

**BRUNCH** served 11.30am - 2.30pm  
*made to order with fresh ingredients, cooked with love and premium organic ingredients*

**Organic Blanc du Noir Sekt dry** from the Heitlinger Estate in Baden, *Schwarzer Riesling (Pinot Menuier)*  
Wonderful aroma of Brioche and Cassis, soft cream finishing note.  
glass 13 | bottle 56

**Bauernfrühstück Farmers Brunch** (with greens and pan fried fingerling potatoes)  
Eggs: 2 soft scramble  
10

Eggs & Sausage: 2 soft scramble, 4 Nürnberger Bratwürste, German hot mustard  
14

Eggs & Salmon: 2 soft scramble, smoked wild salmon (top quality from the Monterey Fish Market)  
14

**German Gourmet Breakfast** low sugar jam and chocolate spread (both housemade), 1 soft scramble egg, 1 slice smoked salmon, 2 slices North German butter cheese, 2 wedges of Brie, 2 slices each of Jagdwurst (hunter's sausage), Leberwurst, pork and beef salami, fresh butter, 2 slices Gaumenkitzel whole wheat bread, 1 German flaxseed bread, 1 Brezel  
23

**Spätzle Mushroom** creamy ragout of mushrooms with red wine sauce,  
au gratin with Swiss Gruyere cheese, fresh parsley  
15

**Crispy pan fried Veggie Cake** (fresh carrot and parsnip, fresh flaked oats and real eggs, following a Hamburg recipe from 1914), baby arugula, honey-orange dressing, carrot-thyme salad  
pan fried fingerling potatoes, homemade garlic crème  
18

**Sausage & Kraut** 3 Nürnberger Bratwürste with hot German mustard, 1 Weißwurst (Bavarian Bockwurst) with sweet German mustard, Sauerkraut, mashed potatoes  
18

**100% Grass Fed Beef Goulash on Spätzle**, gently braised with onion, bell pepper, Crimini mushrooms  
no additives and made from scratch  
18

**Schnitzel** crispy Gaumenkitzel Schnitzel of Homestead Pork Loin  
(outdoor raised legacy Hampshire pork (non-GMO fed), braised bred cabbage, Spätzle (or mashed potatoes)  
18

**Smoked Pork Loin (Kasseler)** top quality from Schaller & Weber, NJ, pork chop on the bone  
*Kasseler is a popular German preparation of pork that has been cured, smoked and cooked.*  
served with Sauerkraut and mashed potatoes  
21

**The Beautiful Rainbow Trout** (US sustainable from Monterey Fish Market) deboned and gently pan fried  
baby spring mix mixed, homey-orange dressing, refreshing carrot-thyme salad, mashed potatoes  
25

**SNACKS FOR AFTERNOON SATURDAY & SUNDAY 2.30pm -5pm**  
*made to order with fresh ingredients, cooked with love and premium organic ingredients*

**Salad Baby Spring Mix** lightly dressed with homemade orange-honey dressing  
5

**Arugula Salad Goat Cheese from Sonoma** honey-orange dressing and served with carrot-thyme salad  
10

**Smoked Salmon on Salad Baby Spring Mix** honey-orange dressing and served with carrot-thyme salad, sliced  
smoked salmon (top quality from the Monterey Fish Market), toasted almond  
10

**Gaumenkitzel Whole Wheat Bread & Butter** 2 slices of house baked bread  
(with real active yeast and 24 hours pre-fermented), fresh unsalted butter  
*(alternatively flaxseed bread from Germany, no wheat, made with rye)*  
1

**KQED Check Please! Assorted Bread Platter** 2 slices Gaumenkitzel bread, 2 slices flaxseed bread from  
Germany, 2 housemade Brezel, fresh unsalted butter  
9

**Brezel** with fresh butter and German hot mustard  
*original Bavarian style crunchy outside and soft inside - this German Brezel is neither warm nor soft, but hard!*  
4

**Brezel with Weißwurst** (Bavarian Bockwurst), fresh butter, sweet German mustard  
8

**Brezel with North German Butter Cheese** (medium strong, sliced), fresh butter, hot German mustard  
8

**Brezel with Smoked Salmon** (top quality from the Monterey Fish Market), fresh butter  
9

**Rosemary-Cannellini Bean Soup** with whole black pepper and shaved Swiss Gruyere cheese on top  
5

**Light Tomato Soup Hamburg Style** fully ripe fresh tomatoes, fresh basil, homemade yogurt  
sprinkled with Wisconsin Mozzarella cubes  
6

**Spätzle Herbs** herbed walnut sauce on Spätzle, baby arugula, shaved Swiss Gruyere cheese  
15