

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

**Organic Blanc du Noir Sekt dry** from the Heitlinger Estate in Baden, *Schwarzer Riesling (Pinot Menuier)*  
Wonderful aroma of Brioche and Cassis, soft cream finishing note.  
glass 13 | bottle 56

**Bauernfrühstück Farmer's 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

**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 Mixed Greens** honey-orange dressing, Monterey Fish Market top quality, 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 3 Nürnberger Bratwürste**, fresh butter, hot German mustard | 8

**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

Käsespätzle "**Spätzle Onion**" a classic Swabia dish handmade German egg noodles,  
caramelized onions, au gratin Swiss Gruyere, fresh parsley, small refreshing carrot-thyme salad | 15

**Spätzle Mushroom** creamy ragout of mushrooms with red wine sauce, Swiss Gruyere cheese, 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

**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 | 18  
*Marin Sun Farms meats are grassfed, pasture raised, and sourced from small California family ranches including MSF's own in the Point Reyes National Seashore.*

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

**Smoked Pork Loin (Kasseler)** top quality from Schaller & Weber, NJ, pork chop on the bone  
*Kasseler is a popular German preparation of pork that has been cured, smoked and cooked.*  
served with Sauerkraut and mashed potatoes | 21

**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

**AFTERNOON** 2.30pm -5pm

*Please understand that during the afternoon we cannot serve Farmer's Brunch, Gourmet Breakfast, Veggie Cake, Bratwurst, mashed potatoes, Schnitzel, smoked pork loin Kasseler, and the Catch of the Day*

*Sausage & Kraut is available with 2 Weißwurst, Sauerkraut and Brezel*