

MENU

Mon. - Fri. from 12 am

Sat. + Sun. from 4 pm

Public holidays from 4 pm

STARTERS, SNACKS & SALADS

Hummus & bread ^{K, A}	4,80
Olives & bread ^{A, 1, 6}	5,20
Marinated shepherd's cheese & bread ^{G, A}	5,80
Olives, marinated shepherd's cheese & bread ^{G, A, 1, 6}	7,80
Asparagus cream soup ^{I, 1, vegan}	7.90
Caesar Salad ^{A, G, D, I, C}	10,90
Romaine lettuce, cherry tomatoes, parmesan, croutons, Caesar dressing	
optionally with FairMast chicken breast	15,50
Large Stadtgarten-Salad	12,90
fresh leaf lettuce, dried cranberries, cherry tomatoes, sprouts, red onions, sunflower and pumpkin seeds, herb vinaigrette ^L , yoghurt dressing ^{J, C, G, L} or honey-balsamic dressing ^{J, I}	
- with goat cheese in honey, thyme brick dough ^A	17,90
- with FairMast-chicken breast	17,90
Antipasti plate (for 1 or 2 persons) ^{K, A, G, 3}	14,90 / 28,50
Zucchini, peppers, coriander carrots, mushrooms, herder cheese cubes ^G	
Balsamic onions, hummus, green & black olives ⁶ , Baguette ^A	
Small portion of fries	4,80
- mojo-rojo, lime aioli ^{C, J, L, 1} , sour cream ^G ,	
mayonnaise ^{J, C, L, 1} , tomato ketchup ^{I, L, 8} , curry ketchup ^{I, L, 8} or vegan mayonnaise	0,80
Large portion of fries	
with mojo-rojo, lime aioli ^{C, J, L, 1} and sour cream ^G	8,50

MAIN COURSES VEGETARIAN & VEGAN

Tarte flambée “Olive” <small>A, E, 1, vegan</small>	12.90
Nut pesto, olives, tomatoes	
Spinach bread dumplings with cheese filling <small>F, I, L, 3,</small>	13.90
Nut butter, salad bouquet, Parmesan flakes, balsamic dressing	
Portobello mushrooms filled with leaf spinach <small>A, I, L, vegan</small>	18.50
fried green asparagus, mashed potatoes, vegan hollandaise, tomato salsa	
Grilled eggplant <small>G, K, L</small>	13.50
Tahini yogurt, herbs, pomegranate seeds, salad bouquet	
Ricotta Pecorino Tortelli <small>A, C, E, G, I</small>	15.90
Nut pesto, grilled peppers	
Asparagus risotto <small>G, I, L</small>	17.50
Green & white asparagus, parmesan	
Asparagus	
• Potatoes, melted butte <small>G</small>	18.90
• Potatoes, hollandaise sauce <small>C, G, L</small>	19.90
• Potatoes, vegan hollandaise sauce <small>A, I, J, L, 1</small>	19.90
Vegan asparagus bowl	17.90
Mixed leaf salad, lemon vinaigrette, green & white asparagus, Beluga lentils, sweet potatoes, vegetable chips	
Vegan bratwurst <small>L, J, 1</small>	14.90
Redefine Meat made from vegetable protein (peas, rice), fries, oriental coleslaw, mustard	
Vegan currywurst <small>L, I, 8, 1</small>	15.90
Redefine Meat made from vegetable protein (peas, rice), fries, oriental coleslaw, mustard	
Stadtgarten “Better Than Beef” Burger <small>A, I, J, 1, vegan</small>	18.90
Homestyle Burger Bun, patty made from sunflower and pea protein, Mojo Rojo, Grilled vegetables, lettuce, tomatoes, onions, fries, vegan mayonnaise	
Vegan Stadtgarten Asparagus Burger <small>A, I, J, L, 1, vegan</small>	19.90
Homestyle Burger Bun, patty made from sunflower and pea protein, ried green asparagus, tomato, romaine lettuce, vegan hollandaise, fries, vegan mayonnaise	

MAIN COURSES MEAT & FISH

Tarte flambée “Alsatian style” ^{A, G, 2, 3} Sour cream, bacon, onions	12.50
Bratwurst from Susländer free-range pig ^{C, G} from sustainable farming, fries coleslaw	12.90
Currywurst from Susländer free-range pig ^{C, L, I, G, 8} from sustainable farming, fries, coleslaw	14.50
Pulled pork ^{C, F, G, J, L, 3} BBQ sauce, fries, coleslaw	17.90
Stadtgarten Hamburger ^{A, C, J, L, 1} Homestyle Burger Bun, 180g beef, burger sauce, lettuce, tomatoes, Cucumbers, red onions, fries, mayonnaise	17.50
Stadtgarten Cheeseburger ^{A, G, C, J, L, 1} Homestyle Burger Bun, 180g beef, burger sauce, lettuce, tomatoes, Cucumbers, red onions, cheddar, fries, mayonnaise	18.50
Stadtgarten asparagus burger ^{A, I, J, L, 1, vegan} Homestyle Burger Bun, 180g beef, fried green asparagus, tomato, romaine lettuce, hollandaise sauce, fries, mayonnaise	19.90
asparagus	
• Raw & cooked ham, potatoes, melted butter ^{C, G, L}	23.90
• Salmon fillet, potatoes, hollandaise sauce ^{C, D, G, L}	27.90
• Black Angus rump steak (180g), potatoes, hollandaise sauce ^{C, G, L}	29.90

DESSERTS

Strawberry crispy tart ^{A, 1, vegan} Vanilla sauce	7.50
Lemon mascarpone cream ^{C, G} Strawberry coulis, meringue snow	7.90