For over 27 years a traditional restaurant, café and bar directly in the center of Munich

At Bohne und Malz, we blend tradition with contemporary style, Bavarian cuisine with a modern, urban kitchen and the warm hospitality of Bavaria. Here, you can savor both classic and modern Bavarian dishes, accompanied by creative and fresh culinary creations. Our cooking philosophy is rooted in the use of fresh ingredients and a passionate commitment to quality. Sustainability is more than just a trend for us – since 1999, we have consistently relied on seasonal and local products.

We source our fresh fruits and vegetables directly from the wholesale market hall in Munich, Sendling. Our head chef carefully selects them multiple times a week to ensure seasonal freshness.

For meat products, we turn to Munich's Rix butchery, instead of resorting to mass animal farming abroad. This supports our local farmers and fosters close relationships with them. The white sausages in our offerings are delivered from Sendling by the traditional second generation Bauch butchery. Our motto is: 'Because it does matter what's in the sausage.'

Our daily fresh bread is provided by the family bakery La Parisienne in Munich, which has been crafting German bread specialties using traditional craftsmanship since 1981. The most delicate ingredient, our organic eggs, are sourced from the Eierhof Engl family farm in Velden. For over 55 years, they have offered high-quality, fresh eggs from free-range and ground-keeping.

At Bohne und Malz, people from various backgrounds work closely together to ensure our guests are content – regardless of age or origin. Each individual does their best to win you over as our valued guests, day after day. If you ever have cause for dissatisfaction, please do not hesitate to talk to us, because 'durchs Reden kommen d'Leut zam!' (Talking brings people together).

Warm regards,

Your Hagenbucher Family and the entire team

COFFEE & CO

HAUSBRANDT TRIESTE 1892 Dallmayr

Hausbrandt Nonnetti was the first type of traditional roasters from Triest. These have an exceptional brand image as one of the most well known and best from Italy. Since 1892, the family Hausbrandt is in the coffee trading business. To serve you as our guests, the finest gourmet coffee, we are in use of this unique traditional quality. The unique flavor and bouquet from the Hausbrandt coffees, is made through the exceptional slow roasting at low temperature. The proportion of 90% Arabica- to 10% Robusta bean, gives our espresso the distinctive aroma. Its characterized by a wonderful dark brown, thick crema which leads to a distinguishing feature of an outstanding espresso.

COFFEE

Espresso	3,20
Espresso Doppio	4,90
Espresso Macchiato	3,40
Flat White	5,30
Coffee	4,60
Cappuccino	4,80
Large Cappuccino	5,80

Latte Macchiato	4,80
Latte Flavour caramel | vanille | cocos	4,90
Irish Coffee brown sugar | Irish Whiskey | cream	9,50
Pharisäer Coffee dark rum | cream	9,50
Iced Coffee cold milk | espresso shot	4,80
Cold Coffee seasonal| vanilla ice | cream	8,50
Large Milk- Coffee	5,80

DALLMAYR TEA

Earl Grey	4,50
English Breakfast	4,50
Darjeeling first flush organic	4,50
Grape-Mint	4,50
Masala Chai organic	4,50
Ayurvedic Tea Tulsi Relax organic	4,50
Peppermint Bio	4,50
Hello Morning Wellness Tea organic	4,50
Chamomile organic	4,50
Fruit tea Passion- Orange organic	4,50
Rooibos Vanilla organic	4,50
Alps herbs organic	4,50
Green Tea Japan Sencha organic	4,50
Green Tea Ginseng- Ginger organic	4,50

CHOCOLATE

Hot Chocolate milk | cream	5,00
Cold chocolate with vanilla ice cream | seasonal	8,50
London Chocolate Bailey's Irish Cream	9,50
Lumumba Chocolate | Rum | Cream	9,50

HOT DRINKS

Freshly squeezed hot lemon	4,50
Hot Milk	2,90
Hot Milk & Honey	3,90
Ginger fusion	4,80
Matcha Latte	5,60
Grog Rum 4Cl	7,50

The exchange to lactose free-, oat- or soy milk will be charged € 0,70

Breakfast

Daily from 10:00 am to 1:00 p.m. | Sundays & National Holidays until 03:00 p.m.

TRADITIONAL BAVARIAN BREAKFAST SERVED UNTIL 14:00 PM — 10,80

two fresh regional german white sausages(3)
sweet mustard (7,K) | oven-fresh pretzel(A

HOME SWEET HOME — 18,30

two organic scrambled eggs | crispy bacon(3,4,7)
two pancakes(C,A,G) | Nutella(G,H)
fruit salad | bread selection(A) | butter(G)

BONJOUR (V) — 14,90

two freshly baked butter croissants(C,A,G) | one boiled organic egg | cream cheese(G) | butter(G) marmelade & Nutella(G,H) | fresh orange juice 0,1

CLASSIC ENGLISH BREAKFAST — 16,50

two organic fried eggs | two slices of bacon | sausage (3,4,7) | baked beans
toast(A)| butter(G)

MATTERHORN (V) — 17,50

two scrambled eggs with mushrooms and cheese(G) | fresh fruit salad | croissant(A,G,C) with Nutella(G) | butter(G) | bread selection(A)
0,1l glass of fresh orange juice

FRENCH TOAST (V) — 12,80

two slices of toasts(A) | sweet organic- egg-cinnamon-breading | organic maple syrup

NYMPHENBURG — 20,50

cured salmon(D,M)| creamy horseradish
one boiled organic egg | jam(2) | butter (G)
fresh fruit salad | bread selection(A)
0,1l glass of fresh orange juice

SAIGON (V) — 16,80

two slices of toasts(A) | avocado cream cottage cheese(G) | two organic- fried eggs | chia seeds | quinoa

HEIDI AND ALM ÖHI (V) — 19,50

assortment of sliced-, soft- and hard cheese(G) cream cheese(G) | grapes | walnuts | granola boiled egg | soy milk | jam(2) | butter(G) | bread selection(A) | 0,1l glass of fresh orange juice

RUSTICO — 18,80

Salami(3,4), ham(3,4,7) | cheese(G) | boiled organic egg | granola with coconut milk (A,E,H,G) butter(G) | jam (2) | bread selection(A)
0,1l glass of fresh orange juice

ROMEO & JULIA ETAGERE

39,90

(FOR TWO PEOPLE)

cured salmon(D) | creamy horseradish(G) | soy yogurt with fruits | two croissants(A,C,G)
assorted cold cuts & choice of cheese(G) | two boiled organic eggs | two glasses of Prosecco 0,1l
two glasses of fresh orange juice 0,1l | butter(G) | jam | Nutella | bread selection(A

please note, that due to procedural reasons, we cannot accept any changes to your breakfast. Personal request can be ordered seperately on the next page

AROUND THE EGG

FROM THE EGG FARM ENGEL

boiled organic free range egg 3,20

TWO ORGANIC FRIED EGGS*

bacon(3,4,7) | fried potatoes 15,90

2 ORGANIC SCRAMBLED OR FRIED EGGS *

- plain 6,40
- with ham(3,4,7) +3,40
- with bacon(3,4,7) +3,40
- with feta cheese(G) +3,20
- with mushrooms +2,50
- with cherry tomatoes +3,50
- with cheese(G) +3,50

* with chives

- with spring onions +2,40
- with arugula +2,90
- with organic maple syrup +3,50

BREAKFAST EXTRAS

- portion of butter(G) 2,30
- portion of nutella(G,H) 2,90
- portion of honey 2,90
- portion of jam(2) 2,40
- 0,2l glass of fresh orange juice 5,50
- organic cream cheese (G) 3,80
- portion of cold sausage selection(3,4,7) 9,90
- cured salmon(D,M) | cream horseradish 13,90
- fresh fruit salad 6,20
- half avocado 3,90
- portion of cheese selection(G) 11,60
- cottage cheese(G) 3,80
- pretzel(A) 2,50
- pretzel with butter(A,G) 4,50
- croissant(A) 3,50
- bread basket(A) 4,90

FINE THINGS

WITH HOMEMADE GRANOLA (GRANOLA IS OATMEAL BAKED WITH AGAVE SYRUP AND NUTS)

COCONUT BOWL (VG) 9,80

Granola | banana chips | mango | blueberries | goji berries | coconut flakes | coconut milk

PROTEIN REVOLUTION BOWL (VG) 10,80

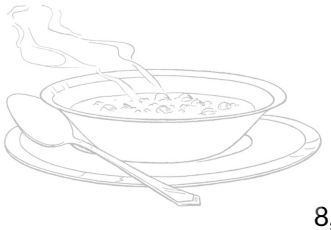
Granola | banana chips | blueberries | goji berries | chia seeds | linseed | cashew nuts(H)
soy milk (SUGAR FREE)

BUTTER CROISSANT SANDWICH STUFFED WITH

iceberg lettuce | tomato | scrambled egg | ham(3,4,7) | cheese(G) | Avocado 8,80

iceberg lettuce | tomato | scrambled egg | ham(3,4,7) | Avocado | cured salmon(D 10,80

(V) VEGETARISCH | (VG) VEGAN



Starters & in Between

SPICED PUMPKIN SOUP(V) 8,50
pumpkin seed oil
with prawn 9,50

WHEAT BEER & HORSERADISH FOAM SOUP 7,80
Erdinger wheat-beer foam | fresh horseradish

BEEF CARPACCIO 14,80
rocket (arugula) salad | shaved Parmesan (G)

Bowls & salads

ORIENTAL BOWL(V) 20,90
red Camargue rice | rocket (arugula) salad | baba ganoush | chickpeas | cashews(H)
pomegranate seeds | grilled goat's cheese(G) | falafel | tahini dressing(C,K) | black sesame(L)

TERIYAKI BOWL 22,90
grilled salmon steak | red Camargue rice | Chinese cabbage | chickpeas | spring onions
crispy fried onions | black sesame(L) | red sushi ginger

GRILLED GOAT'S CHEESE SALAD 15,90
grilled goat's cheese(G) | pear ragout
lamb's lettuce | house dressing (2,7)

CAESAR SALAD 16,90
romaine lettuce | croutons(A) | cherry tomatoes | chicory | Parmesan(G) | Caesar dressing(K)

ONLY AVAILABLE AS A TOPPING FOR OUR MAIN SALADS AND BOWLS:

- grilled chicken breast +6,90
- grilled strips of beef +8,80
- prawn +8,80
- grilled mushrooms +4,80

SMALL SIDE SALAD (V) 5,80

MAIN DISHES

HOMEMADE BAVARIAN MEATBALLS 18,50
mixed minced beef & pork | homemade potato salad | delicate jus

CRISPY FRIED CHICKEN 17,90
boneless chicken thigh | on mixed leaf salad | fruity mango dressing | berries

TENDER CHICKEN BREAST 19,80
in a crispy coconut coating (A) | aromatic curry sauce | basmati rice

MUNICH PORK SCHNITZEL 19,80
country-raised pork cutlet | deep-fried in a sweet mustard-horseradish marinade(K,A) | golden Belgian fries

TAGLIATA 18,60
thin beef loin steak with shaved Parmesan(G) | rocket (arugula) salad
baby potatoes | cherry tomatoes

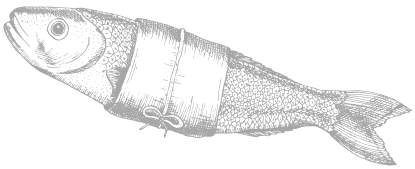
BOEUF À LA MODE 23,80
tender braised beef shoulder | red-wine sauce | root vegetables | bread dumpling (A,C)

VIENNESE SCHNITZEL OF VEAL („WIENER SCHNITZEL“) 29,90
fried until golden | choice of pan-fried potatoes or Belgian fries(A)
lemon wedge | lingonberries

MUNICH ROAST PORK 17,90
juicy oven-roasted pork shoulder | Augustiner dark beer sauce | potato dumpling(A) | crispy crust

- homemade bacon & cabbage salad(3,4,7) +2,80

FROM RIVERS AND LAKES



GRILLED SEA BASS FILLET 19,80
on colourful autumn salads | white balsamic dressing | fresh dill

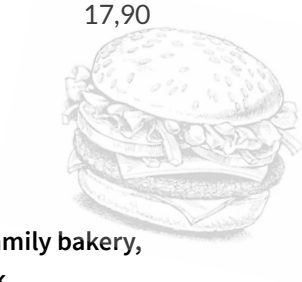
SALMON STEAK (FROM THE GRILL) 25,50
juicy salmon fillet | delicate salsify ragout | buttered potatoes

PASTA & CO.

HOMEMADE CHEESE SPÄTZLE(V) 17,50
fresh egg spätzle | tangy mountain cheese (G) | delicate cream(G) | crispy fried onions

FIG & PECORINO RAVIOLI 16,90
baby spinach | glazed red onions | garlic | Parmesan(G)

SALMON TAGLIATELLE 17,90
tender salmon strips | fine zucchini julienne | creamy white wine & dill sauce | fresh dill tips



OUR PREMIUM BURGER

We grill our beef burgers medium | The brioche buns come from a traditional Munich family bakery, where they are handcrafted exclusively for us and delivered fresh, several times a week.

CLASSIC STEAKHOUSE BURGER 16,80
approx. 180gr. German premium beef | brioche bun(AL) | crunchy iceberg lettuce | homemade pickle relish tomato | red onions
Cheddar(G) +1,00
Bacon(3,4,7) +1,00

CRISPY CHICKEN BURGER 17,80
juicy breaded chicken breast | brioche bun(A,L) | curry mango sauce | avocado cream | crunchy iceberg lettuce | homemade pickle relish | tomato | red onions

REWARD YOURSELF WITH...

- golden, Belgian fries (A) +4,90
- extra patty +5,80
- small side salad +5,80
- sweet potato fries +5,90

DESSERTS

GRANDMA'S GOOD OLD CHOCOLATE CAKE (A,C,G) (V) 10,90
liquid chocolate filling | vanilla ice cream(G) | whipped cream(A)

KAISERSCHMARRN (NATIONAL DESSERT) (FOR 2) (A,C,G) (V) 16,60
Raisins | almonds | amaretto | apple sauce

(V) VEGETARIAN | (VG) VEGAN

White wine glass/bottle

“more of that!”

RIESLING GOOD VIBES TROCKEN 2023

0,1 / 4,80€ - 0,2 / 8,90€

FL.0,75 / 32,00€ 12% VOL

Kurt Haidle Württemberg/ D

The Riesling is aptly named "Good Vibes, Good Wines“ as it perfectly embodies this sentiment. It is an uncomplicated and typical Riesling that could easily be found in a picture book.

„everybody´s darling!“

LUGANA MARANGONA 2025

0,1 / 5,60€ - 0,2 / 10,90€

FL. 0,75 / 39,00€ 12,5% VOL

Marangona Lombardy/ Fresh and elegant, featuring vibrant notes of crisp white peach, green apple and delicate white blossoms. Silky on the palate with balanced acidic and a subtle almond finish.

„charming & crispy!“

TOURAINE SAUVIGNON BLANC 2025

0,1 / 4,90€ - 0,2 / 9,90€

FL. 0,75/35,00€ 13% VOL

Domaine des Corbillieres Loire/ F

AVibrant and expressive with notes of pink grapefruit, white peach and freshly cut grass. Beautifully balanced

timeless & always on top!"

KAMPTAL GRÜNER VELTLINER 2022

0,1 / 5,50€ - 0,2 / 10,90€

FL. 0,75 / 38,50€ 12% VOL

Loimer Kamptal/ AUT

Crisp, elegant and expressive. Showcases signature notes of green apple, fresh herbs and white pepper balanced by vibrant Kamptal acidity and a fine mineral finish.

„Chic Allrounder“

CHARDONNAY VERSANTE 2025

0,1 / 4,50€ - 0,2 / 8,90€

FL. 0,75 / 29,90€ 12,5% VOL

Acricole Vallone IT / Apulia Southern Italian sunshine in a glass: ripe tropical fruit, silky texture and a vibrant freshness. 100% Chardonnay.

Red wine glass/bottle

"elegant, amazing & fresh!"

PRIMITIVO ORUS 2025

0,1 / 4,50€ - 0,2 / 8,50€

FL. 0,75 / 29,50 € 13,5% VOL

Vinosia Apulien/ IT

A spicy, velvety concentrate with low yet delicate residual sweetness, a light bitterness, and intense fruitiness.

Spicy, Juicy & smooth“

COTES DU RHONE ROUGE LES BECS FINS 2022

0,1 / 5,00€ - 0,2 / 9,50€

FL. 0,75 / 34,40€ 14,5% VOL

Michel Tardieu Chateauneuf du Pape Rhone/F

The terroir for this wine is classic Chateauneuf gravel soil. It is made up of 70% Grenache and only 30% Syrah, but is still powerful and bold with a lot of weight and pressure

"velvety- soft- Lake Garda feeling"

RONCHEDONE CÀ DEI FRATI 2020

FL. 0,75 / 39,00€ 14,%VOL

Cà dei Frati Lombardei Sirmione/ IT

A powerful red from northern Italy aged for 14 months in barriques. There are aromas of raspberry and black currant, subtle wood notes of vanilla and caramel thanks to the long barrel„Elegant, Fruit-Forward & Smooth“

pure drinking pleasure!"

(LUNA) CHIANTI SUPERIORE 2019

FL. 0,75 / 40,20€ 14% VOL

Villa Saletta Toscana/ IT ORich notes of dark cherry, ripe plum and subtle oak spice. Well-Structured on the palate with velvety tannins and an elegant Tuscan finish.

Rosé wine glass/bottle

„girl, girls…. girls!“

VAGLIO SELECCION REGIONAL ROSÉ 2025

0,1 / 4,90€ - 0,2 / 9,90€

José Lovaglio Balbo Mendoza/ ARG

A rosé with delicate scents of gooseberries, strawberries and currants rising from the glass, very clear and pure. On the palate, wonderful flavours of crisp cherries, pink grapefruit and lime paired together.

APERITIF 8,90

FOUR APERITIFS IN ONE GO!
GET THE APERITIF TREE FOR JUST 28€

SARTI SPRITZ
Sarti Rosa | prosecco | soda

APEROL SPRITZ
Aperol | Prosecco | soda | orange

HUGO
Prosecco | elderflower syrup | soda
mint leaves | lime

WILDBERRY LILLET
Lillet Blanc | Schweppes Wildberry
berries | mint | lime

LIMONCELLO SPRITZ
Limoncello | soda | Prosecco

CAMPARI SPRITZ
Campari | Prosecco | soda | orange

CRODINO 0,0% (ALC. FREE)
…bittersweet citrus aperitif infused with
botanicals | made in Italy
Soda | sliced orange

PROSECCO

„always a good choice“

PROSECCO SOLIGO SPUMANTE D.O.C.
0,1L/ 6,60€ FL. 0,75L / 43,00€ 11%VOL
Cantina Colli del Soligo – Treviso/ I
Fruity fine perlage | creamy structure

LONGDRINKS 4CL 12,50

MUNICH MULE
The Duke Munich Dry | Ginger Beer

MOSCOW MULE
Wodka | Ginger Beer

WODKA LEMON | BULL
Wodka | Bitter Lemon / Red Bull

WHISKEY COLA
Whiskey | Coca Cola

CUBA LIBRE
Havana club 3 anos | Coca Cola

CHAMPAGNE

„Crisp green apple, bright citrus
and chalky minerality“

CHAMPAGNE CUVÉE CUIS 1ER CRU BLANC DE BLANCS BRUT
FL. 0,75 / 85,00€ 12,5%VOL
Champagne – Pierre Gimonnet & Fils/ F
Light gold with greenish tinge. Fine, rising perlage. On the nose citrus, yellow stone fruit and nutty tones. Very elegant, fine, buoyant and fresh on the palate. A chic Blanc de Blanc.

"something excellent"

TAITTINGER BRUT RESERVE
FL. 0,75 / 95,00€ 12,5%VOL
Champagne/ F
On the palate, the Taittinger creation is lively fresh, light, elegant and harmonious, with a fine, pleasant perlage. Persistently soft, with underlying fruit aromas.

GIN TONICS 14

TANQUERAY
London Dry Gin | Thomas Henry Tonic
lime & juniper berries
…dry & juniper-forward, the classic

THE DUKE MUNICH DRY
Fever-Tree Indian tonic | rosemary & lemon zest
…organic Munich gin, distilled with hoops &malt

MALFY CON LIMONE
Fever-Tree Mediterranean | lemon zest & basil
… italian, lemons from the Amalfi Coast

HENDRICK'S
Fever-Tree Elderflower tonic | cucumber
… floral & fresh, best served with cucumber

MONKEY 47
Thomas Henry Dry Tonic | blueberries & orange zest
… Black Forest craft gin with 47 Botanicals

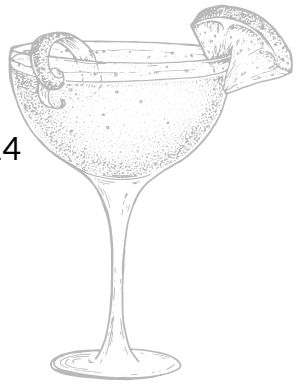
COCKTAILS 0,0% 11

VIRGIN MOJITO
fresh mint, lime & cane sugar
… fizzy, refreshing & completely alcohol-free

VIRGIN COLADA
creamy coconut milk syrup meets cream & pineapple
… tropical, velvety & naturally alcohol-free

WILD BERRY MOJITO
aromatic wild berries, fresh mint, lime wedges & soda water
… fruity & refreshing!

COCKTAILS 14



NEGRONI
Dry Gin | red vermouth | Campari | orange Zest

ESPRESSO MARTINI
Vodka | Kahlúa | espresso | sugar syrup

PINA COLADA
White rum | coconut syrup | pineapple juice cream

LONG ISLAND ICED TEA
Vodka | white rum | Triple Sec | gin | lemon juice | sugar syrup | Coca-Cola

CAIPIRINHA
Cachaca51 | brown cane sugar | fresh lime chunks

MAI TAI
Dark rum | white rum | triple sec | almond syrup (orgeat) | lime | pineapple juice

MOJITO
Cuban rum | brown sugar | fresh lime chunks | fresh mint | soda water

SEX ON THE BEACH
Vodka | peachtree | grenadine syrup | cranberry juice | orange juice | lemon juice

SOURS & FIZZ 13

ALL POPULAR SOURS AND FIZZES AVAILABLE UPON REQUEST

(Gin Basil Smash, Gin Fizz, Amaretto Sour, Whisky Sour, Aperol Sour)

Digestif

FINE BRANDS	2CL
„der Schwarzbrenner“ v. Ammersee	
old wild raspberry 41%	6,00
old pear 41%	6,00
old plum 41%	6.00
old apricot 41%	6,00
hazelnut 40%	6,00
fruit schnaps from the barrel 40%	6,00

RUM	4CL
Havana Club 7Y. Cuba	10,00
Bacardi	10,00
Captain Morgan	11,00

LIQUER	4CL
Bailey´s Irish Cream	9,00
Amaretto Di Saronno	8,50
Frangelico	8,00
Berlin air	8,00

BOURBON | TENNESSEE	4CL
Four Roses	11,00
Maker’s Mark	10,50
Jack Daniels	11,00

SCOTCH	4CL
Chivas Regal 12Y	12,50
Glenmorangie	13,00
Ballantines	11,50

IRISH	4CL
Jameson	12,00
Bushmills 10Y	12,00

SINGLE MALT	4CL
The Glenlivet 12Y	12,00

BITTERS | HERBS	2CL
Jägermeister	6,00
Ramazzotti	6,00
Fernet Branca	6,00
Averna	6,00

VODKA	4CL
Absolut	11,50
Belvedere	11,50
Grey Gosse	11,50

GIN	4CL
The Duke	11,50
Hendrick’s	12,50
Monkey 47	13,90
Tanqueray London	9,50

COGNAC | BRANDY	4CL
Hennessy Fine Cognac	11,00
Remy Martin V.S.O.P.	11,00
Vecchia Romagna	10,00
Magloire V.S.O.P.	12,00

GRAPPE	2CL
Nonino Vuisinar	7,50
Nardini Riserva	7,50

VERMOUTH	5CL
Noilly Prat Dry	6,50
Martini Bianco|Rosso	7,00

TEQUILA	2CL
1800 Tequila Reposado (100% Agave)	6,90
1800 Tequila Blanco (100% Agave)	5,50

BEERS

Augustiner Lager on tap Alc.5,2%Vol	0,5L | 5,50
Augustiner Lager on tap Alc.5,2%Vol	1,0L | 10,90
Augustiner Edelstoff on tap Alc.5,6%Vol	0,5L | 5,50
Augustiner Edelstoff on tap Alc.5,6%Vol	1,0L | 10,90
Augustiner Lager *non alcoholic* Alc.<0,5%Vol	0,5L | 5,50
Augustiner dark Export Alc.5,6%Vol	0,5L | 5,50
Augustiner Pils Alc.5,6%Vol	0,33L | 4,90
Erdinger draft wheat Alc.4,9%Vol	0,5L | 5,50
Erdinger wheat dark Alc.5,3%Vol	0,5L | 5,50
Erdinger wheat *non alcoholic* Alc.<0,5%Vo	0,5L | 5,50
Erdinger light Alc.2,8%Vol	0,5L | 5,50
Radler | Lager | mixed with Sprite	0,5L | 5,50

NON ALCOHOLIC DRINKS

WATER

Plose Naturale | Frizzante	0,25L | 3,90
Plose Naturale | Frizzante	0,75L | 8,40
Glass of Water Naturale | Frizzante	0,4L | 3,90

COCA COLA

Coca Cola | Zero	0,2L | 4,80

THOMAS HENRY

Various sorts	0,2L | 4,90

HOMEMADE ICE TEA — 0,4L | 5,70

1) **Peach & Hibiscus** | 2) **Basil-Raspberry-Cooler**

HOMEMADE LEMONADE

3) **Lemon & lime** | 4) **Mango & Lemongrass**

5) **Grapefruit- passionfruit- thyme-refresher**

Original Paulaner Spezi	0,4L | 5,20
Red Bull	0,25L | 5,20

ALL FRUIT JUICES/NECTAR FROM THE SWABIAN ALBS

Apple | Elderflower | Rhubarb | Black currant | Passion fruit	0,2L | 4,40
Juice Soda	0,4L | 5,20

1) with coloring 2) with preservative 3) with nitrite pickling salt 4) with anti oxidations
5) quinine 6) with Phosphate 7) with sweetenings 8) caffeinated 9) with taurine allergenic: A = Gluten-containing cereal | B = Crustaceans of products thereof | C =Eggs and products thereof | D = Fish and products thereof | E = Peanuts and products thereof | F = Soybeans and products thereof | G = Milk and products thereof (inkludinc lactose) | H = Nuts i. e. Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis – Wangenh. – K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia) and products thereof | I = Celery and products thereof | K = Mustard and products thereof | L = Sesame seeds and products thereof | M = Sulphur dioxide and sulphites | N = Lupin and products thereof | O= Molluscs and products thereof

ALL PRICES INCLUDE VAT AND SERVICE CHARGE