

# RONCALLI GRAND CAFÉ

## BREAKFAST

**French Breakfast** <sup>a,c</sup>  
2 Croissants, our homemade jam, honey, nutella and one 0,1 freshly squeezed orange juice 14,50 €

**Vital Breakfast** <sup>a,c</sup>  
Light breakfast with a small fruit salad, vegetable and tomato-mozzarella sticks, homemade avocado-cream cheese, homemade jam, butter and one slice of bread 15,50 €

**Levante Breakfast** <sup>a,b,c,l,m,n</sup>  
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 15,50 €

**Grand Café Breakfast** <sup>a,c</sup>  
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** <sup>a,b,c,f,j,k,l,m,o</sup>  
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<sup>m</sup>, 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** <sup>a,c,i,n</sup>  
Homemade apple-Granola with nuts, fruits, granola, homemade apple sauce and whipped cream, served in a copper pan 11,50 €

**Egg Breakfast** <sup>a,b</sup>  
Scrambled eggs with ham or tomatoes, one bread roll and sliced bread, butter and a small side salad 14,90 €

**Nordic Breakfast** <sup>a,b,c,f,j,m</sup>  
Scrambled eggs with north sea crabs, served on sliced bread with a small side salad 18,90 €

**Arugula-Feta Omelett** <sup>a,b,c</sup>  
with tomatoes, potatoes, arugula, feta cheese, fresh herbs, small spring onions, butter, one bread roll and one sliced bread 17,20 €

**Roncalli's Fried Eggs** <sup>a,b</sup>  
Three fried eggs with bacon served with one bread roll 13,50 €

**Avocado Bread** <sup>a,b</sup>  
Sliced bread with half of an avocado, scrambled eggs, butter and a small side salad 15,90 €

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 FROM 12:00 O'CLOCK

**Bruschetta** <sup>a,c</sup>  
4 slices 9,50 €

**Baguette Provence** <sup>a,b,c,f</sup>  
Fresh Baguette with homemade aioli (garlic) and fresh chive 8,50 €

**Hungarian Gulash Soup** <sup>f,g</sup>  
Original home recipe 13,50 €

**Caesar Salad** <sup>a,b,c,f</sup>  
Fresh salad, croutons, Grana Padano and original Caesar dressing 14,00 €

**"Büsumer" Shrimp Salad** <sup>a,b,c,j</sup>  
with radish, red onions, lemon, olive oil, dill and our baguette provence 19,90 €

**Baked Potatoe** <sup>c</sup> (NOT DAILY AVAILABLE)  
fresh baked potatoe with sour cream 10,90 €

Chicken Strips <sup>b,d,k</sup> + 4,90 €

Black Tiger Prawns (3) + 8,50 €

North Sea Shrimps + 6,50 €

Smoked Salmon + 7,50 €

## MAIN DISH

**Vegetable Risotto** <sup>c</sup>  
with carrots, zucchini, parmesan cheese, fresh dill and parsley, lemon, onions, served with a side of cream cheese 16,50 €

**Fitness-Pan** <sup>d</sup>  
Healthy dish with beef strips, snow peas, bell peppers, mushrooms and onions, served with a small portion of rice in a copper pan 20,90 €  
- also available as a vegan option 15,90 €

**Prawns Pan** <sup>j</sup>  
Black Tiger Prawns in a spicy tomatoe sauce, with garlic, chili and fresh parsley, served with our baguette provence in a copper pan 25,90 €

**Spaghetti Bolognese** <sup>a,c,g</sup>  
Handmade Spaghetti with 100% beef, arugula and parmesan cheese 15,90 €

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

**Tarte Flambee Italian** <sup>c,n,o</sup>  
with Serrano ham and arugula 15,90 €

**Tarte Flambee Norwegian** <sup>c,i</sup>  
with smoked salmon and arugula 15,90 €

**Tarte Flambee Vegetarian** <sup>c</sup>  
with fresh tomatoes, feta cheese and arugula 15,90 €

**Tarte Flambee Elsässer** <sup>c</sup>  
with ham, red onions and arugula 15,90 €

**New York Clubsandwich** <sup>a,c,n</sup>  
Wholegrain Toast, bacon, ham, salad, arugula, grilled tomatoes and onions, gouda cheese, and our homemade tomato-cream sauce 16,50 €

**Chickenbreast Sandwich** <sup>a,d,n,o,p</sup>  
Wholegrain Toast, chickenbreast, salad, arugula, grilled tomatoes and onions, gouda cheese and our homemade tomato-cream sauce 16,50 €

**Avocado Chickpea Sandwich** <sup>a,f</sup>  
Wholegrain Toast, salad, homemade fresh avocado-chickpea spread, tomatoes, lemon, radish, olive oil and honey-mustard 17,50 €

## PASTRIES

**Roncalli's Apple Strudel** <sup>a,b,c</sup>  
Original Viennese Apple Strudel with our homemade vanilla sauce and one scoop of vanilla ice cream 11,50 €

**Waffle „Des Artistes“** <sup>a,b,c</sup>  
- with powdered sugar 6,50 €  
- with berries, whipped cream and powdered sugar 8,00 €  
- with cherries, powdered sugar, whipped cream and a scoop of vanilla ice cream 11,90 €

**Roncalli's Kaiserschmarrn** <sup>a,b,c,l</sup>  
(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** <sup>a,b,c</sup> (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** <sup>a,b,e</sup>  
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.

**Cakes**  
You will find our daily fresh homemade cakes and tartes in our cake display. Please have a look and order with your server at the table afterwards.

**Macarons & Cannolis**  
Because of a changing range of flavours, please ask your server about our current ones and order directly with him.

**Iced coffee & ice cream**  
Have a look at our ice cream menu for the perfect summer refreshment like ice cream, cocktails or iced coffees.

- 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 allergie card.

## COFFEE

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

## COFFEE SPECIALITIES

<b>Café Royal</b>	
Latte Macchiato served with caramel	6,50 €
<b>Überstürzter Neumann</b>	
Whipped cream topped with coffee	5,00 €
<b>Einspänner</b>	
Espresso with whipped cream served in a glass	4,50 €
<b>Espresso Sorrisco</b>	
Espresso with a little bit of maple sirup and a prize of cocoa with whipped cream	4,50 €
<b>Grand Chocolate Crème Noir</b>	
Sweet coffee composition out of hot milk with dark chocolate sauce and whipped cream	7,00 €
<b>Grand Chocolate Crème Blanc</b>	
Sweet coffee composition out of hot milk with white chocolate sauce and whipped cream, refined with caramel	7,00 €
<b>Café Cortado</b>	
Espresso with condensed milk, milk foam and a prize of cocoa	4,50 €

## COFFEE WITH ALCOHOL

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

## CHOCOLATE

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

## HOT DRINKS WITH HONEY

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

## BLACK TEA

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

## GREEN TEA

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

## FRUIT TEA

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

## HERB TEA

<b>Fresh mint tea</b>	
Stimulating and refreshing, served in a glass	4,90 €

## NON ALCOHOLIC DRINKS

<b>Taunus Classic / Naturell</b>	0,25 l	4,00 €
	0,7 l	8,50 €
<b>Filtred water (sparkling / still)</b>	0,2 l	2,10 €
	0,5 l	4,50 €
<b>Coca Cola / Coca Cola Zero<sup>q</sup></b>	0,33 l	4,60 €
<b>Fanta, Sprite, Spezi</b>	0,33 l	4,60 €
<b>Thomas Henry</b>	0,2 l	4,50 €
<b>Bitter Lemon, Ginger Ale, Tonic Water</b>		
<b>Almdudler</b>	0,35 l	4,50 €

## JUICES

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

## BIO LEMONADES <sup>0,4L</sup>

<b>Peach</b>	6,90 €
<b>Raspberry Lemon</b>	6,90 €
<b>Ginger Lime Mint</b>	6,90 €
<b>Elderflower</b>	6,90 €
<b>Cranberry</b>	6,90 €
<b>Homemade fresh Lemon-Mint lemonade with brown sugar</b>	6,90 €
<b>All lemonades also as FROZEN</b>	7,00 €

## BEER

<b>Radeberger draft beer</b>	0,3 l 4,30 € 0,5 l 5,90 €
<b>Pils alcohol free</b>	0,33 l 4,30 €
<b>Schöffelhofer draft beer, cloudy</b>	0,3 l 4,30 € 0,5 l 5,90 €
<b>Schöffelhofer alcohol free</b>	0,5 l 5,90 €
<b>Oberdorfer Helles</b>	0,33 l 4,30 €
<b>Schöffelhofer Grapefruit</b>	0,33 l 4,30 €
<b>Schöffelhofer Grapefruit alcohol free</b>	0,33 l 4,30 €

## WHITE WINE<sup>M</sup>

<b>Bock auf Riesling</b>	0,15 l 9,00 € 0,7 l 29,00 €
Winery Emmerich Koebernik, Pfalz	
<b>Grauburgunder</b>	9,00 € 29,00 €
Winery Matthias Gaul, Pfalz	
<b>Grüner Veltiner</b>	10,50 € 29,00 €
Winery Rabl Kamptal, Austria	
<b>Lugana Bertagna</b>	39,00 €
Italy, 2019	
<b>Cloudy Bay Sauvignon Blanc</b>	69,00 €
New Zealand, 2019	

## RED WINE<sup>M</sup>

<b>Pas de Deux</b>	0,15 l 9,50 € 0,7 l 30,00 €
Winery Matthias Gaul, Pfalz	
<b>Malbec - Uco Valley</b>	34,00 €
Winery Pagos de Piedra, Argentinie	
<b>Primitivo</b>	9,50 € 30,00 €
Winery Molini Apulien, Italy	

## ROSÈ & WINE SPRITZER<sup>M</sup>

<b>Red Wine Spritzer</b>	0,2 l 7,50 €
<b>White Wine Spritzer</b>	7,50 €

## SPARKLING WINE & CHAMPAGNE

<b>Riesling Sparkling Wine Pfalz</b>	0,1 l 7,50 € 0,7 l 35,00 €
Marca Trivigiana Frizz. Bianc.	6,90 € 35,00 €
<b>Champagne Veuve Emille by Alfred Gautier</b>	12,90 € 82,00 €

## SUMMER DRINKS<sup>M</sup>

<b>Ice coffee</b> WITH VANILLA ICE AND WHIPPED CREAM	7,50 €
<b>Ice chocolate</b> WITH VANILLA ICE AND WHIPPED CREAM	7,50 €
<b>Cafe Affogato</b> ESPRESSO, VANILLA ICE, WHIPPED CREAM	6,00 €
<b>Lillet Wild Berry</b>	
Lillet, Schweppes Russian Wild Berry, Sommerbeeren, Minze	9,90 €
<b>FROZEN Vanilla Cherry</b>	
Licor 43 meets cherry, passionfruit and banana juice.	10,50 €
<b>APEROL Spritz</b>	
A fruity Prosecco mixed with Aperol, sparkling water and slices of oranges	9,50 €
<b>APEROL Maracuja Spritz</b>	
A combination between the fruity Aperol drink and passion fruit	9,90 €
<b>FROZEN APEROL Maracuja Spritz</b>	10,50 €
<b>APEROL Rhabarber Spritz</b>	
In combination between the fruity Aperol drink and summerly rhubarb	9,90 €
<b>APEROL Ginger Spritz</b>	
Our Aperol Spritz with a twist of spicy ginger	9,90 €
<b>APEROL Vanilla Spritz</b>	
A combination between the fruity Aperol drink combined with Licor 43	9,90 €
<b>Sarti Spritz</b>	
Our pink, mediterranean, fruity spritz	10,90 €
<b>Gin Tonic</b>	
Hendricks with Thomas Henry Tonic Water	14,50 €
Roncalli Gin with Thomas Henry Tonic Water	12,50 €
<b>Campari</b>	
with Soda or orange juice	9,50 €
<b>Crodino Spritz</b> ALCOHOL FREE	
Bittersweet and fruity sicilian orange mocktail	9,50 €

Wishing for a Digestif?  
Just ask your waiter please.