



BALTHASAR

CAFE BAR RESTAURANT

LUNCH | DOWNTOWN

MONDAY - FRIDAY 12.00 - 16.00 UHR (NOT ON HOLIDAYS)

QUINOA SALAD TOFU VEGETABLE SKEWER VEGAN	12,60
ORIENTAL LENTIL SALAD BAKED SWEET POTATO VEGETARIAN	12,80
LINGUINE AL PESTO GENOVESE BASIL PARMESAN VEGETARIAN	13,80
CHICKEN 'PROVENÇALE' RATATOUILLE	15,60
PIKE-PERCH FILLET MUSTARD SAUCE BROCCOLI MASHED POTATOES	16,40
LAMB VINDALOO	17,80
SPICY LAMB CURRY POTATO PARATHA RAITA	

ON REQUEST, WE WILL SERVE WITH THE FOOD

APULIAN COUNTRY BREAD PORTUGUESE OLIVE OIL COLD PRESS EXTRA VIRGEM P. P.	2,00
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BALTHASAR'S SWEET SINS

MONDAY - SUNDAY

NEW YORK CHEESE CAKE IN JAR VEGETARIAN	6,00
VARIOUS CAKES IN JAR VEGETARIAN	6,00
CRÈME BRÛLÉE VEGETARIAN	8,60
MELTING CHOCOLATE TART VEGETARIAN	11,70
MASCARPONE TONKA ICE CREAM SOUR CHERRIES CHOCOLATE EARTH	
FRAGOLINA ROMANA VEGETARIAN	12,80
MASCARPONE MOUSSE STRAWBERRY RAGOUT STRAWBERRY SORBET BROWNIE BITES	



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STARTERS

SOUTH TYROLEAN CHANTERELLE CREAM SOUP VEGETARIAN	10,00
BURRATA 'RAS EL-HANOUT' DATE-ORANGE SALAD PISTACHIOS AGED BALSAMIC VEGETARIAN	16,80
JAPANESE SALMON CEVICHE WHITE ASPARAGUS GINGER-SESAME MARINADE RICE PAPER	19,00
SUSHI RICE SWEET POTATO AVOCADO PUREE PICKLED STRAWBERRY-GINGER ROASTED SESAME	
UMBRIAN VEAL TARTARE	19,80
BRIOCHE BAKED ORGANIC EGG YOLK SAUTÉED CHANTERELLES ARUGULA	
CARPACCIO DI MANZO	19,00
THIN SLICES OF ARGENTENIAN RAW BEEF FILLET ARUGULA PARMESAN CHEESE	
VITELLO TONNATO	20,60
DELICIOUS VEAL SLICES TUNA CREAM ANCHOVIES CAPERS	
BLACK CRAB BURGER SEPIA BUN TERIYAKI GREEN RADISH SEA ASPARAGUS	17,60
ANTIPASTI MISTO FOR 1 PERSON FOR 2 PERSONS	16,50 28,90
PROSCIUTTO MELON VITELLO TONNATO CAPRESE DI BUFFOLA MARINATED VEGETABLES	
OLIVES BELUGA LENTIL SALAD PARMESAN	
CONTRA CARPACCIO MEETS TOSCANA BRIEFLY FRIED SLICES OF PREMIUM BEEF FILLET	24,80
ARUGULA CHERRY TOMATOES OLIVE OIL BALSAMIC VINEGAR FROM MODENA GRANO PADANO	
TRIS DI BALTHASAR	26,40
SELECTION OF BEEF FILLET CARPACCIO VITELLO TONNATO SALMON TATAKI ON WAKAME ALGAE SALAD	

SALADS

SALADE D' ÉTÉ BAKED GOAT CHEESE BALLS VEGETARIAN	18,60
BEEETROOT CARPACCIO LAMB'S LETTUCE FRISÉE NECTARINE ROASTED CASHEW NUTS	
STYRIAN 'BACKHENDL' CHICKEN SALAD	23,00
ROMAINE HEARTS LAMB'S LETTUCE TOMATOES CUCUMBER ONION PUMPKIN SEED OIL ROASTED SEEDS	
STRAWBERRIES SWEET POTATOES MARINATED CORDYCEPS MUSHROOMS MISO DIP	
DAIKON SALAD	26,80
BEEF TERIYAKI EDAMAME AVOCADO SUGAR SNAP PEA CUCUMBER SPRING ONION	
BABY SPINACH CORIANDER BASIL MINT SESAME	
SALADE NIÇOISE FRESH TUNA (HALF RAW SUSHI QUALITY) ROMAINE LETTUCE	29,30
ROMAINE LETTUCE CHERRY TOMATO RED ONION GARDEN CUCUMBER GARLIC YOGURT-HERB DRESSING	

ON REQUEST, WE CAN SERVE WITH THE FOOD APULIAN COUNTRY BREAD OLIO DI OLIVA EXTRA VERGINE p.P.	2,00
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SMOKING OF CIGARILLOS, CIGARS, PIPES, AND CANNABIS IS NOT PERMITTED
ON THE TERRACE. THANK YOU FOR YOUR UNDERSTANDING.

ALL DISHES MAY CONTAIN ALLERGIC INGREDIENTS



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PASTA

TORTELLONI AI FINFERLI VEGETARIAN HOMEMADE PASTA CHANTERELLES SHALLOTS CREAM GRANO PADANO	18,60
TAGLIARINI FRESCI AL TARTUFO BLACK SUMMER TRUFFLE GRANO PADANO VEGETARIAN	21,60
SPAGHETTI CON GAMBERI SPICY SHRIMP FRIED ROMAINE HEARTS GARLIC CHILI PARSLEY	23,80
SPEZZATINO DI VITELLO FRESH STROZZAPRETTI VEAL CHANTERELLES VELOUTÉ GRANO PADANO	23,80
SPAGHETTI 'AGLIO, OLIO E PEPERONCINI' THIN SLICES OF RAW FILLET STEAK GRANO PADANO	26,00

MAIN COURSES

WHITE COCONUT-MELON CURRY SPICY VEGETARIAN TURMERIC RICE WITH PEAS ROASTED COCONUT CHIPS	18,90
CHICKEN-TIKKA-MASSALA ROASTED MARINATED CHICKEN VEGETABLES SPICY COCONUT CURRY SAUCE BASMATI RICE	20,80
PAILLARD OF LAMB FILLET SAUCE GASCOGNE SPINACH WITH PINE NUTS GRILLED NEW POTATOES	27,60
SCALOPPINA ALLA CACCIATORE VEAL SCHNITZEL 'HUNTER STYLE' CHANTERELLES SOUTH TYROLEAN BACON SHALLOTS DEMIGLACE SAUCE THYME GNOCCHETTI	33,80
WIENER SCHNITZEL TENDER VIENNESE VEAL SCALLOP CUCUMBER POTATO SALAD BACON	32,80
FILLET OF EIFEL RAINBOW TROUT 'MILLER STYLE' ROMAINE HEART SALAD PARSLEY POTATOES	29,80

DESSERTS

NEW YORK CHEESE CAKE IN JAR VEGETARIAN	6,00
CAKES ACCORDING TO THE DAILY OFFER IN JAR VEGETARIAN	6,00
CREME BRÛLÉE VEGETARIAN	8,60
LUKEWARM CHOCOLATE TARTE VEGETARIAN MASCARPONE-TONKA ICE CREAM SOUR CHERRIES CHOCOLATE EARTH	11,40
FRAGOLINA ROMANA VEGETARIAN MASCARPONE MOUSSE STRAWBERRY RAGOUT STRAWBERRY SORBET BROWNIE BITES	12,80
BALTHASAR'S CHEESE VARIATION ZIMMERMANN'S RYE BREAD FIG MUSTARD VEGETARIAN	17,50

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BALTHASARS BUTCHERY

BALTHASARS PREMIUM STEAKS

400° HOT LAVA STONE GRILL – THE BEST FOR YOUR PREMIUM STEAKS. FLEUR DE SEL, BLACK BORNEO-PEPPER, FIRE AND PASSION - THIS IS HOW OUR STEAKS DEVELOP THEIR FULL AND NATURALLY FLAVOUR.

BALTHASARS ARGENTINE BEEF TENDERLOIN

THE TASTY ARGENTINEAN BEEF ORIGINATES FROM COWS THAT LIVE IN THE OUTDOORS AND ARE NOT FEED WITH ADDITIONAL CORN. ON THE VAST PASTURE, THE COWS CAN CHOOSE TO FEED ON 100 DIFFERENT GRASS VARIETIES. THE STEAK IS FIRM IN ITS TEXTURE, JUICY AND AROMATIC IN ITS TASTE.

ARGENTINEAN BLACK ANGUS PREMIUM FILLET STEAK (180 GRAMS) FROM THE LAVA STONE	36,00
ARGENTINEAN BLACK ANGUS PREMIUM FILLET STEAK (250 GRAMS) FROM THE LAVA STONE GRILL	47,00
"CHATEAUBRIAND" FROM PREMIUM FILLET STEAK (600 GRAMS) 'Grilling time 40-50 Min.'	108,00

BALTHASARS ARGENTINE BEEF PRIME RIB

THIS STEAK IS CUT FROM THE BACK OF THE UPPER RIB SECTION AND IS ALSO KNOWN AS RIBEYE OR ENTRECOTE. OUR "GENTLEMENS CUT" FROM ARGENTINEAN FREE-RANGE BEEF IS EVENLY MARBLED. EXEPTIONALLY JUICY AND WONDERFULLY SEASONED TO TASTE.

ARGENTINEAN BLACK ANGUS PREMIUM RIB EYE STEAK (300 GRAMS)	36,50
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BALTHASARS AMERICAN BEEF STRIPLOIN GRAIN FEED 'Our Best of the Best'

THIS PREMIUM ARGENTINE RUMPSTEAK IS CUT FROM THE MIDDLE OF THE BEEF LOIN. THE HEREFORD AND BLACK ANGUS CATTLES ARE GROWN UP FOR 15 MONTH ON VAST PASTURES AND ARE FEED BY A MIXTURE OF CORN, WHEAT, HAY AND LUCERNE. THIS GIVES THE STEAK ITS RICH, FINE MARBLING, ITS OUTSTANDING AROMA AND ITS PARTICULARLY DELICATE BITE. HIGHEST QUALITY LEVEL.

PREMIUM ARGENTINE RUMPSTEAK GRILLED ON HOT LAVA STONES (300 GRAMS)	43,00
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BALTHASARS AMERICAN BEEF FLANK STEAK

THE TREND CUT FROM AMERICA IST THE "FLANK CUT" FROM BLACK ANGUS CATTLE. ITS MARBLE IS FINE AND HAS AN INTENSIVE AND JUICY FLAVOUR. CHARACTERIZED BY A LOW-FAT PERCENTAGE IT IS A BIT FIRMER IN THE BITE. AMERICAN BEEF FLANK STEAK (300 GRAMS) FROM 400° HOT LAVA STONE

36,50

BALTHASAR'S IBERICO

IBERICO PORK MEAT, WITH ITS AROMATIC AND NUTTY TASTE, IS A SPECIAL DELICACY. THE PIGS FEED MAINLY ON CORK ACORNS AND THIS ENSURES INTENSIVE MARBLING. THE PROPORTION OF OMEGA-3 AND OMEGA-6 FATTY ACIDS IS HIGH AND IN A BALANCED AND HEALTH-PROMOTING RATIO.

GRILLED LOIN STEAK OF IBERICO PORK (300 GRAMS)	33,00
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CHOOSE THE SIDES FOR YOUR GRILLED STEAK

BALTHASARS PERFECT FRENCH FRIES	6,50
FRENCH FRIES SUMMER TRUFFLE PARMESAN	11,00
TRUFFLED MASHED POTATOES	6,50
MEDITERRANEAN VEGETABLES	6,50
YOUNG LEAF SPINACH MIT SHALLOTS	6,50
BAKED POTATOE WITH SOUR CREAM	5,00
MIXED SALAD	8,00

CHOOSE THE SAUCES FOR YOUR GRILLED STEAK

CHIMICHURRI	4,50
DEMI-GLACE	4,50
AUSTRALIAN BARBECUE SAUCE	4,50
TRUFFLED MAYONNAISE	4,50
AIOLI	3,00
HERB BUTTER	3,00
CHANTERELLE SAUCE	7,50



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SEKT UND CHAMPAGNER

0,10 l 0,25 l 0,5 l 0,75 l

BALTHASAR ROSÉ SEKT TROCKEN - SCHLOSSKELLEREI AFFALTRACH - DEUTSCHLAND	6,50	38,00
LUC PIRLET - CRÉMANT DE LIMOUX - BRUT RESERVE - FRANKREICH	7,50	44,00
CHAMPAGNER HENRIET-BAZIN - PREMIER CRU - SELECTION DE PARCELLES	13,50	69,00
CHAMPAGNER CHARLES HEIDSIECK - BRUT RÉSERVE		92,00
CHAMPAGNER PERRIER JOUET GRAND BRUT		95,00
CHAMPAGNER RUINART ROSÉ		149,00

APERITIVO

0,20 l

MARTINI POMEGRANATE Martini Bianco - Schweppes Pomegranate - Minze	8,00
MARTINI FIERO Martini Fiero L' Aperitivo - Schweppes Indian Tonic Water - Orange	8,00
CAMPARI SPRITZ Campari - Balthasar Secco - Sodawasser - Orange	9,50
APEROL SPRITZ Aperol - Balthasar Secco - Sodawasser - Orange	9,50
PAMPELLE SPRITZ Pampelle - Balthasar Secco - Sodawasser - Orange	10,00
HUGO Balthasar Secco - Sodawasser - Holunderblütensirup - frische Minze - Limette	9,50
CUCUMBER SPRITZ Gurkensirup - frischer Limettensaft - Vodka - Soda	9,50
LILLET FIZZ Lillet Blanc - Sodawasser - Limette - frische Minze	9,50
LILLET VIVE Lillet Blanc - Schweppes Indian Tonic Water - Gurke - frische Minze	9,50
LILLET WILD BERRY Lillet Blanc - Schweppes Wild Berry - Zitrone - frische Erd- und Blaubeeren	10,00
LILLET HUGO Lillet Blanc - Holunderblütensirup - Sodawasser - Limette - frische Minze	9,50
LILLET BUCK Lillet Blanc - Ginger Ale - Limette	9,50
FRESCO MULE Ramazotti Aperitivo Fresco - Ginger Beer - Zitrone	10,00
ROSATO PEACH Ramazotti Aperitivo Rosato - White Peach - Zitrone	9,50
ROSATO MIO Ramazotti Aperitivo Rosato - Balthasar Secco - Basilikum - Zitrone	9,50
CRODINO APERITIVO Alkoholfrei Bitter - Tonic - Orange	8,00
FLORALE POMEGRANATE Alkoholfrei Floral - Minze	8,00
MARTINI FLORALE APERITIVO Alkoholfrei Floral - Tonic - Zitrone	8,00

WEINSCHORLE Mineralwasser, Weißwein 5,70

ROSÉWEIN

0,10 l 0,25 l 0,50 l 0,75 l

2022 WEINGUT AM NIL - ROSE - PFALZ - DEUTSCHLAND	5,70	12,80	24,30	36,00
Traube: Cuvée aus Merlot- Spätburgunder - Cabernet Sauvignon				
Rosafarben - zart und cremig - ausgeglichene Säurestruktur - Beeren und Fruchtnoten				
2022 CHÂTEAU MIRAVAL - JOLIE-PITT UND PERRIN - PROVENCE - FRANKREICH				54,00
Weingut von Jolie Pitt - Auszeichnung: Decanter 91 Punkte - Parker 90 Punkte				
Traube: Cuvée aus Cinsault, Grenache und Syrah				
Weiße Blüten - leichte Kirsche - wilde Erdbeere - feine Mineralität und Eleganz				
2021 AZIENDA CÀ DEI FRATI - ROSA DEI FRATI - LOMBARDEI - ITALIEN				47,00
Traube: Cuvée aus Gropello, Marzemino, Sangiovese und Barbera				
Zart und duftig - fruchtig und elegant - saftig und weich				



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WEISSWEIN

	0,10 l	0,25 l	0,50 l	0,75 l
2021 NICO ESPENSCHIED - RHEINHESSEN - DEUTSCHLAND	6,20	14,00	26,00	39,50
Traube: Scheurebe Stachelbeere - Zitrusfrucht - animierende Säure				
2021 BRAUNEWELL - KABINETT - RHEINHESSEN - DEUTSCHLAND	6,20	14,00	26,00	39,50
Traube: Riesling Wunderbares Spiel aus Fruchtsüße und Säure - elektrisierend				
2021 GUT HERMANSBERG - 7 TERROIRS- NAHE - DEUTSCHLAND	6,70	15,00	28,00	42,00
Traube: Riesling - Cuvée aus den sieben VDP-Großen Lagen des Gutes Spontanvergoren - rauchige Mineralität - reife Frucht - Finesse und Frische				
2021 CHÂTEAU STE. MICHELLE - COLUMBIA VALLEY - WASHINGTON STATE - USA	6,90	15,50	29,00	44,00
Traube: Chardonnay Aromen von süßer Zitrusfrucht und frischem Apfel - komplex und cremig - feine Eichennuancen				
2021 MARKUS MOLITOR -HAUS KLOSTERBERG - MOSEL - DEUTSCHLAND	6,50	14,50	27,50	41,50
Traube: Pinot Blanc- bestbewertete Weingut Deutschlands (Parker) Barriqueausbau - Schiefermineralität - Aromen von Vanille und Zitrusfrüchten				
2021 WEINGUT RAPPENHOF - HIERONYMUS - RHEINHESSEN - DEUTSCHLAND	6,00	13,50	25,50	38,50
Rebsorte: Grauburgunder Kompakter Körper - fruchtige und frische Fülle - klar am Gaumen				
2022 ANNE DE JOYEUSE - LANGUEDOC - FRANKREICH	5,00	11,30	21,30	32,00
Traube: Sauvignon Blanc Am Gaumen frische Fruchtaromen - mineralisch - knackige und frische Säure				
2022 MARCUS HEES - NAHE - DEUTSCHLAND	6,30	14,00	27,00	40,00
Traube: Weissburgunder Gelbfruchtig - unkompliziert - schöne Frische - würzig				
2022 AZIENDA CÀ DEI FRATI - I FRATI - LOMBARDEI - ITALIEN	6,90	15,50	29,50	44,00
Traube: Turbiana Duft nach Blumen und Kräutern - Aprikose und Mandel - weiche Säure				
2020 PETER WAGNER – VOM LÖSS - BADEN - DEUTSCHLAND	6,30	14,00	27,00	40,00
Traube: Müller-Thurgau Stachelbeere - Zitrusfrucht - animierende Säure				
2021 ALOIS LAGEDER – FÓRRA - SÜDTIROL - ITALIEN				56,00
Traube: Manzoni Bianco – Kreuzung aus Weißburgunder X Riesling Cremig vollmundig - Honig und Mandeln - Aprikose und gelbe Blüten				
2021 ALOIS LAGEDER - PORER - SÜDTIROL - ITALIEN				54,00
Traube: Grauburgunder Würzig mit einer feinen Mineralität - fruchtiges Bouquet - komplex und gehaltvoll				
2021 WEINGUT TEMENT - SÜDSTEIERMARK - ÖSTERREICH				51,00
Traube: Gelber Muskateller - 92 Punkte Falstaff Aromatisch - reife Mandarinenfrucht - Himbeerblätter - Holunderblüte - saftig mit lebendiger Säure				



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WEISSWEIN	0,75 l
2022 LUDWIG KNOLL - WEINGUT AM STEIN - FRANKEN - DEUTSCHLAND	58,00
Traube: Silvaner - beste Weinkollektion 2016	
Muschelkalk Mineralität - schmelzig und elegant - Aromen von Zitrus und Kernobst	
2020 MARKUS MOLITOR - ZELTINGER SONNENUHR - MOSEL - DEUTSCHLAND	55,00
Traube: Riesling Spätlese - 95 Parker Punkte - 95 Punkte James Suckling	
Schiefermineralität - Grosse Finesse und Filigranität - weiche Säure - intensive exotische Früchte	
2021 KARSTEN PETER – ANCESTRAL - PFALZ - DEUTSCHLAND	41,00
Traube: Riesling	
Toller Spannungsbogen aus grüner Frucht und Gestein - puristisch - elegant	
2020 GUT HERMANNENBERG ROTENBERG GROSSES GEWÄCHS - NAHE - DEUTSCHLAND	64,00
Traube: Riesling	
Gelber Pfirsich - Aromen von Zitronen und Äpfeln - spritzig am Gaumen	
2020 SCHLOSS VOLLRADS - SCHLOSSBERG - GROSSES GEWÄCHS - RHEINGAU - DEUTSCHLAND	66,00
Traube: Riesling	
Aromen von weißer Steinfrucht - feine Kräutrigkeit - saftig und salzig im Abgang	
2020 DOMAINE ALAIN GEOFFROY - CHABLIS - PREMIER CRU - BURGUND - FRANKREICH	63,00
Traube: Chardonnay - Goldmedaille Féminales à Beaune	
Kalkstein Mineralität - perfekte Balance aus eleganter Finesse und kraftvollen Aromen	
Zitrusfrüchten - Honig und Lebkuchen - frisch und harmonisch im lang anhaltenden Finale	
2021 STELLENRUST - STELLENBOSCH - BARREL FERMENTED - SÜDAFRIKA	54,00
Traube : Chenin Blanc	
Markant - Brioche - Aromen von Quitte und Birne - hohe Mineralität	
cremige Dichte und Fülle - Karamell- und Honignoten	
2021 WEINGUT RETTIG - ORYX - RHEINHESSEN - DEUTSCHLAND	42,00
Traube : Burgundercuvée - Newcommerin des Jahres 2017	
Intensiver Duft nach Quitte - reife Ananas - cremige Struktur - angenehme Säure	
2021 OLIVER ZETER - FUMÉ - PFALZ - DEUTSCHLAND	48,00
Traube: Sauvignon Blanc	
Aroma von Stachelbeere und tropischen Früchten - der Holzeinfluss ergibt eine samtige Struktur	
leicht rauchige Noten	
2022 DI GIOVANNA – VURRIA - SIZILIEN - ITALIEN	45,00
Traube: Grillo	
Frisch-fruchtige tropische Noten - gelbe Blüten - fein-würziger Abgang	
2020 DOMAINE DE LA LOGE – POUILLY FUMÉ – SILEX – LOIRE – FRANKREICH	54,00
Traube: Sauvignon Blanc	
Saftig und frisch - feine Würze - animierende Säure - typische Mineralität	
2020 DOMAINE DEUX ROCHES – TRADITION - VIRÉ-CLESSÉ - BURGUND -FRANKREICH	52,00
Traube: Chardonnay	
Elegant - das richtige Gleichgewicht zwischen Aromen, Säure und Frische	



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ROTWEIN

	0,10 l	0,25 l	0,50 l	0,75 l
2018 BRAUNEWELL – RHEINHESSEN – DEUTSCHLAND	6,20	14,00	26,00	39,50
Traube: Spätburgunder				
Lebendige Frucht - reife Tannine - langer und feiner Abgang				
2021 TEATRO LATINO - PUGLIA I.G.P. - ITALIEN	6,20	14,00	26,00	39,50
Traube: Primitivo				
Aromen von Backpflaume und Kräutern - würzige Noten - harmonisch und nachhaltig				
2020 CHÂTEAU LA ROCHE- BORDEAUX SUPERIEUR - FRANKREICH	6,20	14,00	26,00	39,50
Traube: Merlot - Cabernet Sauvignon - Cabernet Franc				
Aromen von dunklen Waldbeeren und Pflaumen - Zartbitterschokolade - kräftig - feine Gerbstoffe				
2018 CONDE DE VALDEMAR - CRIANZA - DOC RIOJA - SPANIEN	6,60	15,00	28,00	42,00
Traube: Tempranillo, Mazuelo und Graciano				
Noten von roten Früchten - dunkle Beeren - feine Röstaromen - vollmundig - lang im Nachhall				
2020 FINCA LAS MORAS - LOS INTOCABLES - ARGENTINIEN	7,20	16,00	30,50	46,00
Traube: Malbec				
Intensive Fruchtaromen - körperreich - Nuancen von Vanille und Karamel				
Aromen von Kirsche und schwarzer Johannesbeere				
2019 CASA FERREIRINHA - ESTEVA - DOURO - PORTUGAL	5,80	13,00	24,50	37,00
Traube: Tinta Roriz, Barroca, Touriga Franca und Touriga Nacional				
Elegantes und weiches Bouquet - Aromen von roten Früchten - kräutrige Noten - samtig im Abgang				
2021 VINA COBOS - FELINO - MENDOZA - ARGENTINIEN				50,00
Traube: Malbec - 92 Punkte James Suckling				
Aromen von schwarzen und roten Früchten - weißer Pfeffer - Bitterschokolade - Karamell - kräftig				
2018 BORGO SCOPETO - CHIANTI CLASSICO RISERVA - TOSKANA - ITALIEN				54,00
Traube: Sangiovese - Single Vineyard - 92 Punkte James Suckling				
Reife Kirscharomen - kräutrige und würzige Note - fein und elegant				
2018 GEHEIMER RAT DR. VON BASSERMANN-JORDAN – S – PFALZ – DEUTSCHLAND				58,00
Traube: Spätburgunder				
Würzige Weichselkirsche - Johannisbeere - Kraft und Eleganz - komplex				
2018 ANTONIOLO – COSTE DELLA SESIA – PIEMONT – ITALIEN				56,00
Traube: Nebbiolo				
Elegant - vollmundig - angenehm fruchtig - schöne Struktur				
2017 ALBERTO GRACI – ETNA ROSSO – SIZILIEN – ITALIEN				58,00
Traube: Nerello Mascalese				
Seidige Textur – rote Beeren und Kräuter – saftige Säure – langer Abgang				



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ROTWEIN

0,75 l

2018 CANTINE SAN MARZANO DOP - PRIMITIVO DI MANDURIA- APULIEN - ITALIEN	56,00
Traube: Primitivo - 3 Gläser Gambero Rosso - 99 Punkte Luca Maroni	
60 Jahre alte Rebstöcke - Aromen von Pflaumen- und Kirschkonfitüre - Tabak und Gewürze	
Pflaumen - vollmundig - körperreich - weich mit enormer Tiefe - 12 Monate im Eichenfass	
2019 LOREDAN GASPARINI - VENETIEN - ITALIEN	44,00
Traube: Merlot Falconera	
18 Monate im Eichenfass gereift - Aromen von Vanille - dunkle Früchte - kraftvoll - kernige Tannine	
2021 DOMAINE DE LA SOLITUDE LANCON - CHÂTEAUNEUF DU PAPE - RHÔNE - FRANKREICH	78,00
Traube: Cuvée aus Grenache - Syrah - Mourvèdre	
Aromen von Kakao und Sauerkirsche - Bouquet von Kräuterwiese und roten Früchten	
Langer und weicher Abgang	
2019 OLIVER ZETER - PFALZ - DEUTSCHLAND	60,00
Traube: Syrah	
Frisch und leichte Nuancen von Eisen und blauen Beeren - fleischig am Gaumen - leicht rauchig	
Aromen von schwarzen Oliven und reifen Schlehen	
2018 THE PUNDIT - WASHINGTON STATE - COLUMBIA VALLEY - USA	68,00
Traube: Syrah - 92 Parker Punkte	
Aromen von Brombeergelee - Sandelholz - Bakararosen - weiche Tanine - Wildkirsche im Finale	
2018 MITOLO - MCLAREN VALE - AUSTRALIEN	89,00
Traube: Shiraz	
Intensives Bouquet aus schwarzer Johannisbeere, Menthol, Lakritze und Zeder	
Aromen von getrockneten Käuern - erdige Noten - langer und runder Abgang	
2019 MONTGRAS - INTRIGA - VALLE DE MAIPO - CHILE	50,00
Traube: Cabernet Sauvignon - 92 Punkte James Suckling	
Schokoladig - reife Pflaume - schwarze Johannisbeere - würziger Mokka	
2018 CHÂTEAU DE REIGNAC - BORDEAUX - FRANKREICH	68,00
Traube: Cuvée aus Merlot - Cabernet Sauvignon - Cabernet Franc	
Aromen von Waldfrüchten und Zartbitterschokolade - Nuancen von Tabak und Leder	
Kräftig - dicht und komplex	
2020 DANIELE PELASSA – BARBERA D’ALBA SUPERIORE – SAN PANCRAZIO – PIEMONT– ITALIEN	46,00
Traube: Barbera	
Reife rote Früchte – mediterrane Gewürze – elegante Struktur	
2018 DOMAINE DE L’OSTAL – GRAN VIN MINERVOIS LA LIVINIÈRE – LANGUEDOC – FRANKREICH	58,00
Traube: Cuvée aus Grenache - Syrah - Mourvèdre und Carignan	
Geschmeidig und voll – Sauerkirsche und Garigue – langer Abgang	
2008 ROTHSCHILD - CHÂTEAU D'ARMAILHAC - 5ÈME CRU - PAULLIAC - FRANKREICH	162,00
Traube: Cuvée aus Merlot - Cabernet Sauvignon - Cabernet Franc - Petit Verdot	
Feine Tanine - Aromen von Kirsche, Lakritze und Pflaume - flolrale Noten - langer, eleganter Abgang	

COCKTAILS

TÄGLICH AB 17.00 UHR

BALTHASARS FAVOURITES

PHOENIX SOUR

MEDRONHO, FRISCHER ZITRONENSAFT, ERDBEERPÜREE, ZUCKER 16,00 €

GARDEN GROOVE

GIN, FRISCHER ZITRONENSAFT,
ROSA PFEFFER SIRUP, MANGOPÜREE,
CHERRYTOMATEN 14,00 €

PALOMA

TEQUILA, FRISCHER LIMETTENSAFT,
GRAPEFRUIT CORDIAL, SODA 14,00 €



EL DORADO

PISCO, FRISCHER LIMETTENSAFT,
ROSA PFEFFER SIRUP, TONIC,
MARACUYANEKTAR 14,00 €

RUM ANANAS HIGHBALL

RUM, FRISCHER LIMETTENSAFT, ZUCKER,
ANANAS-MINZ LIMO, SODA 14,00 €

CHAMPAGNER COCKTAILS

OLD CUBAN

CHAMPAGNER, RUM, FRISCHER LIMETTENSAFT,
ZUCKER, MINZE 16,00 €

BELLINI

CHAMPAGNER, WEISSES PFIRSICHPÜREE,
ZUCKER 16,00 €

KIR ROYAL

Champagner, Crème de Cassis 16,00 €

ST. GERMAIN ROYALE

CHAMPAGNER, ST. GERMAIN 16,00 €

SOURS

PISCO SOUR

PISCO, FRISCHER LIMETTENSAFT, ZUCKER, EIWEISS 13,00 €

APEROL SOUR

APEROL, FRISCHER ORANGENSAFT,
FRISCHER ZITRONENSAFT, GRAPEFRUIT CORDIAL 14,00 €

STRAWBERRY BASIL SMASH

GIN, FRISCHER ZITRONENSAFT, ZUCKER,
BASILIKUM, ERDBEERSCHAUM 15,00 €

WHISKEY SOUR

BOURBON, FRISCHER ZITRONENSAFT,
ZUCKER, EIWEISS 13,00 €

CAIPIRINHA

CACHACA, FRISCHER LIMETTENSAFT,
ZUCKER 13,00 €

COCKTAILS

TÄGLICH AB 17.00 UHR

BALTHASARS CLASSICS

PORNSTAR MARTINI

VANILLE VODKA, FRISCHER LIMETTENSAFT, VANILLESIRUP,
PASSIONSFRUCHTPÜREE, CHAMPAGNER 17,00 €

CANDY MAN

GIN, FRISCHER LIMETTENSAFT, ORANGEBLÜTENWASSER,
GINGER BEER, SAFRAN ZUCKERWATTE 14,00 €

NEGRONI

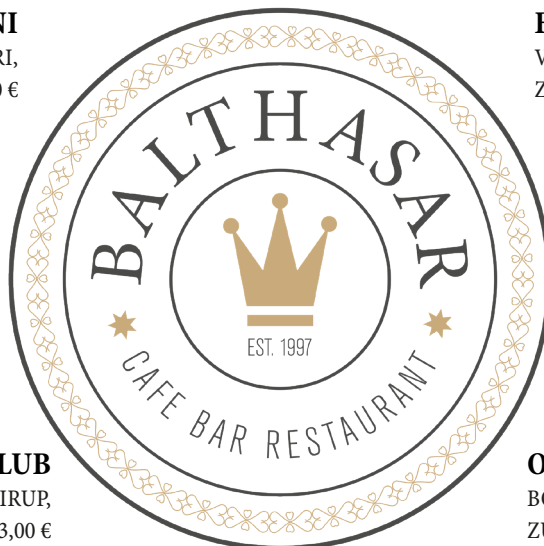
GIN, CAMPARI,
ROTER WERMUT 12,50 €

ESPRESSO MARTINI

VODKA, KAFFEELIKÖR,
ZUCKER, ESPRESSO 13,50 €

DARK 'N STORMY

RUM, FRISCHER LIMETTENSAFT,
GINGER BEER 13,00 €



MOJITO

RUM, FRISCHER LIMETTENSAFT,
ZUCKER, MINZE 13,00 €

CLOVER CLUB

GIN, FRISCHER ZITRONENSAFT, HIMBEERSIRUP,
HIMBEEREN, EIWEISS 13,00 €

OLD FASHIONED

BOURBON, ANGOSTURA BITTERS,
ZUCKER, ORANGE 12,50 €

MULES

BERRY MULE

VODKA, FRISCHER LIMETTENSAFT,
SCHWARZER JOHANNISBEERSAFT, GINGER BEER 13,50 €

KICKING MULE

VODKA, FRISCHER LIMETTENSAFT,
ANGOSTURA BITTERS, GINGER BEER, MINZE 13,50 €

BALTHASAR MULE

VODKA, FRISCHER LIMETTENSAFT,
WASSERMELONLIKÖR, GINGER BEER 13,50 €

CLASSIC MULE

VODKA, FRISCHER LIMETTENSAFT,
GINGER BEER 13,50 €

OHNE ALKOHOL

ORGEAT FIZZ

ORGEAT, FRISCHER ZITRONENSAFT,
SODA 11,00 €

IPANEMA

MARACUJASAFT, FRISCHER LIMETTENSAFT,
DEMERARA ZUCKERSIRUP, GINGER ALE 11,00 €

PASSION AT THE DISCO

PASSIONSFRUCHTSIRUP, FRISCHER LIMETTENSAFT,
TONIC 11,00 €

PALOMITA

GRAPEFRUIT CORDIAL, FRISCHER LIMETTENSAFT,
ROSA PFEFFERSIRUP, TONIC 11,00 €



BALTHASAR

CAFE BAR RESTAURANT

BALTHASAR'S GIN BAR

JUNIPER-EMPHASIZED GINS

Longdrink

In these classic gins, juniper takes center stage. The aroma can vary, from freshly cut grass to damp forest floor, offering a range of possibilities. These gins stay close to the original tradition.

THE DUKE Gin from Munich with a Bavarian touch. Hops, malt, and numerous other details. 100 percent handcrafted and organic quality. A well-rounded and soft flavor with a complex bouquet.	Recommended Pairing: Fever-Tree Indian Tonic and Lemon Zest	13,00
WINDSPIEL The award-winning premium gin from the Eifel region. A 'Craft Gin' distilled from potatoes and botanicals like coriander, juniper, lavender, and ginger.	Recommended Pairing: Schweppes Dry Tonic and Orange Zest	17,00
THE BOTANIST ISLAND DRY GIN A very mild gin from Bruichladdich, which impresses with complexity and juniper notes. Hand Crafted' on the Isle of Islay in Scotland with 22 local and 9 classic gin botanicals.	Recommended Pairing: Schweppes Dry and Lemon Zest	13,00
No3 LONDON DRY GIN No3 Gin is distilled in the Netherlands with only 6 botanicals, offering a lot of tradition and a strong juniper note.	Recommended Pairing: Fever-Tree Indian Tonic and Lemon Zest	14,00
VAN LAACK DRY GIN 42 The family business does not perfume its gin but emphasizes its commitment to fruit. Exceptionally classic with an unadulterated, clear juniper note.	Recommended Pairing: Fever-Tree Indian Tonic and Orange Zest	15,00

GINS WITH CITRUS AND FRUITY NOTES

By infusing citrus fruits during distillation, these gins acquire a unique fresh flavor that harmonizes well with juniper.

TANQUERAY TEN The 4-time distilled premium gin from Tanqueray offers a smooth finish with a multitude of flavors.	Recommended Pairing: Fever-Tree Mediterranean and Orange Zest	15,00
TANQUERAY RANGPUR LIME GIN By adding limes and bay leaves, this gin acquires a uniquely fresh aroma.	Recommended Pairing: Schweppes Dry Tonic and Lime Zest	13,00
GIN SUL The only gin distilled in Hamburg comes from one of Germany's smallest distilleries. Lemons and rockroses from the Algarve emphasize the Portuguese roots of this gin.	Recommended Pairing: Fever-Tree Indian Tonic with Rosemary and Orange	16,00
SIEGFRIED RHEINLAND DRY GIN The gin to the Rhine saga. Citrus aromas and juniper with slightly peppery notes.	Recommended Pairing: Fever-Tree Mediterranean and Orange Zest	16,00



BALTHASAR

CAFE BAR RESTAURANT

BALTHASAR'S GIN BAR

GINs WITH SPICY NOTES

In these gins, various pepper notes are more pronounced. Ingredients like coriander, cubeb pepper, ginger, and nutmeg add a strong spice element that elegantly complements juniper and fruity notes.

BOMBAY SAPPHIRE EAST Recommended Pairing: Fever-Tree Indian Tonic and Lemon Zest 13,00
Bombay East stands out with its complex aromas and a delicately spicy, floral scent. It incorporates lemongrass and Vietnamese black pepper.

FLORALE GINS

Diese inzwischen "New Western Dry" genannten Gins zeichnen sich geschmacklich durch ihre weiche und abgerundete Aromenvielfalt aus. Vorherrschend hierbei: Lavendel, Rosen oder Holunder.

STAR OF BOMBAY Recommended Pairing: Schweppes Indian Tonic and Lime Zest 15,00
The premium gin from Bombay is floral and citrusy with a slight coriander note. It has a powerful and pronounced flavor profile with complex aromas and occasional spiciness.

FERDINAND'S SAAR DRY GIN Recommended Pairing: Schweppes Dry Tonic and Grapes 17,00
The gem of the Saar region. It features 30 finely-tuned botanicals from the vineyards and handpicked Riesling grapes. Citrus and floral tones on the nose, a spicy pronounced body, and complex wine notes of late harvest in the finish.

MONKEY 47 SCHWARZWALD DRY GIN Recommended Pairing: Schweppes Dry Tonic and Lemon Zest 16,00
The frontrunner from the Black Forest, distilled from 47 botanical ingredients. Delicately floral and intense with subtly bitter fruit components.

EXTRAVAGANT GINS

In addition to "classic" gins, there are some that contain unique botanicals. Besides cucumber, tonka bean, sloe, and grape, other rare ingredients may be used.

HENDRICKS GIN Recommended Pairing: Fever-Tree Indian Tonic and Cucumber Slice 15,00
The trendsetter with the essence of cucumbers and roses. Mostly distilled by hand in Scotland.

PLYMOUTH SLOE GIN Recommended Pairing: Schweppes Bitter Lemon and Lime Zest 13,00
From the world's oldest distillery, with the character of milder sloes. Fruity and smooth with the note of sweet cherries.

TONKA GIN Recommended Pairing: Fever-Tree Mediterranean and Lime Zest 15,00
Handcrafted in northern Germany, this stimulating gin features the tonka bean. Aromas of sweet vanilla and bitter almonds.

BROKMANN'S GIN Recommended Pairing: Schweppes Ginger Beer and Lime Zest 15,00
By using blueberries and blackberries, this gin is one of the fruitiest of all, very extravagant

GIN MARE Recommended Pairing: Fever-Tree Mediterranean, Rosemary 16,00
A Spanish gin with Mediterranean herbs like basil, thyme, rosemary, and green olives. Balanced citrus aromas with a hint of licorice.

FERDINAND'S SAAR QUITTE Recommended Pairing: Schweppes Indian Tonic and Orange Zest 13,00
A regional homage to traditional sloe gin. Fruity, sweet quince body in harmony with the acidity of Kabinett Riesling and the floral and spicy tones of Saar Dry Gin.



BALTHASAR

CAFE BAR RESTAURANT

VERMOUTH | PORT

Campari	6,50
Martini Riserva Speciale Ambrato	7,50
Martini Riserva Speciale Rubino	7,50
Ferdinands Ferdinands Quitte	7,50
Taylors Port 10 Jahre 20 Jahre	6,50 9,50

BRANDY | COGNAC

Grand Duque D´Alba	6,50
Cardenal Mendoza	7,00
Hennessy Fine	7,00
Remy Martin VSOP	7,00
Lustau Gran Reserva	7,50

GRAPPA

Grappa di Moscato Marco Bonfante	7,00
Grappa Poli Morbida weiss	8,00
Grappa Antica Cuvée Nonino Riserva	8,00

VODKA

42 Below	5,50
Grey Goose	6,00 7,50
Ketel One	5,50
Discarted Grape Skin	6,50
Windspiel	8,00
Absolut Elyx	8,00

RUM

Bacardi Anejo Cuatro Reserva Ocho	5,00 6
Plantation Pineapple	6,50
Discarted Banana Peel	6,50
Appelton Estate 12 Estate 21	6,00 8,00
Brugal 1888	8,50
Gosslings Black	5,50
Zacapa 23 Anos	7,00
Brugal Anejo	5,50
Pampero Aniversario	5,50
Botucal	7,00

TEQUILA | MEZCAL

Patron Silver Anejo	8,50 9,50
1800 Blanco Anejo	6,50 7,00
Coralejo Blanco Anejo	6,00 7,50
Avion Blanco Anejo	8,50 9,50
Olmecca Tezon Anejo	9,50
Mezcal San Cosme	6,50
Mezcal Marca Negra	8,50

SINGLE MALT

Aberfeldy 12	6,50
Craigellachie 13	7,50
Aberlour 16	7,50
Nikka from the Barrel	7,50
Glenlivet 18	8,50
Lagavullin 16	8,50
Laphroig Quarter Cask	12,00
Glenmorangie Quinta Ruban	7,50
The Baldvenie 15	8,50
Talisker 10	8,50
Longmorn 16	8,50
Glenfiddich 18	9,50
Highland Park 12	8,50
Bowmore 12 18	8,50 10,50

BLENDED MALT | IRISH

Dewar's 12	5,50
Chivas 18	7,00
Johnny Walker Double Black	5,50
Jameson	6,00

BOURBON | RYE

Four Roses Single Barrel	5,50
Wild Turkey 101 Rye	6,00 7,00
Makers Mark	5,50
Rittenhouse Rye	5,50
Old Overhold Rye	5,50
Woodfort Reserve	5,50
Elijah Craig 12	5,50
Knob Creek Bourbon Rye	6,00 7,00

FRUCHTBRÄNDE

Vallendar Williams Christ	8,50
Vallendar Himbeergeist	8,50
Vallendar Mirabelle	8,50
Ziegler Sauerkirsch	9,50
Ziegler alter Apfel	9,50

LIKÖRE

Averna	5,00
Ramazzotti	5,00
Borgmann 1772	5,00
Limoncello	4,50

GAFFEL SPIRITS

Mamma Nero	4,50
Schwester Herz	4,50
Papa Rhein	4,50

WIR SERVIEREN JEDEN LONGDRINK IHRER WAHL



BALTHASAR

CAFE BAR RESTAURANT

BEER 0,20 0,30 0,33 0,40 0,50

Gaffel Kölsch - freshly tapped draught beer	2,50	-	-	4,60	-
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Gaffel Kölsch non-alcoholic	-	-	3,80	-	-
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Schuss	2,50	-	-	4,60	-
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Radler	2,50	-	-	4,60	-
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Alster	2,50	-	-	4,60	-
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Gaffel Lemon	-	-	4,00	-	-
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Gaffel Wiess	-	-	4,00	-	-
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Veltins Pils - freshly tapped draught beer	2,50	-	-	-	-
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Veltins Pils design-bottle	-	-	4,00	-	-
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Grevensteiner country-style beer	-	-	4,00	-	-
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Veltins Pils non-alcoholic	-	-	4,00	-	-
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Veltins Malzbier	-	-	4,00	-	-
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Maisels Weisse Original - freshly tapped draught beer	-	4,20	-	-	6,00
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Maisels Weisse non-alcoholic	-	-	-	-	6,00
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Maisels Weisse Kristall	-	-	-	-	6,00
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Bayreuther Hell	-	-	-	-	6,00
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POWERED BY RED BULL®	0,20l	0,25l			
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Red Bull® Energy Drink Alkoholfrei	-	4,80	-	-	
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Red Bull® Sugarfree Alkoholfrei	-	4,80	-	-	
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(1) mit Farbstoff, (2) mit Konservierungsstoff, (3) koffeinhaltig, (4) Chininhaltig, (6) mit Süßungsmittel - enthält eine Phenylalaninquelle, (7) mit Antioxidationsmittel, (8) mit Geschmacksverstärker, (9) taurinhaltig



BALTHASAR

CAFE BAR RESTAURANT

COLD DRINKS NON-ALCOHOLIC	0,20	0,25	0,33	0,75
Apollinaris Selection mineral water	-	4,00	-	9,30
Vio still mineral water	-	4,00	-	9,30
Coca Cola (1, 2, 3)	4,00	-	-	-
Coca Cola light, Coca Cola Zero (1, 2, 3, 6)	4,00	-	-	-
Fanta Orange	4,00	-	-	-
Sprite	4,00	-	-	-
Diesel	4,00	-	-	-
Orangina orange/ blood orange	-	4,00	-	-
SCHWEPPEES				
Schwepes American Ginger Ale (1)	4,00	-	-	-
Schwepes Dry Tonic(4)	4,00	-	-	-
Schwepes Bitter Lemon (4, 7)	4,00	-	-	-
Schwepes Russian Wild Berry (7)	4,00	-	-	-
Schwepes Indian Tonic Water (4)	4,00	-	-	-
Schwepes Ginger Beer (7)	4,00	-	-	-
Fever-Tree Premium Indian Tonic Water (4)	5,00	-	-	-
Fever-Tree Mediterranean Tonic Water (4)	5,00	-	-	-
Gaffels Fassbrause lemon	-	-	4,00	-
JUICES Niehoffs Vaihinger	0,20	0,30	0,50	
Apple naturally cloudy -Direct juice-	4,00	5,30	-	-
Premium orange -Direct juice-	4,00	5,30	-	-
Pink grapefruit -Direct juice-	4,00	5,30	-	-
Tomato -Direct juice-	4,00	5,30	-	-
Pineapple juice	4,00	5,30	-	-
Blackcurrant nectar	4,00	5,30	-	-
Maracuja nectar	4,00	5,30	-	-
Rhubarb nectar	4,00	5,30	-	-
Cranberry nectar	4,00	5,30	-	-
Banana nectar	4,00	5,30	-	-
JUICE BEVERAGES mixed with sparkling water	0,20	0,30	0,50	
Apple naturally cloudy	4,00	5,30	6,70	-
Maracuja	4,00	5,30	6,70	-
Rhubarb	4,00	5,30	6,70	-
Elderflowers	4,00	5,30	6,70	-
Cranberry	4,00	5,30	6,70	-
Pink grapefruit	4,00	5,30	6,70	-
Blackcurrant	4,00	5,30	6,70	-

(1) mit Farbstoff, (2) mit Konservierungsstoff, (3) koffeinhaltig, (4) Chininhaltig, (6) mit Süßungsmittel - enthält eine Phenylalaninquelle, (7) mit Antioxidationsmittel, (8) mit Geschmacksverstärker, (9) taurinhaltig



BALTHASAR

CAFE BAR RESTAURANT

HOT DRINKS

CAFÉ - LAVAZZA, TORINO, ITALIA 1895 - LA RESERVA DE TIERRA - BRASILE - PREMIUM BLEND

RESPONSIBLE AND SUSTAINABLE THROUGH SOCIAL COMMITMENT, ENVIRONMENTAL PROTECTION, FAIR PAYMENT AND PROMOTION OF EDUCATION IN THE CULTIVATION AREAS - RAINFOREST ALLIANCE

Café	3,50	Moccacino Latte Macchiato with chocolate	5,00
Espresso	3,40	Grande Moccacino	6,00
Espresso Macchiato	3,60	Caramel Macchiato Latte Macchiato with caramel	5,00
Double Espresso	4,80	Grande Caramel Macchiato	6,00
Double Espresso Macchiato	5,00	Vanille Macchiato Latte Macchiato with vanilla	5,00
Cappuccino	4,20	Grande Vanille Macchiato	6,00
Flat White	5,20	Vanille Latte Frothed milk with vanilla	3,90
French milk coffee in a big cup	4,30	Grande Vanille Latte	4,60
Latte Macchiato	4,20	Chai Latte Frothed milk mit chai tea syrup	3,90
Grande Latte Macchiato	5,30	Grande Chai Latte	4,60
Hot milk	3,00	Oatmilk VEGAN	Add 0,50
Hot milk with honey	3,50	Honey	Add 0,50

**WE EXCLUSIVELY PROCESS ORGANIC FRESH MILK FROM THE MONSCHAU FARM DAIRY
AS VEGAN VARIANTS: ORGANIC SOY MILK | OATLEY OAT MILK
COFFEE VARIATIONS ARE ALSO AVAILABLE WITHOUT CAFFEIN**

CHOCOLATE & CO

Dark Chocolate White chocolate	3,60	Dark chocolate White chocolate with cream	4,00
Chocolate chips with frothed organic milk		Chocolate chips, frothed organic milk, cream	
Childrens chocolate	1,80	Childrens cappuccino	1,80
Frothed organic milk mit Nesquik		Frothed organic milk	

HOT IN THE GLASS

Hot Lemon Freshly-squeezed	3,60	Hot lemon with honey Freshly-squeezed	3,90
Peppermint Fresh peppermint leaves	5,00	Ginger Fresh ginger sclices	5,00

TEA IN THE GLASS Whittington Superior Teas - Whole leaves in a pyramid tea filter

Nilgiri Blue Mountain - Organic Black tea from India	3,60
Gunpowder - Organic Rolled leaves of green tea from China	3,60
Caramel Vanilla Rooibos - Organic Southafrican rooibos with vanilla und caramel	3,60
English Breakfast Imperial Black tea from the heights of Ceylon and Assam	3,60
Earl Grey Supreme Black tea, bergamot and cornflower	3,60
Darjeeling Black tea from the Himalaya	3,60
Pure Green Jasmine Green tea with jasmin blossoms	3,60
Red Spring Red fruits	3,60

TEA IN THE POT Cologne Teahouse

Earl Grey - Organic Finest darjeelingtee mit bergamot, lemony in the taste	7,40
Irish Breakfast Broken - Organic Powerful blend from ceylon- and assam teas	7,40
Alibabas 40 fragrances	7,40
Black and green tea, sunflowers, rose blossoms, jasmin blossoms, jackfruit-peach-vanilla-taste	
Vanilla lemongras - Organic Herbal tea with greenooibos, vanila pieces, lemongrass, apple- and orangen pieces	7,40
Vanilla Excelsior Darjeeling tea mit genuine bourbon vanilla	7,40
Japan Sencha - Organic Light Sencha with light green infusion and superb flavour	7,40
Bamboo leaves green - Organic Sencha with bamboo, grapefruit, sunflowers, papaya and rose blossoms	7,40
Rooibos naturally - Organic Southafrican tea, mild and aromatic taste	7,40
Black Chai Blend from assam- und chines tea mit cinnamon bark, ginger, cloves, cardamon, fennel and anise	7,40
Peppermint Fresh peppermint leaves	7,40
Ginger Fresh ginger slices	7,40



BALTHASAR

CAFE BAR RESTAURANT

BREAKFAST **DAILY UNTIL 4 pm**

FRENCH BREAKFAST VEGETARIAN	9,00
1 Croissant Country Bread Brioche Butter Jam Nutella	
CHEESE BREAKFAST VEGETARIAN	18,60
Comté Brie Middle aged Gouda (1+2) Gorgonzola Cream cheese Mozzarella - Cherry tomato Olives Italian Country Bread 2 Bread rolls Dark rye bread Whole grain bread Butter 2 different jams Nutella	
BALTHASAR BREAKFAST	19,40
Cooked ham (2) Italian salami (2+7) Serrano ham Middle aged Gouda(1+2) Cream cheese Italian country bread 2 bread rolls Dark rye bread Whole grain bread butter 2 Varieties of Jam Nutella	
ENGLISH BREAKFAST	20,50
Bratwurst Baked beans Organic scrambled or fried eggs Bacon (2+7+8) Toast Butter	
NORWEGIAN BREAKFAST	20,50
Norwegian smoked salmon with horseradish Organic scrambled or fried eggs Dark rye bread Butter	

BREAKFAST SPECIALS **DAILY UNTIL 4 pm**

NORWEGIAN SMOKED SALMON WITH HORSERADISH	8,50
AVOCADO VINE TOMATO VEGAN	7,70
BALTHASARS PANCAKE BOWL	12,00
Fresh Fruits Mini American Style Pancakes Date Syrup	
GREEN PORRIDGE POWER PROTEINS VEGETARIAN	10,60
Oats Flaxseeds Coconut Cocoa Nibs Hemp Seeds Pandan Leaves Mango Banana Blueberries	
BAKED OATMEAL THE HEALTHY ONE VEGAN	9,20
Baked porridge casserole Almonds Banana Apple Coconut soy yogurt Agave syrup	

STUFFED CROISSANT **DAILY UNTIL 4 pm**

GUACAMOLE ORGANIC SCRAMBLED EGGS CRISPY BACON	11,90
GOUDA COOKED HAM ORGANIC SCRAMBLED EGGS	11,90

FRESHLY PRESSED JUICE **DAILY UNTIL 4 pm**

ORANGE APPLE CARROT ORANGE VEGAN	0,20	1,30
BEEF ROOT WITH APPLE AND ORGANGE VEGAN	6,30	7,90
GINGER SHOT IN THE FRESH JUICE VEGAN	6,90	8,30
	1,20	

SANDWICH BREAD ROLL* SANDWICH MULTI GRAIN BREAD ROLL*	4,50	5,00
*With Serrano ham (2) Cooked ham (2) Italian salami (2+7) Cologne liverwurst (2+7+8) Comté Brie Middle aged Gouda (1+2)		
CROISSANT WITH BUTTER	3,90	4,40

ALL DISHES MAY CONTAIN ALLERGIC INGREDIENTS

(1) with colorant, (2) with preservative, (3) caffeinated, (4) quinine, (6) with sweetener contains phenylalanine, (7) with antioxidant, (8) with flavor enhancer, (9) taurine



BALTHASAR

CAFE BAR RESTAURANT

EGGS & CO **DAILY UNTIL 4 pm**

TO ALL EGG DISHES WE SERVE ITALIAN COUNTRY BREAD AND BUTTER

WE USE STRICTLY ORGANIC EGGS FROM THE FARMING COMMUNITY ALPERMÜHLE

ITALIAN SCRAMBLED EGGS Vegetarian 3 organic eggs Vine tomatoes Fresh basil	10,70	3 SCRAMBLED OR FRIED EGGS WITH BACON	10,00
GREEK SCRAMBLED EGGS Vegetarian 3 organic eggs Greek Feta cheese Vine tomatoes	10,40	WITH COOKED HAM	10,00
3 SCRAMBLED OR FRIED EGGS Vegetarian	8,50	3 SCRAMBLED EGGS Vegetarian WITH MUSHROOMS ONIONS HERBS	9,50

BENEDICT **DAILY UNTIL 4 pm**

EGGS BENEDICT 2 poached organic eggs Crispy Bacon Sauce Hollandaise On Brioche	14,00	EGGS BENEDICT ROYAL 2 poached organic eggs Norwegian smoked Salmon Sauce Hollandaise On Brioche	16,50
EGGS BENEDICT GREEN AND RED Vegetarian 2 poached organic eggs Avocado Vine tomato Sauce Choron On roasted Country Bread	16,00	EGGS BENEDICT FLORENTINE 2 poached organic eggs Truffled spinach cream Toasted rye bread	15,00

MAX & NELSON **DAILY UNTIL 4 pm**

STRAMMER MAX 3 fried eggs on roasted sourdough bread Cooked ham (2) Tomato Pickled cucumber	12,00	STRAMMER MORITZ 3 fried eggs on roasted sourdough bread Gouda (1+2) Tomato Pickled cucumber	12,00
STRAMMER MAX & MORITZ 3 fried eggs on roasted sourdough bread Cooked Ham (2) Gouda (1+2) Tomato Pickled cucumber	13,00	NELSON BURGER Whole grain bread Chicken breast Gouda (1+2) Arugula Mayonnaise 2 organic fried eggs	14,00

YOGURT & CO **DAILY UNTIL 4 pm**

GREEK YOGURT WITH FRESH FRUITS WITH HONEY VEGETARIAN	9,30	9,80
COCONUT SOY YOGURT WITH FRESH FRUITS AGAVE SYRUP VEGAN	9,30	9,80
FRUIT BOWL WITH FRUIT OF THE SEASON VEGAN		8,30
BALTHASARS HOMESTYLE GRANOLA ROASTED IN THE OVEN WITH MAPLE SYRUP Homemade muesli Cranberries Quinoa pops Millet Oats Spelt Coconut flakes Almonds Hazelnuts Sunflower seeds Fresh fruit With Greek yogurt VEGETARIAN With coconut soy yogurt VEGAN		10,90
CHIA SUPERFOOD BOWL VEGETARIAN WITHOUT OAT CHOCOLATE CRUNCH VEGAN		12,00
Balthasars homemade coconut chia pudding Oat chocolate crunch Spelt flakes Goji Fresh berries Banana		
ACAI SUPERFOOD BOWL Acai berries Fresh fruit Homemade nut granola VEGETARISCH		13,00

PANCAKE & FRENCH TOAST **DAILY UNTIL 4 pm**

PANCAKE MAPLE SYRUP VEGETARIAN		8,60
PANCAKE BLUEBERRIES MAPLE SYRUP VEGETARIAN		11,80
PANCAKE BANANA CHOCOLATE SYRUP VEGETARIAN		11,80
PANCAKE FRESH FRUITS MAPLE SYRUP VEGETARIAN		12,50
FRENCH TOAST NATURAL MAPLE SYRUP VEGETARIAN WITH ROASTED BACON (2+7+8)	8,00	9,50
FRENCH TOAST FRESH FRUITS MAPLE SYRUP VEGETARIAN		11,80

ALL DISHES MAY CONTAIN ALLERGIC INGREDIENTS

(1) with colorant, (2) with preservative, (3) caffeinated, (4) quinine, (6) with sweetener contains phenylalanine, (7) with antioxidant, (8) with flavor enhancer, (9) taurine