

AUSZEIT

RESTAURANT

BREAKFAST

10.00 a.m. – 12.00 p.m.

CAROLUS ^{1,2,2*,3,7}

with two multi-grain rolls, croissant, butter,
two kinds of jam, cream cheese, brie, gouda,
salami, cooked ham and Serrano ham

9,90 Euro

CHARLEMAGNE ^{1,2,2*,3,7 (VEGETARIAN)}

with two multigrain rolls, croissant, butter,
two kinds of jam, cream cheese, gouda, honey,
tomato, mozzarella, fruit salad, muesli and yoghurt

11,90 Euro

KAISER KARL ^{1,2,2*,3,7}

with two multi-grain rolls, croissant, butter,
two kinds of jam, cream cheese, brie, gouda,
salami, salmon, cooked ham, Serrano ham
and freshly squeezed orange juice

13,90 Euro

SCRAMBLED EGGS NATURE ^{1,2,2*,3}

with bread and butter ^(VEGETARIAN)

5,50 Euro

•ham, bacon, gouda, onions or tomato

+ 1,00 Euro

•avocado or salmon

+ 4,90 Euro

CROISSANT

•with cheese and ham au gratin ^{1,2*}

6,90 Euro

•with bacon and scrambled eggs ^{2*,3}

6,90 Euro

LITTLE BREAKFAST

CROISSANT ² (VEGETARIAN)

with butter and jam

3,50 Euro

NATURJOGHURT ^{2,3} (VEGETARIAN)

with roasted muesli, fruit and honey

6,90 Euro

WARMES PORRIDGE ² (VEGETARIAN)

with apple, walnuts and cinnamon

•vegan with soy or oat milk

5,90 Euro

+ 0,80 Euro

PANCAKES ^{1,2}(VEGETARIAN)

with lemon cream, maple syrup and fruit

9,90 Euro

COUNTRY BREAD

SMOKED SALMON ^{1,2,3}

with avocado, horseradish and lemon

10,90 Euro

HUMMUS PIQUANT ^{1,2,3} (VEGAN)

with grilled vegetables, rocket and sesame

8,90 Euro

CHICKEN BREAST ^{2,3}

with rocket, cream cheese and cherry tomatoes

7,90 Euro

GOAT CHEESE AU GRATIN ^{2,2*} (VEGETARISCH)

with rocket, walnuts and apple-onion jam

10,90 Euro

SMOOTHIE BOWL

PINEAPPLE (VEGAN)

with chia seeds, kiwi, oatmeal,
coconut milk, apple and orange

5,50 Euro

YOGHURT (VEGETARIAN)

with almonds, honey, blueberries, banana,
oatmeal, pumpkin seeds and raspberries

5,50 Euro

SMALL DISHES

KALAMATA OLIVES ^{1,2} (VEGETARIAN)

with dried tomatoes, cream cheese and bread

6,50 Euro

3 KING PRAWNS ^{2,3}

with aioli and bread

9,90 Euro

BURRATA ^{1,2,3}

with Serrano ham, tomato, marinated rocket,
olive tapenade and bread

11,90 Euro

BEETROOT CARPACCIO (VEGAN)

with walnuts and marinated rocket

7,50 Euro

SOUPS

TOMATO SOUP ² (VEGETARIAN)

with basil pesto

6,50 Euro

•vegan without pesto

5,90 Euro

COCONUT-CARROT-GINGER SOUP ⁴ (VEGAN)

5,50 Euro

THAI-CURRY-SOUP WITH CHICKEN BREAST ⁴

5,50 Euro

SALAD CLASSICS

with yoghurt, honey mustard or balsamic dressing

AVOCADO ^{2,3} (VEGAN)

with grilled vegetables and walnuts

13,90 Euro

CHICKEN BREAST FILLET ^{2,3}

with mango, rocket, cream cheese and tomatoes

11,50 Euro

KING PRAWNS ^{2,3}

with avocado, tomatoes, cucumber and peppers

14,90 Euro

BEEF STRIPS ^{2,3}

with tomatoes, salad herbs and Grana Padano

15,90 Euro

POWER BOWL

with yoghurt, honey mustard or balsamic dressing

BUDDHA BOWL (VEGAN)

with baby spinach, basmati rice, spring onions, carrots,
cucumber, tomatoes, peppers and pineapple

9,50 Euro

SHRIMPS BOWL

with avocado, orange, shrimp, cucumber, tomato,
basmati rice, coriander and goji berries

15,90 Euro

FALAFEL BOWL (VEGAN)

with baby spinach, pineapple, cucumber, carrots, glass noodles,
goji berries and cashews

14,90 Euro

POULARD BREAST BOWL

with spinach, pineapple, cucumber, carrots, glass noodles,
goji berries and cashews

13,90 Euro

TARTE FLAMBÉE

GOAT CHEESE ²

with red onions, thyme, honey and beetroot

11,90 Euro

SERRANO HAM ^{2,3}

with marinated rocket and Grana Padano

13,90
Euro

SMOKED SALMON ¹

with marinated rocket and red onions

13,90 Euro

PASTA

TAGLIATELLE ²

with fried salmon, tomato sauce and basil

14,50 Euro

PENNE ^{2,3}

with beef strips, market vegetables and soy sauce

13,90 Euro

MAIN DISHES

TUNA STEAK ^{2,3}

with celery and radish puree, market vegetables
and wasabi mayonnaise

23,90 Euro

RUMPSTEAK

with market vegetables, tarragon-mustard crust
and creamy potatoes

23,90 Euro

SIRLOIN STEAK

with market vegetables, pepper sauce
and creamy potatoes

15,90 Euro

POULARD BREAST ¹¹

with coconut-celery puree
and caramelized radicchio

13,90 Euro

VEGETABLE CURRY ^{2 (VEGAN)}

with coconut milk, market vegetables,
coriander and basmati rice

9,90 Euro

VEGETABLE RISOTTO ^(VEGETARIAN)

with marinated burrata, confit cherry tomatoes

and lime

14,90 Euro

DESSERT

SOFT CHOCOLATE CAKE 2,11 (VEGETARIAN)

served lukewarm, with ice cream and fruits

5,90 Euro

COLONEL LEMON SORBET (VEGAN)

with vodka

5,90 Euro

CHEESE PLATE 1,2* (VEGETARIAN)

with syrup "Charlier" an walnuts

9,90 Euro

SORBET TRILOGY (VEGAN)

with passion fruit, berries and lemon

4,90 Euro

PIECE OF CAKE CONTAINS GLUTEN, MILK & EGG

changing selection

3,40 Euro

KAFFEE & CO.

COFFEE °	2,60 Euro
COFFEE , DECAF	2,60 Euro
ESPRESSO °	2,10 Euro
DOUBLE ESPRESSO °	3,20 Euro
MILK KAFFEE °	3,70 Euro
CAPPUCCINO °	2,80 Euro
LATTE MACCHIATO °	3,40 Euro
LATTE CARAMEL, AMARETTO ODER VANILLA °	3,90 Euro
HOT CHOCOLATE	2,80 Euro
HOT CHOCOLATE WITH CREAM	3,10 Euro
FRESH TEA DIFFERENT VARIETIES	2,80 Euro
GINGER MINT TEA	3,80 Euro

NON-ALCOHOLIC COCKTAILS

non-alcoholic

TUTTI FRUTTI

Passion fruit, orange, pineapple juice 5,90 Euro

MAGIC SUNSET ^{1,2}

Pineapple, passion fruit, orange juice,
coconut and strawberry syrup 5,90 Euro

COCONUT KISS ¹

Coconut, cream, pineapple juice and grenadine 5,90 Euro

LILLIPOP ^{1,2}

Orange, pineapple juice, strawberry, coconut and cream 5,90 Euro

RUBY RED ^{1,2}

Grapefruit, orange juice and grenadine 5,90 Euro

VIRGIN TAI ^{1,2}

Lemon, orange, passion fruit juice, almonds and lime juice 5,90 Euro

IPANEMA ^{1,2}

Lime, cane sugar and ginger ale 5,90 Euro

COCKTAILS

CAIPIRINHA ^{1,2}

Cachaca, lime and cane sugar

7,90 Euro

PLANTERS PUNCH ^{1,2,3}

White rum, lime juice, sugar, orange juice, pineapple juice, lemon juice and grenadine

7,90 Euro

PIÑA COLADA ³

White rum, Batida de Coco, pineapple juice, coconut and cream

7,90 Euro

LONG ISLAND ICE TEA ^{1,2,3,9}

Lime, lemon juice, rum, gin, vodka, triple sec and tequila, topped up with cola

9,50 Euro

JUICES & SMOOTHIES

FRESHLY SQUEEZED ORANGE JUICE

0,2l

3,80 Euro

FRESHLY SQUEEZED DAILY JUICE

0,2l

3,80 Euro

GRANINI JUICE

Apple, pineapple, currant, cherry, grapefruit, passion fruit, tomato, banana

0,2l

2,70 Euro

NON-ALCOHOLIC DRINKS

APOLLINARIS SELECTION/VIO	0,25l	2,70 Euro
APOLLINARIS SELECTION/VIO	0,75l	6,40 Euro
APOLLINARIS VIO	1,5l	6,40 Euro
COCA COLA ^{1,2,9}	0,2l	2,60 Euro
COCA COLA ZERO ^{1,2,9,12}	0,2l	2,60 Euro
FANTA ^{1,2}	0,2l	2,60 Euro
SPRITE ^{1,2}	0,2l	2,60 Euro
SCHORLE ²	0,3l	2,70 Euro
SCHORLE ²	0,5l	4,90 Euro
EISTEE (PEACH AND LEMON) ^{3,11} 0,3l		3,10 Euro
SCHWEPES BITTER LEMON ^{3,10}	0,2l	3,10 Euro
SCHWEPES GINGER ALE ¹	0,2l	3,10 Euro
SCHWEPES TONIC WATER ¹⁰	0,2l	3,10 Euro
BIONADE	0,33l	3,90 Euro

DRAUGHT BEER

BITBURGER PILS	0,25l	2,70 Euro	0,4l	3,60 Euro
SION KÖLSCH	0,25l	2,70 Euro	0,4l	3,60 Euro
BENEDICT WHEAT			0,5l	4,40 Euro

BOTTLES OF BEER

BITBURGER PILS NON-ALCOHOLIC	0,33l	3,10 Euro
BENEDECT WHEAT DARK	0,5l	4,40 Euro
WHEAT NON-ALCOHOLIC	0,5l	4,40 Euro
RADLER ¹¹	0,33l	3,10 Euro
RADLER NON-ALCOHOLIC ¹¹	0,33l	3,10 Euro
KANDI MALT	0,33l	2,70 Euro

WHITE WINE

contains sulphites

GREY BURGUNDY QUALITY WINE

dry, Wasenweiler Kaiserstuhl Baden

0,2l – 6,00 Euro / 0,75l – 20,00 Euro

PINOT GRIGIO

dry, Cantina Valdadige, Trentino Italien

0,2l – 6,00 Euro / 0,75l – 20,00 Euro

WHITE BURGUNDY QUALITY WINE

medium dry, Wasenweiler Kreuzhalde Baden

0,2l – 6,00 Euro / 0,75l – 20,00 Euro

SAUVIGNON BLANC

dry, Mount Riley, Marlborough New Zealand

0,2l – 7,90 Euro / 0,75l – 29,90 Euro



ROSE

contains sulphites

PINOTAGE ROSÉ

dry, Cape Bridge South Africa

0,2l – 5,50 Euro / 0,75l – 17,00 Euro

ROTWEIN

contains sulphites

AIMERY MERLOT

dry, Sieur d'Arques Languedoc France

0,2l – 5,50 Euro / 0,75l – 17,00 Euro

CHIANTI

dry, Renzo Masi Tuscany Italy

0,2l – 6,00 Euro / 0,75l – 23,00 Euro

SPARKLING WINE

enthalten Sulfite

SEKT BRILLANT

dry, sparkling wine cellar Affaltrach Castle

0,1l – 3,90 Euro / 0,75l – 22,00 Euro



ADDITIVES

VEGETARIAN

VEGAN

- 1 with dye
- 2 with preservative
- 2* preservative with nitrate
- 3 antioxidant
- 4 with flavour enhancer
- 5 with sulphur dioxide
- 6 with blackening agent
- 7 phosphate in meat products E338-E341, E450-E452
- 8 milk protein in meat products
- 9 caffeinated
- 10 with quinine
- 11 with sweetener
- 12 phenylalanine source in aspartame
- 13 waxed
- 14 taurine

	Gluten (A)	Milk (G)	Eggs (C)	Soybeans (F)	Celery (I)	Mustard (J)	Sesame (K)	Peanuts (E)	Nuts (H)	Pisces (D)	SO2/ sulphites (N)	Molluscs (M)	Lupine (L)	Crustaceans (B)
Carolus	•	•	•						•					
Charlemagne	•	•	•						•					
Kaiser Karl	•	•	•						•	•				
Scrambled eggs nature	•	•	•											
Scrambled eggs ham	•	•	•											
Scrambled eggs cheese	•	•	•											
Scrambled eggs tomatoes	•	•	•											
Scrambled eggs avocado	•	•	•											
Scrambled eggs salmon	•	•	•							•				
Croissant Ham Cheese	•	•	•											
Croissant Bacon scrambled Eggs	•	•	•											
Croissant butter jam	•	•	•								•			
Natural yoghurt	•	•							•					
Porridge	•	•							•					
Porridge vegan	•								•					
Pancakes	•	•	•											
Strawberry-Mango spread											•			
Apricot-Almond spread									•		•			
Country bread smoked salmon	•	•				•				•				
Country bread hummus	•						•							
Country bread chicken breast	•	•												
Country bread goat cheese	•	•							•		•			
Smoothie Bowl pineapple	•													
Smoothie Bowl yoghurt	•	•							•					
Kalamata olives	•	•									•			
King Prawns	•		•								•			•

	Gluten (A)	Milk (G)	Eggs (C)	Soybeans (F)	Celery (I)	Mustard (J)	Sesame (K)	Peanuts (E)	Nuts (H)	Pisces (D)	SO ₂ /sulphites (N)	Molluscs (M)	Lupine (L)	Crustaceans (B)
Burrata	•	•				•					•			
Beetroot Carpaccio						•			•		•			
Tomato soup					•				•		•			
Coconut carrot ginger soup		•			•						•			
Thai curry soup	•		•		•									
Buddha Bowl		•				•					•			
King prawns Bowl		•				•					•			•
Falafel Bowl	•	•				•			•		•			
Poulard Breast Bowl		•				•			•		•			
Salad avocado		•				•			•		•			
Salad chicken breast		•		•		•					•			
Salad beef strips		•				•					•			
Salad king prawns		•				•					•			•
Tarte flambée goat cheese	•	•									•			
Tarte flambée Serrano	•	•				•					•			
Tarte flambée smoked salmon	•	•				•				•	•			
Tagliatelle salmon	•		•		•					•	•			
Penne beef strips	•		•	•	•									
Tuna Steak		•	•		•	•				•	•			
Rump Steak	•	•			•	•								
Surloin Steak		•			•						•			
Poulard breast		•			•									
Vegetable curry				•	•		•							
Vegetable risotto		•			•									
Chocolate cake	•	•	•											
Colone lemon sorbet											•			
Cheese plate		•						•	•		•			

	Gluten (A)	Milk (G)	Eggs (C)	Soybeans (F)	Celery (I)	Mustard (J)	Sesame (K)	Peanuts (E)	Nuts (H)	Pisces (D)	SO ₂ /sulphites (N)	Molluscs (M)	Lupine (L)	Crustaceans (B)
Milchkaffee		•												
Capuccino		•												
Latte Macchiato		•												
Latte Flavours		•							•					
Bitburger Pils	•													
Bitburger Pils alkoholfrei	•													
Bitburger Radler	•													
Bitburger Radler alkoholfrei	•													
Benediktiner Weizen	•													
Benediktiner Weizen alk.frei	•													
Kandi Malz	•													
Graver Burgunder											•			
Pinot Grigio											•			
Weisser Burgunder											•			
Sauvignon blanc											•			
Pinotage Rose											•			
Chianti											•			
Aimery Merlot											•			
Sekt Brillant											•			
Planters Punch											•			
Pina Colada	•													
Long Island Ice Tea	•													
Coconut Kiss	•													
Lillipop	•													
Virgin Tai									•					