

Breakfast Mon-Sat until 2:00 pm

Croissant with butter or margarine & homemade jam	2.20
Wholegrain Bagel	
... with fresh avocado, tomato, grilled aubergine	4.90
... with cream cheese & pickled salmon and horseradish	4.90
Fruit salad with bourbon vanilla quark	4.20
Pancakes made with buttermilk, with maple syrup and banana, Mascarpone with berries	7.90
Scrambled eggs - made from three organic eggs "plain"	5,70
with turkey breast and / or mushrooms	5,90
with olives, feta cheese, garlic sausage, peppers	6,50
all served with toast and butter	
Two Fried eggs, 1/2 avocado, grilled eggplant, homemade jam, butter, & a bread basket	7,80
Small breakfast .. with Emmentaler, turkey breast, and homemade jam, fruit & a bread basket	5,30
Cheese breakfast	8.30
5 types of cheese, homemade jam, fruit and a bread basket	
Tunisian breakfast	8.30
Mushroom omelet from 2 organic eggs, feta cheese, dried Tomatoes, marinated olives, fried peppers, olive oil mixed with honey, baguette	
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	8,30
Black bean mousse, avocado, fruit salad, homemade jam, cucumber, tomato, carrot, pepper, humus, muesli with almond milk, margarine, a bread basket	
Salmon breakfast - Organic Scrambled Eggs and Homemade salmon, cream horseradish, toast	9.30
Big breakfast "Rix"	for 1 P. 12,80
vitello tonnato, roastbeef, turkey breast, salmon, Mozzarella, manchego, boiled organic egg, honey, homemade jam, fruits, 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	
Extras	
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

* * *

lunch & dinner / also on the board

Monday - Saturday from 12pm / Sundays and public holidays from 2 pm

lunch	mo-fr 12-3 pm	daily menu	9,80	incl espresso
special	small version of starter & main course of your choice			

small dishes and starters

Bruschetta - Five slices of baguette from the oven	
... with tomatoes and fresh basil,	4,90
... and with melted Mozzarella	5,90
Caprese 1 - tomatoes, cow mozzarella, fresh basil	5.80
Caprese 2 - as "#1" but with buffalo mozzarella	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

<i>Rix salad * - mixed lettuce, ½ avocado, poached egg fried mushrooms, tomatoes, feta cheese , croutons</i>	9,80
<i>Beetroot tartare, lettuce, apples, candied walnuts, Cherry tomatoes & Gorgonzola</i>	9.50
<i>Arugula salad ** with gratinated goat cheese- Croutons, maple syrup, cherry tomatoes and pine nuts</i>	8,50
<i>Fried chicken fillets, mixed leaf salads, tomatoes, Mozzarella, fried champions, fresh pineapple</i>	9.80
<i>Veal liver "Berlin style", with braised onions and apple, with it and tomato salad bouquet</i>	15.80

Main dishes

<i>Herbal spaetzle w/ stewed onions and mountain cheese .. and mushrooms</i>	9,00 10.50
<i>.. and / or chicken breast</i>	11,50
<i>.... each served with a small salad</i>	
<i>Homemade falafel with aubergine salad, humus & salad</i>	9,50
<i>Gnocchi with pesto made from dried tomatoes and pine nuts Rocket and parmesan, salad</i>	9.20
<i>Beyond Meat burger with horseradish and cranberry cream, cucumber, tomato, lettuce, homemade fries & aioli</i>	11.90
<i>Tagliatelle w/ strips of rumpsteak, vegetables & Parmesan</i>	12,50
<i>Tagliatelle with fried prawns (without shell), cherry tomatoes, garlic and arugula</i>	11.90
<i>Norway. Salmon fillet with fresh spinach and home-made. French fries with Aioli</i>	16.5

*Wiener Schnitzel (veal) w/ lukewarm potato and beetroot
salad, cranberries
or homemade French fries, as well as with salad* 17.80

*Entrecôte 200g / medium with herb butter,
home-made. French fries with aioli and salad* 17.80

Dessert

Apple strudel with vanilla sauce or vanilla ice cream 4.80

ICE AND ICED

ice cream cups

<i>Fruit cup - vanilla and strawberry ice cream with fruits and whipped cream</i>	4,50
<i>Giotto cup - vanilla and strawberry ice cream, whipped cream, brittle and Giotto balls</i>	4.80
<i>Nut Cup - Chocolate and vanilla ice cream, nuts, almonds and whipped cream</i>	5,50
<i>... on request also with Amaretto</i>	6.90

drinks for the summer

Iced coffee or ice chocolate 3.80

Ice flip vanilla ice cream or chocolate ice cream with ... 3.50
Orange, banana or cherry juice

cakes and pies .. in the showcase

<i>Chocolate muffin</i>	1,70
<i>Piece of Cake</i>	3,30 - 3,80
<i>Piece of gateau</i>	3.80 - 4.30
<i>Portion of whipped cream</i>	0.50

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

WINES BY THE BOTTLEv red

Rioja Mesa Mayor Tempranillo DOC , Spanien Bodegas Covila 2015 <i>Dry, very harmonic and intense, cherries, ripe berries</i>	18,50
Nero D`Avola Terre Normanne IGT , Sizilien / Italien Vedovato 2016 <i>Very dark red, smells of tobacco, cassis, red berries, dark chocolate, intense, juicy, full-bodied</i>	19,00
Cotes du Rhone AC Les Charmilles , Frankreich Brotte 2014 <i>Dry, light, soft, easy to drink</i>	21,00
Dornfelder QbA Gimmeldinger Meerspinne , Pfalz WG Weinbiet 2014 <i>Dry, full-bodied, soft, black berries</i>	22,00
Mala Vida , Spanien- Valencia Bodegas Antonio Arraez 2014 <i>Dry, red fruits, blend of Cabernet and Sauvignon, Syrah, Tempranillo and Monastrell, kept in oak barrels for 8 months</i>	24,00
Graves Château Prieure-les-tours AOC , Bordeaux Domaine de la Mette 2014 <i>Dry, medium, black berries</i>	34,00
Estate Malbec, Argentinien 2016 <i>Very aromatic, intense, cherries and wild flowers, coffee, chocolate, vanilla, soft, full-bodied, juicy</i>	26,00

v rose

Malbec Rosé L`Instant Côtes du Lot IGP Cahors – Frankreich / Chateau Vincens, 2017 <i>Fruity, demi-sec, strawberries</i>	22,00
Sarria Rosado DO , Navarra-Spanien Bodegas Sarria 2015 <i>Refreshing, mild, dry, easy to drink, aromatic</i>	19,80

WINES BY THE BOTTLEv 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>	35,00
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

OPEN WINES

v <u>white</u>	<u>0,1 l</u>	<u>0,2 l</u>	<u>0,5 l</u>
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
v <u>red</u>	<u>0,1 l</u>	<u>0,2 l</u>	<u>0,5 l</u>
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
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
Rioja Mesa Mayor Tempranillo , Spanien <i>Dry, very harmonic and intense</i>	3,30	5,70	11,80
v <u>rosé</u>	<u>0,1 l</u>	<u>0,2 l</u>	<u>0,5 l</u>
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
v <u>Champagn</u>			
Autréau de Champillon, brut	Fl	0,2 l	19,50
Gosset Domaine de Moulin de Dusenbach, brut	Fl	0,7 l	69,00