

MORNINGS

tuesday to friday from 10am to 3pm

TAPAS-BREAKFAST - CREATE YOUR OWN

sourdoughbread from the bakery “der köstner”

whole breadbasket 6 | half breadbasket **vegan 3**

homemade spreads

fruitjam **vegan 3**

muhammara hummus **vegan 4**

balsamic-shalott-butter **vegan 4**

walnut-honey-creamcheese **4**

whipped seasalt butter **3**

THE EARLY BIRD CATCHES THE WORM
1/2 breadbasket + 1 spread + 1 breakfast plate

breakfast plates 7 euro

fresh avocado | pickled cucumber | salad | kernels **vegan 7**

creamy scrambled egg | fresh chives | cherrytomato **7**

alta badia mountain cheese | buffalo camembert | grapes **7**

buffalo-burrata | grapefruit | rocket | basil oil | roasted almonds **7**

salsiccia | pastrami from hof ritzmann **7**

smoked salmon | horseradish | fresh dill **7**

MARIES BREAKFAST FRIENDS

chickpea trio **vegan 12**

homemade falafel on muhammara hummus topped with crispy chickpeas, parsley & red onions comes with fresh potato bread

çilbir **13**

two poached organic eggs on garlic yoghurt with chili-butter & fresh herbs
comes with fresh potato bread

beneficts soulfood **15**

two poached organic eggs on toasted bread with hollandaise sauce & parmesan
choose your topping: pastrami, smoked salmon or fresh avocado
comes with a mixed salad

LUNCH

tuesday to friday from 12pm to 2pm

creamy root vegetable soup comes with potato bread **vegan 10**

hearty potato stew with bacon & vienna sausage **14**

lunch bowl **vegan 13**

salad mix | semi-dried tomatoes | pickled cucumber

crispy chickpeas | avocado | sautéed mushrooms | kernels | herb dressing
comes with fresh potato bread

truffle ravioli | mushroom ragout | parmesan | thyme **20**

gnocchi in beurre blanc | baby spinach | carrot | beetroot crisps **vegan 20**

frikadelle from frankenberger butchery, mainz **16**

served with roast potatoes & salad

vegan patty available

lunch menu 23

STARTER

creamy root vegetable soup **vegan**

or

hearty potato stew

MAIN

frankenbergers frikadelle with roast potatoes & salad

or

vegan frikadelle with roast potatoes & salad **vegan**

DESSERT

pastel de nata

or

panna cotta with forest fruits **vegan**

maries breakfast & lunch closes at 2pm.

you'll find fresh cakes in our showcase.

BRUNCH

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

SHARED PLATES BRUNCH

water incl.

sourdough-bread from the bakery "der köstner" **vegan**

HOMEMADE SPREADS

seasalt-butter

balsamic-shalott-butter **vegan**

walnut-honey-creamcheese

muhammara hummus **vegan**

creamy burrata | grapefruit | rocket | basil oil | roasted almonds
alta badia mountain cheese | buffalo camembert | grapes

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

warm eggs | mashed potatoes | pickled mustard seeds | chives

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

plain yoghurt from milchhof soonwald | homemade cinnamon granola
mini croissant | homemade fruitjam

TABLEBUFFET PRICE PER PERSON 30 EURO (FROM 2 PERSONS)

ADDITIONAL

salsiccia & prosciutto di parma **7**

smoked salmon with horseradish **7**

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 bread from the bakery “der köstner”

whole breadbasket **6**

half breadbasket **vegan 3**

homemade spreads

seasalt butter **3**

balsamic-shalott-butter **vegan 4**

walnut-honey-creamcheese **4**

muhammara hummus **vegan 4**

brunch shared plates

home marinated olives **vegan 6**

salsiccia & prosciutto di parma **7**

smoked salmon with horseradish **7**

alta badia mountain cheese | lovage cheese | buffalo camembert **14**

with fruitspread, grapes & sourdoughbread

creamy root vegetable soup **with fresh potato bread 10**