

Sundays - and holidays ...

10.00 am to 2.30 pm

book our large

Brunch buffet

Plates with sausage, ham and cheese, Antipasti, home-baked salmon, salads,
Vanilla quark, fruit salad, muesli, jam, Honey, Nutella, Scrambled Eggs,
fried Sausages, Crepes and other warm dishes, various breads ...

... as well as orange juice

11.90 Euro / person

>> Booking seats is recommended! <<

Breakfast Mon-Sat until 4:00 pm
(Sundays and public holidays buffet until 2:30 pm)

Croissant with butter or margarine & homemade jam	1.90
Bagel with cream cheese or herb quark	2.70
... with cream cheese & homemade jam	3.70
... with Guacamole (avocado mousse)	4,20
... with cream cheese and pickled salmon	4,90
... with fresh avocado, grilled eggplant, tomato	4,90
Fruit salad with bourbon vanilla quark	4.20
Organic muesli: honey, fruit, vanilla quark or yoghurt	4.70
Vegan like "Bircher" muesli with fruit, almond milk and chia seeds	5,70
Baguette - hot or cold -	
with ham, cooked / raw	3,50
with Brie or Emmentaler cheese	3.50
with mozzarella and tomatoes	3,70
with feta cheese, tomatoes, olives	3,70
with Parma ham	4.70
with pickled salmon	4,90
with fresh avocado, grilled eggplant, tomato	4,90
Two buttermilk pancakes with maple syrup & forest berries	5,90

Scrambled eggs - made from three organic eggs "plain"	5,70
with ham and / or mushrooms	5,90
with olives, feta cheese, garlic sausage, peppers	6,50
all served with toast and butter	

Fried eggs 1/2 avocado, grilled eggplant, homemade jam, butter, & a bread basket	7,80
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Sweet breakfast ... homemade jam, honey, fruit, raisin bun & croissant	5.80
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Small breakfast .. with a variety of different cheeses or with Emmentaler, turkey breast, and homemade jam, fruit & a bread basket	5,30
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Cheese breakfast	8.30
5 types of cheese, homemade jam, fruit and a bread basket	

Vegetarian breakfast	8,30
homemade vegetable pate, 3 types of cheese, fruit salad with vanilla quark, homemade jam, cucumber, tomato, olives, herb quark or yoghurt, butter or margarine, a bread basket	

Vegan breakfast	small 6,30 / large 8,30
Black bean mousse, Guacamole, fruit salad, homemade jam, cucumber, tomato, carrot, pepper, rucola pesto, muesli with almond milk, margarine, a bread basket	

Salmon breakfast - Organic Scrambled Eggs and Homemade salmon, cream horseradish, toast	8,80
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English breakfast	8,20
Fried eggs, sausages, baked beans in tomato sauce, fried bacon, toast and butter	

Big breakfast "R i x"	for 1 P. 12,80
Parma ham, Italian salami, turkey breast, salmon, Mozzarella, Emmentaler, boiled organic egg, Honey, homemade jam, a bread basket	for 2 P. 22.80
Comes with a cup of coffee or a cappuccino and a glass of sparkling wine (0,1l) per person	

<i>Ex t r a s</i> honey, jam, butter each	-, 50
cooked organic egg	1,50
Portion of sausage, cheese, ham each	2,00
Portion of salmon, Parma ham per	2.80

**** our homemade jam also in the out-of-house sale ****

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lunch & dinner / also on the board

Monday - Saturday 12am – 11pm / Sundays and public holidays 1pm – 11pm

new: *mo-fr 12 -15 o'clock daily menu 9,80 incl espresso
small version of starter and main course of your choice*

● ***small dishes and starters***

Homemade fishsoup 6,00

Vegan *Bruschetta - Five slices of baguette from the oven
... with tomatoes and fresh basil,* 4,20
... and with melted Mozzarella 4,90

Caprese - tomatoes and cow mozzarella 5.80
... or buffalo mozzarella, with fresh basil 7,80

Vegan *Humus (chickpea purée with sesame
and lemon juice), served with garlic bread* 6,50

Homemade french fries with aioli 5,50

● ***Salads***

*Rix salad * - mixed lettuce, ½ avocado, poached egg
fried mushrooms, tomatoes, feta cheese , croutons* 9,80

*Beetroot and lettuce, with apples, gorgonzola, candied
walnuts, fried mushrooms, cherry tomatoes* 9.00

*Arugula salad ** with gratinated goat cheese-* 8,50

*Croutons, maple syrup, cherry tomatoes and pine nuts
Chicken skewers with peanut sauce and cherry tomatoes
and mixed lettuce* 9,00

● ***Main dishes***

Baked potato with herb quark & a salad 8,20

Herbal spaetzle w/ stewed onions and mountain cheese 9,00
.. and mushrooms 10.50
.. and / or chicken breast 11,50
.... each served with a small salad

*Vegan & homemade falafel with aubergine salad,
sesame sauce, yohurt-tahin-dip , humus & salad* 9,50

*vegan braised yellow beet w. baked sweet potatoes on
orange passion fruit sauce with red beetroot gnocchi* 10.80

Tagliatelle with strips of rumpsteak, vegetables & Parmesan 11,50

*Entrecote 220g / medium, with herb butter,
Baked potato w. herbal crème fraîche & salad* 16,80

*Wiener schnitzel of veal with potatoe-cucumber-salad,
cranberries , or fries & a salad* 17,80

● ***D e s s e r t***

Apple strudel with vanilla sauce or vanilla ice cream 4.80

Cheese platter , A variety of cheeses, bread and butter 8,50

☺ ... only for Kids ☺

** Pasta with tomato sauce* 3,80

** Fish sticks w/ mayonnaise, potatoes (or rice)* 4,50

** Small veal schnitzel, with fries* 8,50

** Small cup of chocolate & vanilla ice cream
andwhipped cream* 2.00

ICE AND ICED

● ice cream cups

Fruit cup - vanilla and strawberry ice cream with
fruits and whipped cream 4,50

Giotto cup - vanilla and strawberry ice cream,
whipped cream, brittle and Giotto balls 4.80

Nut Cup - Chocolate and vanilla ice cream, nuts, almonds
and whipped cream 5,50
... on request also with Amaretto 6.90

● Drinks for the summer

Iced coffee or iced chocolate 3.50
Coffee or chocolate, vanilla ice cream, whipped cream
..with flavoured syrup (varieties: see "Hot cups") 3,80
.. with Amaretto or Baileys 4.50

Ice-flip - vanilla ice cream or chocolate ice cream with ... 3,00
Orange, banana or cherry juice

● cakes and pies .. in the showcase

Chocolate muffin 1,70
Piece of Cake 2,80 - 3,80
Piece of gateau 3.30 - 4.30
Portion of whipped cream 0,70

other hot, cold, soft drinks beers, spirits in the regular menu

WINES BY THE BOTTLE

● red

Rioja Mesa Mayor Tempranillo DOC, Spanien 18,50
Bodegas Covila 2015
Dry, very harmonic and intense, cherries, ripe berries

Nero D`Avola Terre Normanne IGT , Sizilien / Italien 19,00
Vedovato 2016
*Very dark red, smells of tobacco, cassis, red berries, dark
chocolate, intense, juicy, full-bodied*

Cotes du Rhone AC Les Charmilles, Frankreich 21,00
Brotte 2014
Dry, light, soft, easy to drink

Dornfelder QbA Gimmeldinger Meerspinne , Pfalz 22,00
WG Weinbiet 2014
Dry, full-bodied, soft, black berries

Mala Vida, Spanien- Valencia 24,00
Bodegas Antonio Arraez 2014
*Dry, red fruits, blend of Cabernet and Sauvignon, Syrah,
Tempranillo and Monastrell, kept in oak barrels for 8 months*

Graves Château Prioure-les-tours AOC, Bordeaux 34,00
Domaine de la Mette 2014
Dry, medium, black berries

Estate Malbec, Argentinien 2016 26,00
*Very aromatic, intense, cherries and wild flowers, coffee,
chocolate, vanilla, soft, full-bodied, juicy*

● rose

Malbec Rosé L`Instant Côtes du Lot IGP 22,00
Cahors – Frankreich / Chateau Vincens, 2017
Fruity, demi-sec, strawberries

Sarria Rosado DO , Navarra-Spanien 19,80
Bodegas Sarria 2015
Refreshing, mild, dry, easy to drink, aromatic

WINES BY THE BOTTLE

• white

Vegaval Plata Verdejo DO , Valdepenas-Spanien Bodegas Miguel Calatayud 2014 <i>Refreshing, fruity, balanced</i>	18,50
Riesling Kabinett Haardter Herrenletten , Pfalz Winzergenossenschaft Weinbiet 2015 <i>Dry, refreshing, balanced acidity, fruity, round, juicy, minerals</i>	21,00
Sauvignon Blanc QbA , Pfalz Winzergenossenschaft Weinbiet 2015 <i>Dry, very fruity, full-bodied</i>	21,50
Weisser Burgunder Rheinhessen Johann Geil Erben 2016 <i>Juicy, fruity, soft, dry, refreshing</i>	23,50
Sancerre AC "Les Baronnes" Henri Bourgeois, Chavignol/Fankr. , <i>Dry, light, soft</i>	29,00
Graves AOC , Frankreich, Bordeaux, weiß ! Domaine de la Mette 2014 <i>Dry, fruity, flowery, cinnamon, liquorish, tannin</i>	36,00
Chablis AOC Chablis/Frankr. La Chablisienne 2013 <i>Dry, acidic, minerals</i>	33,50
Mala Vida , Spanien- Valencia Bodegas Antonio Arraez 2014 <i>Blend of Cabernet Sauvignon, Syrah, Tempranillo and Monastrell, red berries, balsamic, refreshing</i>	24,00

OPEN WINES

■ white

	0,1 l	0,2 l	0,5 L
Trebbiano D'Abruzzo DOC , Ital., <i>Dry, light, balanced, delicate</i>	2,80	4,20	9,70
Grüner Veltliner , Östr./Burgenld <i>Dry, fruity</i>	3,00	5,20	10,50
Grauburgunder , Baden, <i>Dry, full-bodied, minerals</i>	3,00	5,20	10,50
Chardonnay Les Jamelles <i>Dry, delicate, fruity</i>	3,30	5,70	11,80
Riesling „Joh. Geil“ , Rheinhessen <i>Dry, refreshing</i>	3,00	5,20	10,50
Morio Muskat , Pfalz <i>Sweet, sumptuous</i>	2,80	5,20	8,80

■ red

	0,1 l	0,2 l	0,5 L
Côtes du Rhône , Frkr., <i>Dry, full-bodied, soft</i>	3,00	5,20	10,50
Le Pavot , Frankr., biol. <i>Dry, aromatic, intense</i>	3,00	5,20	10,50
Montepulciano , Umbrien-Italien <i>Dry, balanced, soft</i>	3,00	5,20	10,50
Tempranillo Crianza , Span., <i>Dry, sumptuous, harmonic</i>	2,80	4,70	9,70
Merlot delle Venezie , It., <i>Dry, sumptuous</i>	3,30	5,70	11,80
Heitlinger Spätburgunder, Baden , <i>Dry, soft, red berries</i>	3,30	5,50	11,20

■ rosé

	0,1 l	0,2 l	0,5 L
Heitlinger Spätburgunder , Baden <i>Dry, sumptuous, refreshing</i>	3,00	5,20	10,50

sparkling wine / Champagn

De Perriere Blanc de Blancs Brut

<i>blend of Chardonnay, Ugni Blanc, Colombard</i>	Gl.	0,1 l	3,30
<i>Dry, refreshing, elegante</i>	Fl.	0,75 l	19,50

Cremant Brut, Domain de Moulin

<i>Elsass., dry, delicate</i>	Fl.	0,75 l	32,00
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■ Champagn

Autréau de Champillon, brut	Fl.	0,2 l	19,50
Gosset Domaine de Moulin de Dusenbach, brut	Fl.	0,7 l	69,00