

BRUNCH served 11.30am - 2.30pm
made to order with fresh ingredients, cooked with love and premium organic ingredients

German Champagne Ch. W. Bernhardt brut Sekt (This exceptional champagne comes from the oldest winery in Rheinhessen which is family operated and owned since 1677 for 11 generations.)
glass 12

Bauernfrühstück Farmers Brunch (with greens and pan fried fingerling potatoes)
Eggs: 2 soft scramble
10

Eggs & Sausage: 2 soft scramble, 4 Nürnberger Bratwürste, German hot mustard
14

Eggs & Salmon: 2 soft scramble, smoked wild salmon (top quality from the Monterey Fish Market)
14

German Gourmet Breakfast low sugar jam and chocolate spread (both housemade), 1 soft scramble egg, 1 slice smoked salmon, 2 slices North German butter cheese, 2 wedges of Brie, 2 slices each of Jagdwurst (hunter's sausage), Leberwurst, pork and beef salami, fresh butter, 2 slices Gaumenkitzel whole wheat bread, 1 German flaxseed bread, 1 Brezel
23

Spätzle Mushroom creamy ragout of mushrooms with red wine sauce,
au gratin with Swiss Gruyere cheese, fresh parsley
15

Crispy pan fried Veggie Cake (fresh carrot and parsnip, fresh flaked oats and real eggs, following a Hamburg recipe from 1914), baby arugula, honey-orange dressing, carrot-thyme salad
pan fried fingerling potatoes, homemade garlic crème
18

Smoked Pork Loin (Kasseler) with Sauerkraut and mashed potatoes
17

Sausage & Kraut 3 Nürnberger Bratwürste with hot German mustard, 1 Weißwurst (Bavarian Bockwurst) with sweet German mustard, Sauerkraut, mashed potatoes
18

100% Grass Fed Beef Goulash on Spätzle, gently braised with onion, bell pepper, Crimini mushrooms
no additives and made from scratch
18

Schnitzel crispy Gaumenkitzel Schnitzel of Homestead Pork Loin
(outdoor raised legacy Hampshire pork (non-GMO fed), braised bred cabbage, Spätzle (or mashed potatoes)
18

The Beautiful Rainbow Trout (US sustainable from Monterey Fish Market) deboned and gently pan fried
baby spring mix mixed, homey-orange dressing, refreshing carrot-thyme salad, mashed potatoes
25

SNACKS FOR AFTERNOON SATURDAY & SUNDAY 2.30pm -5pm
made to order with fresh ingredients, cooked with love and premium organic ingredients

Salad Baby Spring Mix lightly dressed with homemade orange-honey dressing
5

Arugula Salad Goat Cheese from Sonoma honey-orange dressing and served with carrot-thyme salad
10

Smoked Salmon on Salad Baby Spring Mix honey-orange dressing, smoked salmon (top quality from the Monterey Fish Market), toasted almond
10

Gaumenkitzel Whole Wheat Bread & Butter 2 slices of house baked bread
(with real active yeast and 24 hours pre-fermented), fresh unsalted butter
(alternatively flaxseed bread from Germany, no wheat, made with rye)
1

KQED Check Please! Assorted Bread Platter 2 slices Gaumenkitzel bread, 2 slices flaxseed bread from Germany, 2 housemade Brezel, fresh unsalted butter
9

Brezel with fresh butter and German hot mustard
original Bavarian style crunchy outside and soft inside - this German Brezel is neither warm nor soft, but hard!
4

Brezel with Weißwurst (Bavarian Bockwurst), fresh butter, sweet German mustard
8

Brezel with North German Butter Cheese (medium strong, sliced), fresh butter, hot German mustard
8

Brezel with Smoked Salmon (top quality from the Monterey Fish Market), fresh butter
9

Rosemary-Cannellini Bean Soup with whole black pepper and shaved Swiss Gruyere cheese on top
5

Butternut Squash and Apple Soup pureed and with a hint of cinnamon, roasted pumpkin seeds
6

Spätzle Herbs herbed walnut sauce on Spätzle, baby arugula, shaved Swiss Gruyere cheese
15