

Salad & Soup & Appetizer

Mixed Greens lightly dressed with Balsamic vinaigrette ... \$ 4.50 *

Crunchy **White Cabbage Salad** thinly cut and lightly dressed ... \$ 4.50 *

Belgian Green Endive Salad with pulled **Smoked Trout** dressed in orange-honey vinaigrette ... \$ 7.50 *

Composed Winter Salad of red cabbage with orange marinated raisins, white cabbage with toasted pumpkin seeds, and carrots sprinkled with local Laura Chenel Goat Cheese ... \$ 9.50 *

Californian **Hass Avocado**, one half filled with lightly spicy **Rock Shrimp** from Florida, marinated with garlic and lemon; one half filled with local **Laura Chenel Goat Cheese**, drizzled with Balsamic vinaigrette and Australian flaked pink salt ... \$ 9.50 *

Orange-Cauliflower Soup with the gentle touch of egg and cream... \$ 4.50 small | ... \$ 7.50 large *

Grass Fed **Beef Soup** with winter vegetables
... \$ 5.50 small | ... \$ 8.50 large *
... \$ 6.50 w/Spätzle | ... \$ 9.50 w/Spätzle *

Original **Bavarian Pretzel** (baked daily) with butter and mustard ... \$ 3.00 *
with Sausage of your choice (Nürnberger, Wiener, Weißwurst), or Veggie Cake ... \$ 6.50 *

Warm melted **Brie with Wintery Cranberry Compote** and fresh apple ... \$ 7.50*

Entree

Butter Spätzle (homemade South German egg noodle) au gratin with Sharp Cheddar ... \$ 7.50 *

Butter Spätzle and Caramelized Onions, au gratin with Gruyere ... \$ 10.50 *

Potato Salad with 3 grilled Nürnberger Bratwürste / 2 Wiener Knackwürste/ or 1 Bavarian White Sausage: light creamy potato salad with colorful vegetables, and refreshing carrot-thyme salad, red cabbage, Dijon mustard ... \$ 9.00 *

Dessert

Schwarzwälder Kirschtorte (Black Forest Cake) with real German Kirsch ... \$ 4.00

Chocolate Pudding with Californian Brandy and whipped cream ... \$ 6.50

Sides

mayonnaise, aioli, or sharp cheddar ... \$ 1.00 | fruit bowl ... \$ 2.50 | veggie cake ... \$ 3.50
3 grilled Nürnberger Bratwürste, or 2 Wiener, or 1 Bavarian White Sausage ... \$ 3.50

* vegetarian or vegan options

meat, poultry, and fish are mostly either pasture raised without hormones and antibiotics, organic, and/or sustainable, we cook with organic ingredients

Hot Beverages

Coffee organic, single origin, Brazil European style; roasted by Ecco Caffè, Santa Rosa	mug \$ 3.00
Coffee Decaf *	mug \$ 3.00
Latte *	single \$ 2.75 double \$ 3.25 X milk \$ 3.50
Cappuccino *	single \$ 3.00 double \$ 3.50 dry \$ 3.00
Espresso *	single \$ 1.75 double \$ 2.25
Americano *	single \$ 2.00 double \$ 3.00
Mocha *	single \$ 3.00 double \$ 4.00
French Press *	for 2 \$ 5.00 for 4 \$ 8.00

* organic blend by Ecco Caffè

Tea	pot \$ 3.00
from loose leaves by Silk Road Teas, freshly brewed individually	
<i>black & traditional blend</i>	
- English Breakfast*	
- Chai Tea	
- Vietnamese Black	
- homemade Vanilla Assam	
<i>wildcrafted & herbal</i>	
- Lemon Chamomile *	
- Moroccan Mint *	
- Sevan (oregano, St John's wort, lemon balm, chamomile, hawthorn berry, linden fruit and Armenian basil)	
- Rooibos *	
Hot Chocolate	cup \$ 3.00 mug \$ 4.00
home made with Californian dark unsweetened chocolate and organic ingredients	

* organic by Silk Road Teas, rare and
artisan teas

Cold Beverages

Juices *	
freshly squeezed to order	
Gala Apple	small \$ 3.00
Red Ruby Grapefruit	large \$ 4.50
Valencia Orange	
Apfelschorle (apple juice + sparkling water).....	
Soda	
Elderberry Bionade*	\$ 3.50
Ginger-Orange Bionade*	
Herbs Bionade*	
Lychee Bionade*	
(Bionade is low in calories)	
Malt Beer (Kaiserdorn Malzbier)	\$ 4.50
Pure Swiss Mineral Sparkling Water	glass \$ 3.00 bottle 0.5 L \$ 5.00

Milk 2% *	small \$ 2.50 large \$3.50
Almond Milk *	small \$ 3.00 large \$ 4.50
Smoothie *	small \$ 3.50 large \$ 4.50
freshly made to order	
Banana-Honey-Toasted Almond ...	
Iced Latte *	single \$ 2.75 double \$ 3.25
Iced Espresso *	single \$ 2.00 double \$ 3.00
Iced Tea *	\$ 3.50

* organic

Please tell your server if you prefer for example half-half over milk, or a sugar substitute.