Favorite Treats

bloomgolds Bread & Dips 7,90
with fresh homebaked bread,
tomato butter, aioli
& hummus

Burrata 14,90
with braised cherry tomatoes,
olive oil & basil

Cream of Cauliflower Soup 10,90
with herb croutons

Veggie

Avocado-Bowl 16,90
mit leafy greens, avocado,
baked eggplant,
zucchini, bellpepper, mushrooms, lentil
salad, chickpeas, hummus,
pickled red onions
& tahin-dressing

Schmackofatz Salad 12,90
with ginger, sesame seeds, red
cabbage, leafy greens, cucumber, bell
pepper, carrots & cashews

Vegan

small Salad 9,90
with leafy greens, bell pepper,
cucumber, carrots, seeds &
hausdressing

Each with fresh homebaked bread!

Beef Carpaccio 14,90
with truffle oil, arugula,
balsamic vinegar, cherry tomatoes
& grated Parmesan cheese

Shrimp-Skillet 18,90
with garlic, cherry tomatoes,
red onions, pastis, Jaipur curry, aioli
& fresh bread

Our Favorites for 2 22,90
with shrimp, tomato butter,
burrata on braised tomatoes,
bresaola, a small cheese selection
with onion chutney & grapes,
antipasti vegetables,
olives & fresh bread

Warm Favorites

Chickpea-Coconut-Curry 18,90
with basmati rice, spinach,
sugar snap peas, bell peppers, lime,
chili & cilantro

Tagliarini 18,90
with pan seared mushrooms, arugula,
mountain cheese & confied cherry tomatoes

gegrillte Aubergine 16,90
mit Linsensalat, Rote-Bete Hummus,
eingelegten roten Zwiebeln & Feta

Veggie & Vegan

pan-seared Chicken breast filet 26,90
with mediterranean oven vegetables,
tomato sugo & basmati rice

Boeuf Bourguignon 26,90
with carrots, pearl onions,
champignons & rosemary potatoes
from the oven

Crispy pan-seared Salmon Fillet 26,90
on potato-celery mash with lemon
butter & seasonal vegetables

Tip!
you can choose aditional toppings like:

homebaked falafelballs	6,90
pan-fried shrimp	9,90
pan-fried salmon	10,90
pan-fried chicken breast	9,90
Burrata	5,90

only on Fridays!

Fish finger Friday 18,90
Homemade Cod-fish fingers
with Sauce Tartar, lemonslice
& Crispy Wedges

Dips
Mayonnaise
Ketchup
Aioli
Barbecue-Sauce
Joppie-Sauce
Truffelmayonnaise
Sour-Cream
Sauce Tartar

Unsere Specials

bloomgold-Schnitzel 28,90
breaded veal cutlet with lingonberry jam,
lemon, Crispy Wedges, cucumber salad
& Dip of your choice

bloomgold-Burger 16,90
homestyle-bun with pulled-pork,
apple-coleslaw & barbeque-sauce

bloomgold-Veggie-Burger 16,90
homestyle-bun mit falafel, halloumi,
applel-coleslaw & harissa-mayonaise

& crispy wedges **or** side salad 6,90
with a dip of your choice

Our Winzerfladen

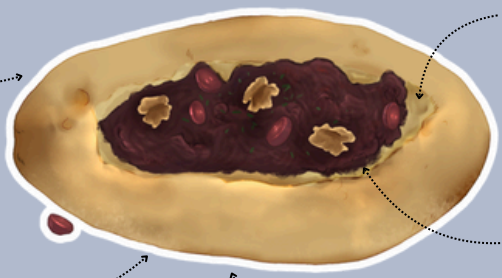
The Classic 9,90
with sour cream, onion-red wine chutney,
red grapes & walnuts

Oriental 9,90
with tomato sugo, hummus, antipasti,
cashews & leafy greens

Italian 9,90
with sour cream, tomato sugo, parmesan,
pesto & arugula

Shrimp 12,90
with sour cream, cherry tomatoes, shrimp,
spring onions & aioli

Salmon 10,90
with sour cream, avocado
& smoked salmon



ideal as a starter
or as a lighter meal!

Ice Cream

per scoop

Vanilla 2,80
The classic among ice cream flavors
& a truly deccedant ice cream
with intensely flavored vanilla from Madagascar

Hazelnut 2,80
A light brown ice cream with a strong
& distinctive nutty flavor
Made with hazelnut paste
from pure conched nuts

Strawberry sorbet 2,80
A vegan sorbet made with selected strawberries,
captivating with its fruity flavor
& naturally intense color

Chocolate sorbet 2,80
For the chocolate sorbet, Creme Eis relies on the
deep aroma of Original Beans' Cru Virunga
chocolate, which also gives it its rich brown color

Dessert

Mousse au Chocolat 9,90
made with belgian chocolate
with a homemade macaron

Tiramisu 9,90
with coffee-mascarpone-quark, lady fingers
& cocoa powder

Café Gourmand 4,80
an espresso from the roastery Schamong
with a homemade macaron

Sweet Winzerfladen 9,90
with vanilla custard, crumble,
seasonal compotte & cinnamon

small Treats from our
Pâtisserie
MIT LIEBE

Macarons 6,90
three different macarons

small Tarts and Cakes 6,90
small seasonal baked goods