

## Breakfast Mon-Sat until 2:00 pm

<b>Croissant with butter or margarine &amp; homemade jam</b>	2.20
<b>Wholegrain Bagel</b>	
... with fresh avocado, tomato, grilled aubergine	4.90
... with cream cheese & pickled salmon and horseradish	4.90
<b>Fruit salad with bourbon vanilla quark</b>	4.20
<b>Pancakes made with buttermilk, with maple syrup and banana, Mascarpone with berries</b>	7.90
<b>Scrambled eggs - made from three eggs "plain"</b>	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	
<b>Two Fried eggs, 1/2 avocado, grilled eggplant, homemade jam, butter, &amp; a bread basket</b>	7,80
<b>Small breakfast .. with Emmentaler, turkey breast, and homemade jam, fruit &amp; a bread basket</b>	5,30
<b>Cheese breakfast</b>	8.30
5 types of cheese, homemade jam, fruit and a bread basket	
<b>Tunisian breakfast</b>	8.30
Mushroom omelet from 2 organic eggs, feta cheese, dried Tomatoes, marinated olives, fried peppers, olive oil mixed with honey, baguette	
<b>Vegetarian breakfast</b>	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	

<b>Vegan breakfast</b>	8,30
Black bean mousse, avocado, fruit salad, homemade jam, cucumber, tomato, carrot, pepper, humus, muesli with almond milk, margarine, a bread basket	
<b>Salmon breakfast - Scrambled Eggs and Homemade salmon, cream horseradish, toast</b>	9.30
<b>Big breakfast "Rix"</b>	for 1 P. 12,80
vitello tonnato, roastbeef, turkey breast, salmon, Mozzarella, manchego, boiled 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	
<b>Extras honey, jam, butter each</b>	-, 50
cooked 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

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

## small dishes and starters

<b>Bruschetta - Five slices of baguette from the oven</b>	
... with tomatoes and fresh basil,	4,90
... and with melted Mozzarella	5,90
<b>Caprese 1 - tomatoes, cow mozzarella, fresh basil</b>	5.80
<b>Caprese 2 - as "#1" but with buffalo mozzarella</b>	7,80
<b>Vegan Humus (chickpea purée with sesame and lemon juice), served with garlic bread</b>	6,50
<b>Homemade french fries with aioli</b>	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 &amp; 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

## Main dishes

<i>Herbal spaetzle w/ stewed onions and mountain cheese</i>	9,00
<i>.. and mushrooms</i>	10.50
<i>.. and / or chicken breast</i>	11,50
.... each served with a small salad	
<i>Homemade falafel with aubergine salad, humus &amp; salad</i>	9,50
<i>Gnocchi with pesto made from dried tomatoes and pine nuts</i>	
<i>Rocket and parmesan, salad</i>	9.20
<i>Beyond Meat burger with horseradish and cranberry cream, cucumber, tomato, lettuce, homemade fries &amp; aioli</i>	11.90
<i>Tagliatelle w/ strips of rumpsteak, vegetables &amp; 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 BOTTLE**v red

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

v rose

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

**WINES BY THE BOTTLE**v white

<b>Vegaval Plata Verdejo DO</b> , Valdepenas-Spanien <b>Bodegas Miguel Calatayud 2014</b> <i>Refreshing, fruity, balanced</i>	18,50
<b>Riesling Kabinett Haardter Herrenletten</b> , Pfalz <b>Winzergenossenschaft Weinbiet 2015</b> <i>Dry, refreshing, balanced acidity, fruity, round, juicy, minerals</i>	21,00
<b>Sauvignon Blanc QbA</b> , Pfalz <b>Winzergenossenschaft Weinbiet 2015</b> <i>Dry, very fruity, full-bodied</i>	21,50
<b>Weisser Burgunder</b> Rheinhessen <b>Johann Geil Erben 2016</b> <i>Juicy, fruity, soft, dry, refreshing</i>	23,50
<b>Sancerre AC "Les Baronnes"</b> <b>Henri Bourgeois, Chavignol/Fankr.</b> <i>Dry, light, soft</i>	35,00
<b>Graves AOC</b> , Frankreich, Bordeaux, weiß ! <b>Domaine de la Mette 2014</b> <i>Dry, fruity, flowery, cinnamon, liquorish, tannin</i>	36,00
<b>Chablis AOC</b> Chablis/Frankr. <b>La Chablisienne 2013</b> <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>
<b>Trebbiano D'Abruzzo DOC</b> , Ital., <i>Dry, light, balanced, delicate</i>	2,80	4,20	9,70
<b>Grüner Veltliner</b> , Östr./Burgenld <i>Dry, fruity</i>	3,00	5,20	10,50
<b>Grauburgunder</b> , Baden, <i>Dry, full-bodied, minerals</i>	3,00	5,20	10,50
<b>Chardonnay Les Jamelles</b> <i>Dry, delicate, fruity</i>	3,30	5,70	11,80
<b>Riesling „Joh. Geil“</b> , Rheinhessen <i>Dry, refreshing</i>	3,00	5,20	10,50
<b>Morio Muskat</b> , 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>
<b>Côtes du Rhône</b> , Frkr., <i>Dry, full-bodied, soft</i>	3,00	5,20	10,50
<b>Le Pavot</b> , Frankr., biol. <i>Dry, aromatic, intense</i>	3,00	5,20	10,50
<b>Montepulciano</b> , Umbrien-Italien <i>Dry, balanced, soft</i>	3,00	5,20	10,50
<b>Merlot delle Venezie</b> , It., <i>Dry, sumptuous</i>	3,30	5,70	11,80
<b>Heitlinger Spätburgunder</b> , Baden, <i>Dry, soft, red berries</i>	3,30	5,50	11,20
<b>Rioja Mesa Mayor Tempranillo</b> , 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>
<b>Heitlinger Spätburgunder</b> , Baden <i>Dry, sumptuous, refreshing</i>	3,00	5,20	10,50

**sparkling wine / Champagn**

<b>De Perriere Blanc de Blancs Brut</b> <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
<b>Cremant Brut, Domain de Moulin</b> <i>Elsass., dry, delicate</i>	Fl.	0,75 l	32,00
<b>Champagn</b>			
<b>Autréau de Champillon, brut</b>	Fl	0,2 l	19,50
<b>Gosset Domaine de Moulin de Dusenbach, brut</b>	Fl	0,7 l	69,00