

MORNING

wednesday to friday from 10am to 3pm

sourdough-breadbasket 6 | half sourdough-breadbasket **vegan** 3
fresh sourdoughbread from the bakery "der köstner" from mainz-kostheim
optional glutenfree bread +1

homemade spreads 4

herby hummus **vegan**

tomato-butter **vegan**

fruitjam **vegan**

curry-date-cream

BREAKFAST-PLATES

fresh avocado with veg- & salad bouquet **vegan** 6

colorful olivevariety in homemade marinade **vegan** 6

south tyrolean mountain cheese | buffalo camembert | grapes 6

buffalo burrata | grilled veg | rocket 7

salsiccia & prosciutto di parma 7

smoked salmon | horseradish | fresh dill 7

the early bird catches the worm 18

sourdough-breadbasket | one homemade spread | two breakfast-plates

ADDITIONAL

boiled organic egg 2

portion butter 1.5

vegan on request

MARIES SANDWICHES

herby hummus | zucchini | peppers | parsley **vegan** 10

tomato butter | avocado | goat's creamcheese | cherrytomato | walnut | mint 12

butter | horseradish | smoked salmon | fresh cucumber | dill 12

LUNCH

wednesday to friday from 12pm to 3pm

changing soup of the week with bread 10

asparagus cream soup with leek oil & leek ash with bread 12

mixed salad with crunchy garlic-crostini vegan 11
with vegan rhubarb dressing

frikadelle (meatball) from the butchery frankenberger from mainz 16
with ovenpotatoes & salad bouquet

lunch menu

STARTER

changing soup of the week with bread

MAIN

frankenbergers frikadelle with ovenpotatoes & salad

DESSERT

pastel de nata

23

maries kitchen closes between 3pm und 5.30pm.

breadbasket & olives are available all the time :)

you'll find changing fresh cakes in our showcase.

EVENING

wednesday to friday from 5.30pm to 9pm

HAPPY HÄPPCHEN

sourdough-breadbasket 6 | half sourdough-breadbasket **vegan 3**
fresh sourdough bread from the bakery "der köstner" from mainz-kostheim
optional glutenfree bread +1

homemade spreads 4
tomato-butter **vegan** oder curry-date-cream

colorful olivevariety in homemade marinade **vegan 6**

roasted cauliflower | tahini | pomegranate | cilantro | lime **vegan 10**

panfried black tiger prawns & salad bouquet **starts from 3 10**
tossed in garlic, chili, lemon, thyme & rosemary
+ every additional prawn 3

buffalo-burrata with a creamy-soft core **with bread 14**
on a bed of wild herby salad, rhubarb, cashew & mint

south tyrolean mountain cheese | lovage cheese | buffalo camembert **with bread 14**
with fruit-spread & grapes

happy häppchen selection for two **with bread 25**
vegetarian on request
our favorite happy bites to enjoy together!

HAPPY MAINS

changing soup of the week **with bread 10**

asparagus cream soup with leekoil & leek ash **with bread 12**

mixed salad | radish | burnt leek | strawberry **with bread 12**
with homemade croûtons & green sauce dressing **vegan**
+ goat's creamcheese 3
+ buffalo-burrata 6
+ 3 panfried black tiger prawns 9

fucking good pastrami **with waldorf-salad 20**
köstners sourdoughbread, 120g pastrami, coleslaw, mustard-mayo, cornichons
beef brisket (herbys recipe) from hof ritzmann from winnweiler

coarse roast sausages from swabian prok **18**
with lightly warm potato-cucumber-salad, salad bouquet & mustard
hof ritzmann from winnweiler

truffle ravioli | green asparagus | truffle glaze | parmesan **20**

pillownocchi | wild garlic | spiced tomate | lemon glaze | babyspinach **vegan 18**
optional glutenfree gnocchi +1

you'll find changing cakes & desserts in our showcase.

BRUNCH

saturday & sunday from 10am to 3pm
with pre-reservation

SHARED PLATES BREAKFAST

waterflatrate incl.

sourdough-bread favorites of the bakery “der köstner” **vegan**

homemade spreads

seasalt-butter

tomato-butter

elderberry-creamcheese

green peas & mint dip **vegan**

creamy soft burrata | wild herbs salad | strawberry | sunflower seeds
south tyrolean mountain cheese | buffalo camembert | grapes

fresh avocado | veg- & saladbouquet **vegan**

eggs florentine in a glass

ratatouille **vegan**

strawberry yoghurt from the milk farm soonwald | homemade coconut granola
mini croissant | sweet spread

table buffet price per person 30 euro
(from 2 persons)

ADDITIONAL

salsiccia & prosciutto di parma

smoked salmon with horseradish

ON TOP

super secco special from winery strauß from uelversheim

0.1 glass **3**

0.75 bottle **20**

fresh orange juice

0.2 glass **4.5**

WEEKEND BITES

saturday & sunday from 10am to 3pm

sourdough-breadbasket 6 | half sourdough-breadbasket **vegan** 3
fresh sourdough bread from the bakery köstner from mainz-kostheim
optional glutenfree bread +1

homemade spreads 4
seasalt-butter
tomato-butter **vegan**
elderberry-creamcheese
green peas & mint-dip **vegan**

BUILD YOUR OWN BRUNCH!

colorful olivevariety in homemade marinade **vegan** 6

salsiccia & prosciutto di parma 7

smoked salmon with horseradish 7

south tyrolean mountain cheese | lovage cheese | buffalo camembert **with bread** 14
with fruitspread & grapes

changing soup of the week **with bread** 10