

# herzstück

## breakfast



Saturday - Sunday  
9:30 - 13:30  
(Kitchen closes 12:30)

### french toast

Caramellized Pear. Whipped Mascarpone.  
Pumpkin Spice. Goldsaft. 7,50

### hummus foul

Traditional syrian breakfast twist:  
Chickpeas. Tomato.  
Tahin. Poached Egg. 8,50

### pancakes

Peanut butter mousse.  
Chocolate sauce. 8,00

### breakfast sandwich

Toasted brioche bread. Fried egg. Bacon.  
Tomato relish. Tropea marmalade. Lettuce. 7,00

### banana bread

Homamde. Slightly Toasted.  
Maple Butter. Berries. 7,50

### smashed peas

Sourdough bread. Homemade pea dip.  
Poached egg. Cress. Beetroot mayo. 7,50

+ pickled salmon: 1,50€ // + vegan „Carrot Lox“: 1,00€

### apple crumble

Crumble. Yoghurt. Pumpkin Spice  
Mix. Apple. 6,00

### schakschuka

Arabic breakfast pan: Tomato.  
Poached egg. Flatbread. Parsley. 7,00

### porridge

with our special herzstück-Porridge Topping:  
Linseed, coconut, black sesame, vanilla,  
caramellized pecans. Almond sauce.  
Berries. 7,50

### cheese selection

Maitre Affineur Waltmann:  
Soft - and hard cheeses. Cress.  
Mini breakfast rolls. 8,50

PS: We highly recommend ordering 1,5 - 2 dishes per person!

## Having trouble settling for one?

### Breakfast selection for two

Four dishes of your choice, perfect to share  
for two people.

28€\*

\* not including Upgrades (e.g. Salmon)

 = already vegan

  = vegan possible, just ask!

## coffee & tea.

Espresso <sub>3</sub>	2,00	Latte Macchiato <sub>M,3</sub>	3,50
Espresso Doppio <sub>3</sub>	3,50	Chai Latte <sub>M,3</sub>	4,00
Cafe Crema <sub>3</sub>	2,80	Golden Milk (with Honey)	3,80
Cappuccino <sub>M,3</sub>	3,20	Cup tea	3,20
Cappuccino Big <sub>M,3</sub> with double shot Espresso	4,80	Fresh mint / Darjeeling / Ginger-Lemon / Rose-Hibiscus	

Choose from organic cows milk or organic oatmilk. No surcharge.

## cheers.

Rosé Secco <sub>0,11</sub> With fresh berries, while in season. On ice if you like.	4,00	Secco alc. free <sub>0,11</sub> Scavi & Ray. On ice if you like.	4,20
Rosé Secco <sub>0,75l</sub>	23,50	Crodino Amalfi <sub>0,2l</sub> Crodino alc.free. Bitter Lemon. Orange juice.	4,50

## vitamins.

Smoothie: Berry Garden Mixed berries. Passionfruit. Joghurt. Vanilla.	4,80	Fresh orange juice <sub>0,25l</sub>	4,20
Smoothie: Energy Boost Banana. Mint. Ginger. Orange. Apple.	4,80	Juice <sub>0,25l</sub> Passionfruit. Rhubarb. Apple. Blackcurrant.	3,50

## refreshing.

Homemade Lemonade - Elderflower & Mint - Ginger & Cucumber - Berries & Mint	5,50	Aperol Spritz <sub>1,SUL</sub> Aperol. Prosecco. Soda. Orange.	6,50
Selters water <sub>0,75l</sub> still/sparkling	6,20	Campari Amalfi <sub>1,SUL,4</sub> Campari. Bitter Lemon. Grapefruit.	6,50
Juice spritzers <sub>0,25l/0,5l</sub> Apple/Orange/Passionfruit/Rhubarb/ Blackcurrant/Elderflower	2,80/4,80	Schiffstraßenschorle <sub>1,SUL,4</sub> Campari. Red Vermouth. Tonic. Soda.	6,50
		Rhabarber Rosé <sub>SUL</sub> Rosé Frizzante. Rhubarb juice. Mint.	6,50

Inhaltstoffe:  
1: mit Farbstoffen  
2: mit Konservierungsstoffen

3: koffeinhaltig  
4: chininhaltig  
5: Phenylalaninquelle

Allergene:  
WZ: Weizen  
GE: Gerste

SUL: Sulfite  
M: Milch &  
Molkereierzeugnisse.

# allergens & additives



french toast: WZ, EI, M  
pancakes klassisch: ER, WZ, M pancakes vegan: WZ, C, WA, SCH  
banana bread: WZ, MN, PEKAN  
apple crumble: WZ, (M)  
porridge: HF, SM, PEKAN, MN  
hummus fowl: WZ, RO, SO, SEL  
breakfast sandwich: EI, WZ (Fladenbrot), 1  
smashed peas: WZ, RO, SM, EI, SO, C  
schachschuka: EI, WZ & SM (Fladenbrot)  
cheese: überwiegend Rohmilchkäse.

Please note: if you suffer a severe/possibly lethal nut allergy we can not take the risk of serving you as we can never guarantee a 100% nut-free dish.

There is always a chance of cross contamination or traces, and we use different kinds of nuts in our kitchen.

This means too much responsibility for your personal health.

A similar case would be a strong gluten intolerance, i.e. celiac disease.

We do accept and highly recommend you to bring your own gluten-free bread though!

Even though we do our absolute best,  
we can never fully exclude the risk of cross contamination or traces.

ADDITIVES: 1: COLORING, 2: PRESERVATIVES, 3: COFFEIN, 4: CHININ,  
5: PHENYLALANINE 6: TAURINE 7: ANTIOXIDANT, 8: FLAVOR ENHANCER, 9: SULPHURIZED,  
10: WAXED, 11: MAY BE LAXATIVE, 12: PHOSPHATES.

ALLERGENS: GLUTEN GRAINS: WZ: WHEAT, GE: BARLEY, RO: RYE, HF: OAT, K: CRUSTACEAN  
EI: EGGS/ EGG PRODUCTS, F: FISH/ FISH PRODUCTS, ER: PEANUTS/ PEANUT PRODUCTS,  
SCH: NUTS: MN: ALMONDS, HS: HAZELNUTS, C: CASHEWS WA: WALNUTS, PI: PISTACHIOS, SEL: CELERY,  
L: LUPINE, SO: SOY BEANS/SOY PRODUCTS, SUL: SULFITES, M: MILK / DAIRY PRODUCTS, W: MOLLUSC, SE: MUSTARD,  
SM: SESAME . WE REALLY LIKE DECORATING/SEASONING WITH SESAME! PLEASE TELL US ABOUT ANY ALLERGIES.