/M/O served with fig mustard, walnuts, bread

QUADRELLO DI BUFALA nutty, aromatic, buffalo milk, hand made, fine red cultures - LOMBARDY, ITALY

STILTON mild-blue mould speciality, pasteurized milk - Leicestershire, england



REBLOCHON AOP

aromatic raw milk-white mould cheese from high alps region - SAVOYEN, FRANCE

BRIE DE MEAUX AOP soft cheese, cow's milk, white rind, creamy, salty - MEAUX, FRANCE

CHÄLLERHOCKER aromatic hard cheese, 2/3 raw milk, matured 8 months – st. GALLEN, SWITZERLAND