

MENU



NIBBLES

olives (P,O) 3,50 €

anchovies-stick (A,G,D) 4 €

HOMEMADE FOCACCIA

The kitchen bakes fresh focaccia bread, you can choose between:

› **kalamata olives, rosemary** › **tomato, capers, thyme** › **fennel, garlic**

served warm with a special range of delicious toppings:

buffalo buffalo mozzarella, pesto rosso, basil pesto, arugula, asmonte (A,G,C,P) 9 €

goat goat cheese, baby spinach, olive tapenade, thistle-apple-dressing, brittle, pickled bell pepper (A,G) 8 €

trout smoked trout, apple, fennel, dill, horseradish, sour cream (A,D,G) 9 €

veal veal, pumpkin seed oil, shallots, horseradish, corn salad (A) 8 €

prosciutto prosciutto, arugula, tomato, pecorino, balsamic-dressing (A,O,G) 8 €

zucchini zucchini, olive tapenade, pickled bell pepper, thyme (A) 8 €

seasonal focaccia, please ask us! 8 €

You can also swap or add toppings.

(vegetable + 0,50 €, cheese + 1 €, meat + 1,50 €)

MARENDE for tasting, feasting and sharing (for 4-6 people)

different focaccias (6pcs.), 3 kinds of pesto, prosciutto crudo, goat-cheese, pecorino, bacon, olive-oil, arugula, pickled tomatoes and zucchinis, brittle, buffalo-mozzarella (A,G,C)

45 €

SALAD

Moritz

romano, arugula, carrots, cottage-cheese, pickled zucchinis and bell-pepper 8 €
optionally with: bacon wrapped plums (G,C) 9 €

Adele

bulgur, date, tomatoe, parsley, lemon, pickled peppers, baby spinach (A) 8 €

Ludwig

Pickled pumpkins, grapes, arugula, goat-cream-cheese, pine nuts (G) 7 €

SOUP

Chickpea-soup

lemons, cumin (F,H,L,N,O,P) 4,50 €

Asian veal-soup

ginger, chili, dim sum (A,N,F) 5 €

Cold cucumber-soup

beer, dill (A,G) 4 €

SWEETS

Homemade cake of the day, please ask us! 3,50 €

Organic curd cheese with cookie-oat-nut-mix and › **banana-chocolate** (A,G,H) 5 €
› **berry-mint** (A,G,H) 5 €

Friday and saturday we serve breakfast from 9 am on ...

List of Allergens available