



Pumpkin Benedict 

Poached egg | Pumpkin salad | Vadouvan Foam | Roasted bread

Bavarian Roll *optionally* 

Weißwurst | Radish and Cabbage | Mustard Spread | Pretzel Bun

Armer Jan

French Toast meets Himmel & Äd (savoury)

Menemen (turkish scrambled eggs. Spicy!) *@/optionally* 

Tomato | Chili | Bell pepper | Onion | Egg | Garlic | Flatbread
Extra Portion Bread

Smoked Fish Bagel

Smoked Salmon Trout | Cream Cheese | Chives | Romaine Lettuce | Bagel

Chili Cheese Hotdog *optionally* 

Chili Cheese Bratwurst | Jalapeño Mayo | Cucumber-Onion Salad | Crispy Onion

Famers Waffle *optionally* 

Potato Waffle | Crispy Bacon | Sour Cream | Pickled Cucumber

Applestrudel Porridge *vegan*

Apple-raisin compote | roasted Almonds | Sour Cream

Blackforest Pancakes 

(Good things take time. Preparation time 20-25 min)
Cherry Compote | Vanilla Foam | Crumbles | Chocolate

Sonja's little bakery *optionally* 

Freshly baked warm danish with „Topfen“ filling

 *vegetarian.*

Want more? Combine 3 courses for a breakfast menu. 35€p.P
Duration 1h 30min

20	Heilandt Coffee & teehaus.cöln Tea	
	Cup of NeoBiota Filter Coffee (Mexico)	3.5
	NeoBiota Espresso (Mexico & Brasil) Double Espresso	3 5
19	Americano	3.5
	Espresso Macchiato	3.5
	Cappuccino	4.5
16	Flat White	5
	Milk Coffee	4.5
	Iced Latte/ Iced Chocolate	5
14	Chocochino optional with Espresso	4.5 5
+1	Pot of Green Tea (Szencha Rikyu)	7
19	Pot of Tea (Black, Herbal, Fresh Ginger, Fresh Mint)	6
	Juice	
19	Juice of the day 0.2l	4
	Apple Grape Rhubarb Black Currant 0.2l	3.5
	Juice with sparkling water 0.5l	6
18	Refreshers	
	Homemade Lemonade (changing flavours) 0.3l	5
11	Water Sparkling Still 0.5l 1 l	4 7
	Cocktails & Aperitif	
20	Espresso Martini	11
	Wermuth Tonic	11
11	Espresso Martini non-alcoholic	10
	Vermouth Tonic non-alcoholic	10
	Beer	
	Mühlen Kölsch 0.2 l	2.8
	Zero Labs 0.0% 0.33 l	3.8

