

MORNING

wednesday to friday from 10am to 3pm

the early bird catches the worm 12

half sourdoughbread | one homemade spread | one breakfastplate

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 euro

fruitjam **vegan**
muhammara hummus **vegan**
balsamic-shallot-butter **vegan**
walnut-honey-creamcheese

BREAKFAST PLATES 7 euro

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

marinated olivevariety | kale chips **vegan**

south tyrolean mountain cheese | buffalo camembert | grapes

buffalo burrata | grapefruit | rocket | basil oil | roasted almonds

salsiccia & prosciutto di parma

smoked salmon | horseradish | fresh dill

ADDITIONAL

boiled organic egg 2.5

portion butter 1.5
vegan on request

MARIES SANDWICHES

muhammara hummus | avocado | cherrytomato | walnut | parsley **vegan** 12

walnut-honey-creamcheese | rocket | parma ham 13

butter | horseradish | smoked salmon | cucumber | dill 13

LUNCH

wednesday to friday from 12pm to 3pm

creamy chestnut soup with potatobread 12

hearty kale & potato stew with potatobread vegan 10

mixed salad with crunchy garlic-crostini vegan 11

frikadelle (meatball) from the butchery frankenberger from mainz 16
with oven potatoes & salad bouquet
with vegan frikadelle possible

lunch menu 23

STARTER

creamy chestnut soup vegan

or

little portion kale & potato stew vegan

MAIN

frankenbergers frikadelle with ovenpotatoes & salad

or

vegan frikadelle with ovenpotatoes & salad vegan

DESSERT

pastel de nata

or

panna cotta with orange coulis vegan

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 SHARED PLATES

mixed shared plates **vegetarian** 16 euro pp
our favorite shared plates (starting from 2 people)

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

homemade spreads 4 euro
pumpkin cream cheese or herb-butter **vegan**

home-marinated olives | kale chips **vegan** 7

pumpkin trio 12
ginger butternut purée, roasted hokkaido pumpkin slices, pickled pattypan squash
garnished with fresh goat's cheese & chervil
vegan option available

crispy cod bites **per piece** 4
cod fillet, sourdough bread, potato, parsley, garlic

buffalo-burrata with a creamy-soft core 14
rocket, orange segments, orange pepper, smoked almonds

south tyrolean mountain cheese | lovage cheese | buffalo camembert 14
with fruit jam, grapes & sourdough bread

HAPPY MAINS

creamy chestnut soup **with potatobread** 12

hearty kale & potato stew **with potatobread** **vegan** 10

mixed salad | dried fruits | nut variation **with potatobread** 14
with homemade sourdough croûtons & balsamic dressing **vegan**
+ goat's cream cheese 3
+ buffalo-burrata 6
+ two crispy cod bites 7

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

coarse roast sausages from swabian pork 18
with oven potatoes, salad, truffle mayo & mustard
sausages from hof ritzmann, winnweiler

braised ox cheeks | mashed potatoes | root vegetables 28

truffle ravioli | mushroom ragout | parmesan | thyme 20
+ black tiger prawns 9

homemade cabbage rolls | quinoa | seitan | beurre blanc **vegan** 22

BRUNCH

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

SHARED PLATES BREAKFAST

water incl.

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

homemade spreads

seasalt-butter

balsamic-shallot-butter **vegan**

walnut-honey-creamcheese

muhammara hummus **vegan**

creamy soft burrata | grapefruit | rocket | basil oil | roasted almonds
south tyrolean mountain cheese | buffalo camembert | grapes

fresh avocado | veg- & salad bouquet **vegan**

warm eggs | mashed potatoes | pickled mustard seeds | chives

sautéed mushrooms | parsley | garlic sauce **vegan**

plum-cinnamon yogurt from milchhof soonwald | speculoos 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 **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
balsamic-shallot-butter **vegan**
walnut-honey-creamcheese
muhammara hummus **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 14
with fruitspread, grapes & sourdough bread

creamy chestnut soup **with potatobread** 10