



REITSCHULE
CAFE · RESTAURANT
SEIT 1927

FRÜHSTÜCK

HALBES DUTZEND AUSTERN

6 Fine de Claire Austern N°3, Zitrone,
Schalotten-Vinaigrette, Chesterbrot

25

GESUND

Halbe Avocado, Tomaten, Gurke, Kräuter-Hüttenkäse,
Obstsalat, Sojajoghurt, Graved Lachs, gekochtes Ei,
Brötchenkorb, Butter

15.5

BAYERISCH (L)

2 Münchner Weißwürste, Breze, süßer Senf

10

RUSTIKAL (L,G)

3 Freiland Spiegeleier, Bratkartoffeln, Petersilie,
krosser Speck

15

ENGLISCH (L)

2 Poltinger Lambratwürste, Baked Beans, 2 Freiland
Spiegeleier, Grilltomate, krosser Speck, Toast

18.5

SHAKSHUKA (L)

Eier in pikanter Tomatensauce, Paprika, Tomaten,
Zwiebeln, Kräuter, orientalische Gewürze, Knoblauch,
Brötchenkorb, Butter

16.5

KLASSISCH

Gouda, Emmentaler, Obatzda, Camembert, grobe
Leberwurst, Wacholderschinken, Mailänder Salami,
Mortadella, Parmaschinken, gekochtes Freiland Ei,
hausgemachte Marmelade, Brötchenkorb, Butter

20

BROT & CO

STRAMMES BROT

2 Freiland Onsen Eier (wachsweiches Ei),
geröstetes Kastenbrot, Rucola

13.5

+ pikanter Hummus, Grillgemüse

15.5

+ frischer Avocadostampf

16.5

+ Pastrami, Kräuterfrischkäse, Grillgemüse

22.5

+ Graved Lachs, Kräuterfrischkäse

20.5

EGG BENEDIKT BURGER

2 Freiland Onsen Eier (wachsweiches Ei),
junger Spinat, Sauce Hollandaise, Brioche Brötchen

15

+ Krustenschinken

17

+ Graved Lachs

20.5

HERZHAFTE PFANNKUCHEN

Speck und Käse

12

TOPPINGS

krosser Speck, Bergkäse, Tomaten,
Kräuter, Paprika, Feta

je 1.9

Avocado, Graved Lachs

je 3.5

Schwarzer italienischer Trüffel, gehobelt

5.8

BOWLS & SWEETS

ACAI BOWL (V,L)

Acaibeere, frisches Obst, frische Beeren, Granola,
Kokosnuss Flakes, Banane

19

KIWI SMOOTHIE BOWL (V,L)

Avocado, Kiwi, Kokos, Mango, Banane, Spinat, Feigen-
topping, Chiasamen, Crumble, Trauben, Pistazien

19

ORIENTAL BOWL (V,L,G)

Kichererbsencreme, gerösteter Blumenkohl, Babyspinat,
Rote Beete, Bulgur, Granatapfel, Tahinisauce

16.5

PANCAKES

Ahornsirup, frische Beeren, krosser Speck

17

BANANEN-PANCAKES

Schokoladensauce, Beeren, Puderzucker

13.5

FRENCH TOAST

Zimt & Zucker, Ahornsirup, Blaubeercoulis,
frische Beeren, Vanilleeis

16.5

+ krosser Speck

19

PFANNKUCHEN

hausgemachte Marmelade oder Nutella

8.5

EIER

EIERSPEISEN

Spiegelei - Rührei - Omelette
Aus jeweils 3 Freiland Eiern, Brötchenkorb, Butter

je 8.5

TOFU RÜHREI (V,L,G)

Rührei auf Pflanzenbasis, krosser Räuchertofu-Speck,
Brötchenkorb, Margarine

15.5

TOPPINGS

Schinken, krosser Speck, Bergkäse,
Tomaten, Kräuter, Egerlinge, Paprika, Feta

je 2

Avocado, Graved Lachs

je 3.5

Schwarzer italienischer Trüffel, gehobelt

5.8

JOGHURT, MÜSLI & CO

Bircher Müsli

6.5

Naturjoghurt

5.8

Sojajoghurt

6.5

Obstsalat

6.9

Buttercroissant

2.9

Breze

2.5

Butter, Frischkäse, hausgemachte Marmelade,

Nutella, Blütenhonig, Sahnemeerrettich

je 2

Kräuter-Hüttenkäse

3

Halbe Avocado

4.5

Portion Graved Lachs, Sahnemeerrettich

14.5

Brötchenkorb, Butter oder Margarine

5

G = glutenfrei, L = laktosefrei, V = vegan

Unsere Speisekarte im Restaurant ist entsprechend gekennzeichnet.

Die Allergenspezialkarte zeichnet alle Gerichte nach der

VERORDNUNG (EU) Nr. 1169/2011 DES EUROPÄISCHEN

PARLAMENTS UND DES RATES vom 25. Oktober 2011 aus.

Änderungen vorbehalten.



BREAKFAST

HALF A DOZEN OYSTERS

6 Fine de Claire oysters N°3, lemon,
shallot vinaigrette, chester bread

25

HEALTHY

Half avocado, tomatoes, cucumber, herb cottage cheese,
fruit salad, soy yoghurt, graved salmon, boiled egg,
bread basket, butter

15.5

BAVARIAN (L)

2 pieces Munich veal sausage, pretzel, sweet mustard

10

RUSTIC (L,G)

3 free-range fried eggs, fried potatoes, parsley,
crispy bacon

15

ENGLISH (L)

2 pieces Poltinger lamb sausage, 2 free-range fried eggs,
grilled tomato, baked beans, crispy bacon, toast

18.5

SHAKSHUKA (L)

Eggs in spicy tomatosauce, peppers, tomatoes, onions,
herbs, garlic, oriental spices, bread basket, butter

16.5

CLASSIC

Gouda, Emmentaler, Obatzda, Camembert, coarse liver
sausage, juniper ham, Milanese salami, mortadella,
Parma ham, boiled free-range egg, homemade jam,
bread basket, butter

20

BREAD & CO

ROASTED BREAD

2 free-range Onsen eggs (waxy egg),
toasted white bread, rocket

13.5

+ spicy hummus, grilled vegetables

15.5

+ fresh avocado mash

16.5

+ pastrami, herb cream cheese, grilled vegetables

22.5

+ graved salmon, herb cream cheese

20.5

EGG BENEDICT BURGER

2 free-range onsen eggs (waxy egg),
young spinach, Hollandaise sauce, brioche bun

15

+ ham

17

+ graved salmon

20.5

SAVOURY PANCAKES

Bacon and cheese

12

TOPPINGS

crispy bacon, cheese, tomatoes,
herbs, peppers, feta

each 1.9

Avocado, graved salmon

each 3.5

Black Italian Truffle, sliced

5.8

BOWLS & SWEETS

ACAI BOWL (V,L)

Acai berry, fresh fruits, fresh berries, granola,
coconut flakes, banana

19

KIWI SMOOTHIE BOWL (V,L)

Avocado, kiwi, coconut, mango, banana, spinach,
fig topping, chia seeds, crumble, grapes, pistachios

19

ORIENTAL BOWL (V,L,G)

Chickpeacream, roasted cauliflower,
baby spinach, marinated beetroot, bulgur,
pomegranate, tahini sauce

16.5

PANCAKES

Maple syrup, fresh berries, crispy bacon

17

BANANA PANCAKES

Chocolate sauce, berries, icing sugar

13.5

FRENCH TOAST

Cinnamon & sugar, maple syrup, blueberry coulis,
fresh berries, vanilla ice cream
+ crispy bacon

16.5

19

CRÊPE

homemade jam or Nutella

8.5

EGGS

EGG DISHES

Fried egg - scrambled egg - omelette
From 3 free-range eggs each, bread basket, butter

each 8.5

TOFU SCRAMBLED EGGS (V,L,G)

Vegetable-based scrambled eggs,
crispy smoked tofu bacon, bread basket, margarine

15.5

TOPPINGS

ham, crispy bacon, cheese, tomatoes,
herbs, boletus, peppers, Feta

each 2

Avocado, graved salmon

each 3.5

Black Italian truffle, sliced

5.8

— YOGHURT, CEREAL & CO —

Bircher Muesli

6.5

Natural yoghurt

5.8

Soy yoghurt

6.5

Fruit salad

6.9

Croissant

2.9

Pretzel

2.5

Butter, cream cheese, homemade jam,
Nutella, honey, horseradish

each 2

Herb cottage cheese

3

Half avocado

4.5

Portion graved salmon, horseradish

14.5

Bread basket, butter or margarine

5

G = glutenfree, L = lactosefree, V = vegan

Our menu is marked accordingly. The allergen special menu
draws all dishes according to the REGULATION (EU) No. 1169/2011
OF THE EUROPEAN PARLIAMENT AND COUNCIL
of 25 October 2011. Subject to alternations