

Brunch Specials *served 11.30am - 2.30pm*

organic slow food made fresh from scratch in our kitchen and bakery

Organic Schwarzer Riesling 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

Knuspermüsli mit Milch

Gaumenkitzel Granola & Whole Milk

toasted medley of freshly milled oats and barley, coconut, almond, rice puffs, honey, and cardamom
crunchy Gaumenkitzel apple shave chips

*Straus's cows graze on the sweet grasses that grow in the
unique, coastal climate of the Tomales Bay region in Northern California.*

8 (add dark chocolate shaves 10)

Bircher Müsli

A Gaumenkitzel Favorite

fresh grated apple and lemon, freshly flaked oats softened overnight
delicate caramel sauce, toasted almond shaves

*Inspired by alpine farmers Maximilian Bircher-Benner developed this Müsli anno 1900 in Switzerland.
He is one of the main pioneers for a healthy whole grain diet.*

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Kartoffelpuffer mit Räucherlachs, Schnittlauchdip, Kronsbeerkompott

Potato Pancakes Sweet & Savory

6 small pan fried pancakes

sliced smoked salmon (top quality from the Monterey Fish Market)
arugula, sour cream-chives dip, Swedish sweet lingonberry compote

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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

Eggs & Pork: 2 sunny eggs

2 small cutlets/ or 1 breaded Schnitzel 18

German Gourmet Breakfast

low sugar jam and chocolate spread (both housemade)

1 medium boiled 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 unsalted butter, 2 slices Gaumenkitzel whole wheat bread, 1 German flaxseed bread, 1 Brezel

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