



Varieties of bread

Wheat baguette

2

Walnut baguette

3,5

Mountain farmer's bread with olives

3,5

Fig bread

3

Pita bread

2

Wine recommendation
Riesling - Hipping

Dips

Herb butter

2,5

Aioli (vegan)

2,5

Mojo Rojo - savoury Canarian sauce (vegan)

2,5

Mojo Verde - Canarian herb sauce (vegan)

2,5

Hummus - chickpea puree (vegan)

2,5

Muhammara - oriental paprika and walnut dip (vegan)

2,5

Avocado creme

2,5

Curry date cream

2,5

Tuna cream

2,5

Sour cream

2

Three dips of your choice

6,5

Wine recommendation
Pinot Gris – Feldstärke

Mediterranean tapas

Sopa de Ajo

Spanish garlic bread soup with egg

5

Selection of French cheeses with grapes, fig mustard and baguette (vegetarian)

Petit Cantal Jeune, Brie, Carré d'Aurillac, soft goat cheese, Emmental

15

Spanish sausage and cheese specialities with baguette

Juviles Serrano, Chorizo Costellano, Manchego, Marinated shepherd's

12

Albondigas

Spanish meatballs in tomato sauce

8

Roasted dates wrapped in bacon

on apricot chutney

8

Gambas al ajilo

Shrimp in garlic chili oil

10

Fried pulpo

on avocado mousse

10

Boquerones fritos

Crispy deep-fried anchovy fillets with sea salt and lemon

8

Wine recommendation

Lugana DOC Tenuta - Fraccaroli
Primitivo Cinquenoci

Croquetas langosta

Spanish lobster croquettes with hollandaise

10

Croquetas queso (vegetarian)

Spanish Manchego croquettes

7

Croquetas chorizo

Spanish chorizo croquettes

8

Tortilla francesa (vegetarian)

Spanish omelette made with eggs, potatoes and onions

8

Papas arrugadas with mojo rojo or mojo verde (vegan)

Canarian potatoes in a salt coating with dip

7

Pimientos de Padrón (vegan)

Roasted, mild mini peppers with sea salt

6

Roasted herb mushrooms (vegan)

on aioli

7

Pickled olives (vegan)

6

Wine recommendation

Pinot Gris – Feldstärke
Riesling – Hipping

Crossover tapas

Pumpkin and coconut soup

with ginger-lemongrass foam and coconut balls (vegan)

5

Tender BBQ pork belly bites

crispy fried with fried onions

8

Baked feta balls (vegetarian)

on oriental ratatouille

9

Spicy chicken biryani

Tender chicken in Indian tomato yoghurt sauce
with roasted almonds and fresh coriander leaves

9

Three kinds of falafel (vegan)

on colourful vegetable curry

8

Batata Harra

Lebanese potatoes (savoury) with garlic cream (vegetarian)

8

Hessian spring rolls

filled with liver sausage, black pudding and sauerkraut
on a herb-mustard sour cream

8,5

Wine recommendation

Rivaner – off-dry from Kiefer
Tapas Tempranillo

Banana and chilli soup with coconut milk (vegan)

served with a baked banana ball

5

Crispy desert locusts

with mango chilli chutney

8,5

Grilled zebra kebab skewer

on Chakalaka (South African vegetable relish)

10

Homemade kangaroo moussaka

casserole with potatoes, aubergines and kangaroo meat

9

Pulled pork bites

on kimchi (Korean-style Chinese cabbage)

8,5

Asian-style salmon patty with roasted sesame seeds

on wakame (Asian seaweed salad)

10

Lebanese kibbeh

Bulgur balls with minced beef and walnuts on a yoghurt sauce

9

Wine recommendation

Sauvignon Blanc – False Bay
Pinotage – False Bay

Meat at its finest

“Viennese style” escalope

Breaded pork escalope with lemon, chips and a small salad

18,5

BBQ burger

Angus beef patty/ burger sauce/ BBQ sauce
lettuce/ tomato/ cucumber/ cheddar/ bacon

15

Crispy chicken chilli cheese burger (also w/o chilli and jalapenos)

Chicken breast fillet in a cornflake coating
lettuce/ tomato/ cucumber/ cheddar sauce/ jalapenos

15

Sausage in curry sauce

Bratwurst (fried sausage) with
our own curry sauce and chips

8,5

Finest cut from Argentinian Black Angus beef

roasted pink served with herb butter and
smoked salt, rump steak 250 g

27

Wine recommendation: Primitivo – Cinquenoci from Apulia

Sides

Side salad

6

Small “Two for You” salad

8

Fried potatoes

6

Chips

4,5

Sweet potato chips

6

Baked potato with sour cream

8

Grilled vegetables

7

Braised onions

3.5

Sauces

Chasseur / Pepper / Cream

3.5

Ketchup / mayonnaise

1

Vegetarian and vegan

Large mixed seasonal salad (vegan)

Mixed leaf lettuce, tomatoes, cucumbers, peppers, carrots

Wine recommendation: Rivaner – off-dry from Kiefer

11

Signature “Two for You” salad (vegan)

Mixed leaf lettuce, tomatoes, cucumber, peppers, carrots, candied walnuts and fresh berries

Wine recommendation: Riesling – Hipping from Rhenish Hesse

13

Fettuccine “aglio olio e peperoncino” (vegetarian)

garnished with fresh arugula and sliced Parmesan cheese

Wine recommendation: Lugana DOC from Fraccaroli from Lombardy

13

Beyond Meat Burger (vegan)

Beyond Meat patty made from pea protein/
hummus/ lettuce/ tomato/ cucumber/ avocado

15

Fresh potato pancakes (vegetarian)

with a colourful side salad and vegan herb dip

12 (16 with smoked salmon)

Pasta al tartofu (vegetarian)

Fresh tagliatelle with black truffle, arugula and Parmesan cheese

17

Toppings

Wheat baguette

2

Warm croutons

1

Fried mushrooms

3,5

Fried chicken fillet strips

5,5

Fried prawns (5 pcs.)

7

Sliced Parmesan

2

Goat’s cheese au gratin

6

Crispy desert locusts

1,5 / pc.

Children's menu

Chicken nuggets
with chips and ketchup

10

Escalope for children
with chips and ketchup

10

Pasta for children
with tomato sauce or cream sauce or minced meat sauce

9

Two potato pancakes (vegan)
with apple

7,5

La buena **comida** es la base de la verdadera felicidad
Gutes Essen ist die Grundlage wahrer Glückseligkeit
Good **food** is the basis of true **happiness**
La bonne nourriture est le **fondement** du vrai bonheur
Хорошая еда — основа истинного **счастья**
Goed **kos** is die fondament van ware geluk
Chakula Nizuri ni msingi wa **furaha** ya kweli
il buon cibo è **la base** della vera felicità

Allergens



Additives

- 1 with colourant
- 2 with preservative
- 3 with antioxidants
- 4 with flavour enhancer
- 5 sulphurised
- 6 blackened
- 7 with phosphate
- 8 with milk protein (meat)
- 9 caffeinated
- 10 contains quinine/taurine
- 11 with sweeteners
- 12 waxed
- 13 genetically modified

Bread

Wheat baguette (GL); mountain farmer's bread with olives (GL); fig bread (GL); walnut baguette (GL, SC); pita bread (GL)

Dips

Herb butter (MI); aioli (SJ); hummus (SE); muhammara (GL, SE, SC); avocado cream (MI); curry date cream (MI); tuna cream (MI, FI); sour cream (MI)

Mediterranean tapas

Sopa de Ajo (2,3,GL,EI); selection of cheeses (MI); sausage and cheese specialities (2,3,MI); albondigas (GL, EI); roasted dates wrapped in bacon (2,3); fried pulpo (FI, MI); bouquerones (FI); croquetas langosta (GL, MI, KR, EI); croquetas queso (GL,MI); croquetas chorizo (GL, MI); tortilla fresca (EI); gambas al ajillo (KR)

Crossover tapas

Coconut balls (GL); chicken biryani (MI, SC); falafel (SE); batata harra (SJ); Hessian spring rolls (2, 3, SF, MI); banana balls (GL); desert locusts (KR); grilled zebra kebab skewer (GL, EI); moussaka (MI); pulled pork bites (4, GL, SJ, SF); Asian-style salmon patty (FI, SJ, SE, GL); kibbeh (GL, SC, SE, MI); feta balls (GL,MI)

Meat at its finest

"Viennese style" escalope (GL, EI); BBQ burger (2, 3, GL, MI, EI); crispy chicken chilli cheese burger (GL, MI, EI); sausage in curry sauce (2)

Sides / Sauces

Side salad (SO, S); Small "two for you" salad(SO, S); chasseur/pepper/cream sauce (MI)

Vegetarian and vegan

Large mixed seasonal salad (SO, S); "Two for You" salad (SO, SF, SC); fettuccine „aglio olio" (GL, EI); Beyond Meat burger(GL,SJ); fresh potato pancakes (GL, EI); smoked salmon (FI); herb dip (MI); pasta al tartufo (GL, EI)

Children's menu

Chicken nuggets (GL); escalope for children (GL, EI); pasta for children (GL); cream sauce (MI); potato pancakes (GL, EI)

Toppings

Wheat baguette (GL); warm croutons (GL); prawns (KR); sliced Parmesan (MI); Goat's cheese au gratin(MI); Crispy desert locusts (KR)