

RONCALLI GRAND CAFÉ

BREAKFAST DAILY FROM 9:00 O'CLOCK

French Breakfast ^{a,c}
2 Croissants, our homemade jam, honey, nutella and one 0,1 freshly squeezed orange juice 13,90 €

Vital Breakfast ^{a,c}
Light breakfast with a small fruit salad, vegetable and tomato-mozzarella sticks, homemade avocado-cream cheese, homemade jam, butter and one slice of bread 14,90 €

Levante Breakfast ^{a,b,c,l,m,n}
Hearty breakfast with serrano ham, Milano salami, poultry cold cuts, scrambled eggs, cheese, butter, one of our homemade jam, one roll and dark sliced bread 14,90 €

Grand Café Breakfast ^{a,c}
Elegant breakfast for one with serrano ham, poultry cold cuts, smoked salmon, roastbeef, milano salami, feta and camembert cheese, tomato-mozzarella stick, small fruit salad, butter, one of our homemade jam, scrambled eggs, one roll and one croissant 20,90 €
- for two 38,90 €

Roncalli's Champagne Breakfast for two ^{a,b,c,f,j,k,l,m,o}
2 glasses Champagne, 2 0,1 fresh orange juices, smoked salmon, our cheese variation, tomato-mozzarella stick, milano salami, serrano ham, roastbeef, poultry cold cuts, olives^m, butter, 2 croissants, 2 bread rolls, two slices of bread, both our homemade jam, 2 scrambled eggs and two small fruit salads 59,00 €

Granola Bircher breakfast ^{a,c,i,n}
Homemade apple-Granola with nuts, fruits, rasines and nuts, homemade apple sauce and whipped cream, served in a copper pan 10,90 €

Egg Breakfast ^{a,b}
Scrambled eggs with ham or tomatoes and parsley, one bread roll and sliced bread, butter and a small side salad 14,60 €

Nordic Breakfast ^{a,b,c,f,j,m}
Scrambled eggs with north sea crabs, served on sliced bread with a small side salad 17,90 €

Arugula-Feta Omelett ^{a,b,c}
with tomatoes, potatoes, arugula, feta cheese, fresh herbs, small spring onions, butter, one bread roll and one sliced bread 16,50 €

Roncalli's Fried Eggs ^{a,b}
Three fried eggs with bacon served with one bread roll 12,20 €

Avocado Bread ^{a,b}
Sliced bread with half of an avocado, scrambled eggs, butter and a small side salad 15,00 €

Fresh orange juice 0,2l 5,50 €
Riesling Sparkling wine Pfalz 0,1l 7,50 €
Marca Trivigiana Frizz. Bianc. 0,1l 6,90 €
Champagne Veuve Emille by Alfred Gratien 0,1l 12,90 €

BREAKFAST À LA CARTE

Serrano-Ham 4,50 €
Roastbeef 8,50 €
Bacon (4 Slices) 4,50 €
Smoked salmon 8,90 €
Cheese variation 8,90 €
Cream Cheese plain | with herbs 2,50 €
Homemade jam, honey, nutella 2,00 €
Granola with milk or yoghurt 6,20 €
Fresh fruit salad 6,90 €
1 boiled egg 2,10 €
3 fried eggs or 1 scrambled egg 10,90 €
Croissant 2,60 €
Bread roll 1,80 €
1 slice of bread or 2 slices toast 1,90 €
Butter 1,00 €
Half Avocado 3,50 €

STARTERS DAILY FROM 12:00 O'CLOCK

Bruschetta with tomato-chives ragout ^{a,c}
4 slices 8,50 €

Baguette Provence ^{a,b,c,f}
Fresh Baguette with homemade aioli (garlic) and fresh chive 7,50 €

SOUP | We serve bread to all our soups.

Hungarian Gulash Soup ^{f,g}
Original home recipe 12,90 €

Lentil Soup ^{g,n,o,p}
with Wiener (sausage) or vegetarian 10,90 €

Carrot - Ginger - Orange Soup ^{a,g} 9,90 €

CHOOSE YOUR EXTRA (CAN BE ADDED TO ANY MEAL)

Chicken strips ^{b,d,k} + 4,90 €
Black Tiger Prawn (3) + 7,50 €

SALAD & BAKED POTATOE

Caesar Salad ^{a,b,c,f}
Fresh salad, cherry tomatoes, croutons, Grana Padano and our original Caesar dressing 12,50 €

Mixed Salad ^d
With arugula, salad, tomatoes, cucumber, bell pepper, carrots, radish, sunflower seeds and our homemade lemon-herb-olive oil dressing 11,90 €

"Büsumer" Shrimp Salad ^{a,b,c,j}
with radish, red onions, lemon, olive oil, dill and our baguette provence 18,90 €

Baked Potatoe ^c
fresh baked potatoe with our homemade Sour Cream and a small side salad 10,90 €

CHOOSE YOUR EXTRA (CAN BE ADDED TO ANY MEAL)

Beef Strips + 6,50 €
Chicken Strips ^{b,d,k} + 4,90 €
Black Tiger Prawns (3) + 7,50 €
Antipasti + 3,90 €
North Sea Shrimps + 6,50 €
Smoked Salmon + 7,50 €

MAIN DISH

Vegetable Risotto ^c
with carrots, zucchini, parmesan cheese, fresh dill and parsley, lemon, onions and antipasti, served with a side of cream cheese 15,90 €

Fitness-Pan ^d
Healthy dish with beef strips, snow peas, bell peppers, mushrooms and onions, served with a small portion of rice in a copper pan 19,90 €
- also available as a vegan option 14,90 €

Prawns Pan ^j
Black Tiger Prawns in a spicy tomatoe sauce, with garlic, chili and fresh parsley, served with our baguette provence in a copper pan 24,90 €

SPAGHETTI

Spaghetti Bolognese ^{a,c,g}
with 100% beef and parmesan cheese 15,90 €

Brushetta Pasta ^{a,j}
Spaghetti with Black Tiger Prawns, fresh tomatoes, arugula, antipasti, parmesan cheese, olive oil and our homemade tomatoe sauce 24,90 €
- also available as a vegetarian option 16,90 €

TARTE FLAMBEE SERVED WITH ARUGULA

Italian ^{c,n,o}
with Serrano ham 15,50 €

Norwegian ^{c,i}
with smoked salmon 15,50 €

Vegetarian ^c
with fresh tomatoes, feta cheese 15,50 €

Antipasti ^c
with fresh tomatoes, antipasti and mozzarella cheese 15,90 €

Elsässer ^c
with ham, red onions 15,50 €

SANDWICHES

New York Clubsandwich ^{a,c,n}
Wholegrain Toast, bacon, ham, salad, arugula, grilled tomatoes and onions, gouda cheese, and our homemade tomato-cream sauce 15,90 €

Chickenbreast Sandwich ^{a,d,n,o,p}
Wholegrain Toast, chickenbreast, salad, arugula, grilled tomatoes and onions, gouda cheese and our homemade tomato-cream sauce 15,90 €

Avocado Chickpea Sandwich ^{a,f}
Wholegrain Toast, salad, homemade fresh avocado-chickpea spread, tomatoes, lemon, radish, olive oil and honey-mustard 16,90 €

PASTRIES

Roncalli's Apple Strudel ^{a,b,c}
Original Viennese Apple Strudel with our homemade vanilla sauce and one scoop of vanilla ice cream 10,90 €

Waffle „Des Artistes“ ^{a,b,c}
- with powdered sugar 6,50 €
- with berries, whipped cream and powdered sugar 7,90 €
- with cherries, powdered sugar, whipped cream and a scoop of vanilla ice cream 11,90 €

Roncalli's Kaiserschmarrn ^{a,b,c,i}

(Preparation time 20 minutes)

The classic Austrian pastry (cut-up and sugared thick pancakes) made by our house recipe served along homemade stewed plums and vanilla ice cream 14,50 €

Pancakes ^{a,b,c} (vegan)
- with homemade apple sauce and cinnamon sugar 11,90 €

- with a scoop of vanilla ice cream, powdered sugar, nutella and chocolate sauce (not vegan) 12,50 €

French Toast ^{a,b,e}
2 slices french toast with powdered sugar, homemade apple sauce and our stewed berry sauce 9,10 €

Cakes

You will find our daily fresh homemade cakes in our cake display. Please have a look and order at the table afterwards.

Our handmade, gluten free Macarons and Cannolis

Please ask for our current flavours

- a Gluten
- b Eggs
- c Milk and milkproducts
- d Soy
- e Sesame
- f Mustard
- g Celery
- h Peanut
- i Shell fruits
- j Shellfish
- k Fish
- l Pigment
- m Fumigated
- n Preserved
- o Antioxidant
- p Contains phosphate
- q Contains a phenylalanin source
- r Sulfur dioxide
- s Caffeinated

For information regarding allergies, have a look on our allergic card.

COFFEE

- Oat milk	0,50 €
- lactose free milk	0,30 €
Espresso	
- single double	3,10 € 4,50 €
- Macchiato single double	3,50 € 4,80 €
Café Crema	4,60 €
Pot Coffee	5,90 €
Cappuccino	4,70 €
Café Latte	4,90 €
Latte Macchiato	5,90 €
Brownie with whipped cream	
Double shopt espresso with whipped cream	5,00 €
Viennese Melange	
Viennese single espresso shot served with hot milk and milk froth	4,40 €
- or with whipped cream	4,80 €
Americano	
Single shot espresso thinned with hot water	4,00 €
Turkish coffee	
Grounded Coffee boiled up, traditionally served with turkish delights	7,50 €

COFFEE SPECIALITIES

Café Royal	
Latte Macchiato served with caramel	6,40 €
Überstürzter Neumann	
Whipped cream topped with coffee	4,80 €
Einspänner	
Espresso with whipped cream served in a glass	4,40 €
Espresso Sorrisco	
Espresso with a little bit of maple sirup and a prize of cocoa with whipped cream	4,40 €
Grand Chocolate Crème Noir	
Sweet coffee composition out of hot milk with dark chocolate sauce and whipped cream	6,80 €
Grand Chocolate Crème Blanc	
Sweet coffee composition out of hot milk with white chocolate sauce and whipped cream, refined with caramel	6,80 €
Café Cortado	
Espresso with condensed milk, milk foam and a prize of cocoa	4,40 €

COFFEE WITH ALCOHOL

Fiaker	
Espresso with whipped cream and cherry water	8,50 €
Pharisäer	
Double shot espresso with rum, cane sugar and whipped cream	8,50 €
Maria Theresia	
Double shot espresso with orange liquor, whipped cream and sugar crumble	8,50 €
Coretto	
Espresso with a shot of Grappa	6,90 €
Café Baileys	
Double shot espresso with Baileys	8,50 €
Advocaat	
Double shot espresso with advocaat	8,50 €
Irish Coffee	
Double shot espresso with Irish Whiskey and whipped cream	8,90 €

CHOCOLATE

Roncalli Chocolate with whipped cream	
Dark or White Chocolate	5,70 €
Dark or White Chocolate with whipped cream	6,50 €
Chococcino	
Double Shot Cappuccino meets hot chocolate	6,90 €
Grand Roncalli Special	
Dark cocoa meets Arrabica beans, refined with milk	7,00 €
Chocolate with alcohol	
with Baileys, Rum or Amaretto	8,00 €
White Moccha	
Double Shot Espresso meets white chocolate	6,90 €

HOT DRINKS WITH HONEY

Hot Lemon with honey	
Made with freshly squeezed lemon juice	4,90 €
Hot Milk with honey - served in a glass	4,90 €

BLACK TEA

Darjeling	
A light, aromatic and fresh first flush with a fine light cup	5,90 €
Assam	
Strong aroma and nutritious	5,90 €
Ostfriesentee	
Enjoy the balanced, malty black tea mixture of Eastern Frisia (Region in Northern Germany)	5,90 €
Earl Grey	
Classic black tea mixture refined by the fragrance of Bergamot fruit	5,90 €
Chai Latte (served in a glass)	
Black tea with a small hint of vanilla and herbs, mixed with milk - sugarfree	5,90 €

GREEN TEA

China Sencha	
The classic one in Japanese tea gardens with a very present, aromatic and fresh taste	5,90 €
China Jasmin	
Light yellow, floral and intense flavour	5,90 €

FRUIT TEA

Rooibusch natur	
Light and soft taste	5,90 €
Time is Honey	
Our classic tea containing apple, lemon, lemongrass, lemon myrtle and marigold leaves	5,90 €
Teatro Paradiso	
This fruit composition is made out of dried apple pieces, hibiscus flowers, haws, cinnamon, vanilla and roibosh tea	5,90 €
Safran-Orange	
Enjoy real saffron, juicy grapes and a fizzy orange taste	5,90 €

HERB TEA

Fresh mint tea	
Stimulating and refreshing, served in a glass	4,90 €

NON ALCOHOLIC DRINKS

Taunus Classic / Naturell	0,25 l	4,00 €
	0,7 l	8,00 €
Filtred water (sparkling / still)	0,2 l	2,10 €
	0,5 l	4,50 €
Coca Cola / Coca Cola Zero^q	0,33 l	4,60 €
Fanta, Sprite, Spezi	0,33 l	4,60 €
Thomas Henry	0,2 l	4,00 €
Bitter Lemon, Ginger Ale, Tonic Water		

JUICES

Säfte	
Apple · Orange	0,2 l 4,20 € 0,4 l 6,20 €
Nektar	
Rhubarb · Cherry	0,2 l 4,20 € 0,4 l 6,20 €
Banana · KiBa · Cranberry	
Passion Fruit	
with sparkling water	0,2 l 4,00 € 0,4 l 6,00 €
Fresh orange juice	0,2 l 5,50 €

BIO LEMONADES

Ginger Lime Mint	5,50 €
Raspberry Lemon	5,50 €
Homemade fresh Lemon-Mint lemonade with brown sugar	5,50 €

BEER

Beck's draft beer	0,3 l 4,20 € 0,5 l 5,80 €
Beck's alcohol free	0,33 l 3,90 € -
Franziskaner draft beer	0,3 l 4,20 € 0,5 l 5,80 €
Franziskaner alcohol free	- 0,5 l 5,50 €
Alster	0,3 l 4,20 € 0,5 l 5,80 €
Corona	0,33 l 4,90 € -

WHITE WINE^M

Bock auf Riesling	0,2 l	0,7 l
Winery Emmerich Koebornik, Pfalz	9,00 €	29,00 €
Grauburgunder		
Winery Matthias Gaul, Pfalz	9,00 €	29,00 €
Grüner Veltiner		
Winery Rabl Kamptal, Austria	10,50 €	29,00 €
Lugana Bertagna		
Italy, 2019	12,50 €	39,00 €
Cloudy Bay Sauvignon Blanc		
New Zealand, 2019		69,00 €

RED WINE^M

Pas de Deux	0,2 l	0,7 l
Winery Matthias Gaul, Pfalz	9,50 €	29,00 €
Malbec - Uco Valley		
Winery Pagos de Piedra, Argentinie	9,50 €	29,00 €
Primitivo		
Winery Molini Apulien, Italy	9,50 €	29,00 €

ROSÈ & WINE SPRITZER^M

Red Wine Spritzer	0,2 l	7,50 €
White Wine Spritzer		7,50 €

SPARKLING WINE & CHAMPAGNE

Riesling Sparkling Wine Pfalz	0,1 l	0,7 l
Marca Trivigiana Frizz. Blanc.	7,50 €	35,00 €
Champagne Veuve Emille by Alfred Gautier	6,90 €	35,00 €
Champagne Laurent-Perrier Cuvée Rosé	12,90 €	82,00 €
		220,00 €

SUMMER DRINKS^M (0,25 L)

APEROL Spritz	
A fruity Prosecco mixed with Aperol, sparkling water and slices of oranges	8,90 €
Hugo	
Prosecco with elder syrup, sparkling water and fresh mint with ice	8,90 €
Lillet Wild Berry	
Lillet, Schweppes Russian Wild Berry, Sommerbeeren, Minze	9,00 €
APEROL Ginger Spritz	
Our Aperol Spritz with a twist of spicy ginger	9,00 €
APEROL Maracuja Spritz	
A combination between the fruity Aperol drink and passion fruit	9,00 €
APEROL Rhabarber Spritz	
In combination between the fruity Aperol drink and summerly rhubarb	9,00 €
APEROL Vanilla Spritz	
A combination between the fruity Aperol drink combined with Licor 43	9,00 €
Sarti Spritz	
Our pink, mediterranean, fruity spritz	10,50 €
Gin Tonic	
Hendricks with Thomas Henry Tonic Water	14,50 €
Roncalli Gin with Thomas Henry Tonic Water	12,50 €
Campari	
with Soda or orange juice	9,00 €

MULED WINE "Glühwein"

Best Ingredients: Red wine, Blackcurrant, Jamaica Rum and winter herbs	6,50 €
+ with an extra shot Amaretto or Rum	+1,00 €

BITTER^M | DEGESTIF^M

Jack Daniels Absolut Vodka Havana Club Four Roses	4 cl	5,50 €
Glenfiddich	5 cl	10,50 €
Hendricks	4 cl	8,00 €
Hennesy	2 cl	6,50 €
Obstler	2 cl	3,50 €
Williams	2 cl	5,50 €
Mirabelle	2 cl	6,50 €
Baileys	5 cl	4,80 €