



LANTANA

- SHOP & CAFE -

KAFFEE



	Espresso	4	20 ml	2,70€
	<i>Einzelner Espresso-Shot</i>			
	Double Espresso	4	40 ml	3,70€
	<i>Doppelter Espresso-Shot</i>			
	Americano	4	170 ml/340ml	3,8€/4,5€
	<i>Gemahlener Kaffee</i>			
	Filterkaffee	4	340 ml	3,9€
	<i>Ground Coffee</i>			
	Cappuccino	4/G	170ml/340ml	4,00€/4,7€
	<i>Ein einzelner Espresso-Shot, Milch / doppelter Espresso-Shot, Milch.</i>			
	Latte	4/G	340ml	4,90€
	<i>Ein einzelner Espresso-Shot, Milch</i>			
	Flat White	4/G	170 ml	4,6€
	<i>Ein doppelter Espresso-Shot, Milch.</i>			
	Espresso Macchiato	4/G	40 ml	3,00€
	<i>Ein einzelner Espresso-Shot, Milch.</i>			
	Double Espresso Macchiato	4/G	70 ml	4,00€
	<i>Ein doppelter Espresso-Shot, Milch.</i>			

Coffee
ALWAYS
A
good
IDEA

SIGNATURE-GETRÄNKE

Alle Sirupe sind hausgemacht 340ml

Spicy pumpkin Latte	4/G	5,80
<i>Espresso-Shot, Kürbisgewürz-Sirup, Milch, Sternanis, Zimt.</i>		
Apfel-Zimt-Pie-Latte	4/G/H	6.2€
<i>Milch, Apfelmarmelade, Kaffee, Zimt, Mandelblättchen, Limonade.</i>		
Matcha Latte	G	5,60€
<i>Milch, matcha</i>		
Vanilla Raf	4/G	5,60
<i>Ein einzelner Espresso-Shot, Zucker, Vanillezucker .</i>		
Gesalzener Karamellkaffee.	4/G	5.6€
<i>Ein einzelner Espresso-Shot, hausgemachter Sirup auf Basis von gesalzener Karamell, Butter, Meersalz, Zucker</i>		
Lavender Raf	4/G	5,8
<i>Kaffeekreme, Lavendelsirup, Espresso, Lavendelblüten.</i>		
Mochaccino	4/G	5,6
<i>Milch, Schokoladensauce auf Basis von Kaffeekreme, Zartbitterschokolade, Zucker, Kakao.</i>		
Chai Latte	G	5.9€
<i>Milch, Kokosöl, Honig, Schwarztee, Zucker, Zimt, Kardamom, Nelken.</i>		



SOFT DRINKS



KRÄUTERTEE

Stilles Wasser	330ml	3€
Sprudel Wasser		3€
Apfelschorle		3,5€
Cola		4€

	Ingwertee.	400ml	6.4€
	<i>Honigtee Aloe, Ingwer, Zitrone, Minze.</i>		
	Himbeer-Salbei-Tee		6.4€
	<i>Himbeertee, Minze, Salbei, Hibiskus, Limette.</i>		
	Bergamot Tee		6.4€
	<i>Bergamot-Püree, Honig, Minze, Limette.</i>		
	Lavender Tee		6,00€
	<i>Heißes Wasser, Limette, Zucker, Vanillezucker, Zimtstangen, Lavendel, blauer Tee</i>		
	Frischer Minztee		4,5€
	<i>Honig, Zitrone, Minze.</i>		
	Premium Schwarztee aus Kenia.		4,30
	Premium Grüntee aus Sri Lanka.		4,30

FRISCHER SAFT

	200ml	400ml
Frischer Orangensaft	4€	6.5€

IMMUNITÄT SHOTS

	50ml
Ingwer Shot	3€
<i>Frischer Ingwer, frischer-Zitronensaft, Apfelsaft, Honig.</i>	
Matcha Shot	3.2€
<i>Frischer Ingwer, frischer Zitronensaft, Matcha, Apfelsaft, Honig.</i>	



CHOCOLATE GETRÄNKE

Cacao	G	170ml	340ml	4,9€
<i>Kakao, Milch, Zucker</i>				
Babyccino	G/f			3.8€
<i>Milch, Zartbitterschokolade, Zuckersirup, Kakao.</i>				

SMOOTHIES

	Raspberry and Pistachio	400ml	6,7€
	<i>Himbeeren, Apfelsaft, Pistazien, Banane und Honig.</i>		
	Beeren-Smoothies	G	6,5€
	<i>Joghurt, gefrorene Beeren, Banane, Milch, Honig.</i>		
	Virgin Piña Colada smoothies		6,7€
	<i>Ananassaft, Banane, Eis, Kokosnuss-Püree</i>		
	Mango lassi		6,8€
	<i>Mango, veganes Joghurt, vegane Milch, Agavendicksaft.</i>		

Allergene:	Allergene:
A Gluten	H Nüsse
B Schalentiere	I Sellerie
C Eier	J Senf
D Fisch	K Sesamsamen
E Erdnüsse	L Schwefeldioxid
F Sojabohnen	M Lupinen
G Milch	N Weichtiere
Zusatzstoffe:	
1. Farbstoffe	6. Phenylalanin
2. Konservierungsstoffe	Quelle.
3. Antioxidantien	7. Süßstoffe
4. Koffein	8. Chinin
5. Geschmacksverstärker	9. Phosphate



COFFEE



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-SHOP & CAFE-

	Espresso 4 <i>Single Shot Espresso</i>	20 ml	2,70€
	Double Espresso 4 <i>Double Shot Espresso</i>	40 ml	3,70€
	Americano 4	170 ml/340ml	3,8€/4,5€
	Ground Coffee Filter Coffee 4 <i>Ground Coffee</i>	340 ml	3,9 €
	Cappuccino 4/G	170ml/340ml	4 € / 4,7€
	<i>A single shot of espresso, milk, /double shot of espresso, milk.</i>		
	Latte 4/G	340ml	4,90€
	<i>Single shot of espresso, milk.</i>		
	Flat White 4/G	170 ml	4,6€
	<i>Double shot of espresso, milk.</i>		
	Espresso Macchiato 4/G	40 ml	3 €
	<i>Single shot of espresso, milk.</i>		
	Double Espresso Macchiato 4/G	70 ml	4 €
	<i>Double shot of espresso, milk.</i>		

Coffee
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SIGNITURE BEVERAGES

All syrups are homemade.

Spicy pumpkin Latte	4/G/H	340ml	5.8€
<i>Shot of espresso, pumpkin spice syrup, milk, star anise, cinnamon</i>			
Apple Cinnamon Pie Latte	G		6.2€
<i>Milk, apple jam, coffee, cinnamon, almond flakes, soda</i>			
Matcha Latte	4/G		5.6€
<i>Milk, matcha</i>			
Vanilla Raf			5.6€
<i>Single shot espresso, sugar, vanilla sugar,</i>			
Salty Caramel Coffee	4/G		5.6€
<i>Single shot espresso, homemade syrup based on salted caramel, butter, sea salt, sugar,</i>			
Lavender Raf	4/G		5.8€
<i>Coffee cream, lavender syrup, espresso, lavender flowers</i>			
Mochaccino	4/G		5.6€
<i>Milk, chocolate sauce based on coffee cream, dark chocolate, sugar, cocoa</i>			
Chai Latte	G		5.9€
<i>Milk, coconut oil, honey, black tea, sugar, cinnamon, cardamom, cloves</i>			



SOFT DRINKS

Still Water	330ml	3€
Sparkling Water	3€	
Apfelschorle	3,5€	
Cola	4€	



NATURE TEAS

	Ginger Tea	400ml	6.4€
	<i>Honey tea aloe, ginger, lemon, mint</i>		
	Raspberry Sage Tea	6.4€	
	<i>Raspberry tea, mint, sage, hibiscus, lime</i>		
	Bergamot Tea	6.4€	
	<i>Bergamot purée, honey, mint, lime</i>		
	Lavender Tea	6 €	
	<i>Hot water, lime, sugar, vanilla sugar, cinnamon sticks, lavender, blue tea</i>		
	Fresh Mint Tea	4,5€	
	<i>Honey, lemon, mint,</i>		
	Premium Black Tea from Kenya	4,3€	
	Premium Green Tea from Sri lanka	4,3€	

FRESH JUICE

Orange fresh juice	200ml	460ml
	4€	6.5€

IMMUNITY SHOTS

Ginger Shot	50ml
<i>Fresh ginger, fresh lemon juice, apple juice, honey</i>	3€
Matcha Shot	3.2€
<i>Fresh ginger, fresh lemon juice, matcha, apple juice, honey</i>	



CHOCOLATE BEVERAGES

Cacao	G	170ml	460ml	4.9€
<i>Cocoa, milk, sugar.</i>				
Babyccino	G/f	3.8€		
<i>Milk, dark chocolate, sugar syrup, cocoa.</i>				

SMOOTHIES

	Raspberry and Pistachio	460ml	6,7€
	<i>Raspberry, apple juice, pistachios, banana, and honey.</i>		
	Berry smoothies	G	6,5€
	<i>Yogurt, frozen berries, banana, milk, honey</i>		
	Virgin Piña Colada smoothies	6,7€	
	<i>Pineapple juice, banana, ice, coconut purée</i>		
	Mango lassi	6,8€	
	<i>Mango, vegan yogurt, vegan milk, agavé syrup.</i>		

Allergens:	Allergens:
A Gluten	H Nuts
B Crustaceans	I Celery
C Eggs	J Mustard
D Fish	K Sesame Seeds
E peanuts	L Sulphur Dioxide
F Soybeans	M Lupines
G Milk	N Molluscs
Additives:	
1.Dyes	6. Phenylalanine source
2. Preservatives	7. Sweeteners
3. Anti-oxidants	8. Quinine
4. Caffeine	9. Phosphates
5. Flavor enhancers	




LANTANA

- SHOP & CAFE -

FRÜHSTÜCK

	Veganes Frühstücksgericht	K/A/H	360g	14€
	Geröstete Auberginen, Vollkorntoast, dazu cremiger Hummus, aromatische getrocknete Tomaten, veganes Joghurt mit Agavendicksaft, frische Avocado, knackige Salatblätter, saftige Tomaten, knackige Gurke, ein nährstoffreicher Samenmix und ein Hauch von Olivenöl.			
	Joghurt mit Beeren	G/A/H	220g	4,5€
	Klassischer Joghurt, Müsli, Beeren, Bananen, Nüsse.			
	Pfannkuchen mit Mascarpone und Beeren	A/G/H/C	420g	14€
	Pfannkuchen, Mascarpone, Erdbeeren, Honig, Pistazien.			
	Haferbrei mit Kokosnuss und Marmelade	G/H/A	290g	8,00€
	Milch, Haferflocken, Himbeermarmelade, Kokosflocken.			
	Drei-Käse-Croissant	A/G/C/K	210g	6,4
	Croissant, Frischkäse, Gouda, Mozzarella, Tomate, Babyspinat.			
	Lachs-Pfannkuchen	fi/C/A/D	260g	14,00€
	Pfannkuchen, Lachs, Avocado, Frischkäse, Babyspinat, Zitrone			
	Avocado Toast	A/K	200g	9,70€
	Avocado, Brot, frische Tomaten, Olivenöl, Limettensaft, Limette, Salz, Pfeffer, rote Zwiebel, Lamm's Lettuce, Knoblauch, Saatmix.			

Pochiertes Ei	C	2€
Feta	f/i	2€
Lachs	D	3,5€
Schinken	2/3	3€

	Schinken-Käse-Croissant	fi/C/A/2/3	210g	6,80€
	Croissant, Frischkäse, Gouda, gekochter Schweine-Schinken, Tomaten, Lamm's Lettuce			
	Mozzarella, Kirschtomaten-Toast	A/fi/H	327g	9,70€
	Brot, Mozzarella, frische Tomaten, Rucola, Olivenöl, Knoblauch, Balsamico-Creme.			
	Quarkpfannkuchen mit Himbeermarmelade	A/C/fi	240g	13€
	Quarkpfannkuchen, Joghurt, Himbeermarmelade, Minze.			

RÜHREI

NATUR	A/C	9€
Drei Bio Rühreier, Beilagensalat, Balsamico soße und Toast		
CHERRY-TOMATE MOZZARELLA	A/G/C	12€
Drei Bio-Rühreier mit Cherry-Tomaten und Mozzarella, dazu ein frischer Beilagensalat und knusprig getoastetes Brot.		
Schinken	A/F/C	12€
Drei Bio-Rühreier mit Schinken, dazu ein frischer Beilagensalat, verfeinert mit Balsamico-Dressing, und knusprig getoastetes Brot.		

WRAPS

Hähnchen-Wrap	fi/A	270g	8€
Tortilla, Käse, Hähnchenfilet, Eisbergsalat, frische Tomaten, Mayonnaise-Sauce mit Kapern und Sardellen.			
Hummus- und Aubergine -Wrap	A/H	320g	8,5€
Tortilla, Hummus-Pesto, geröstete Aubergine, Zitrone, Lamm's Lettuce.			

BAGELS

Bagel mit Lachs und Avocado.	A/fi/K/D	210g	8€
Bagel, mariniertes Lachsfilet, Avocado, frische Tomaten, Rucola, Frischkäse.			
Avocado Und Hummus Bagel	A/K	210g	8€
Bagel, Avocado, Hummus, Gurke, Lamm's Lettuce, getrocknete Tomaten.			

Allergene:	Allergene:
A Gluten	H Nüsse
B Schalentiere	I Sellerie
C Eier	J Senf
D Fisch	K Sesamsamen
E Erdnüsse	L Schwefeldioxid
F Sojabohnen	M Lupinen
G Milch	N Weichtiere

SALATE

Wald Salat	fi/K	400g	13€
Gegrilltes Hähnchenfilet, Salatmischung, Avocado, Kirschtomaten, Feta, Gurken, Kalamata-Oliven, Saatmix, Olivenöl.			
Gerösteter Auberginensalat.	H/A	400g	13€
Geröstete Auberginen, Lamm's Lettuce, Hummus, Pesto, Tomaten, Walnüsse, Feta, Olivenöl.			
Caesar Salat	fi/K	400g	13,5€
Romaine lettuce, cherry tomatoes, chicken, croutons, Parmesan cheese, Caesar dressing.			

HAUSGEMACHTE CHEESECAKES

New York Cheesecake	A/fi/C	145g	5€
Frischkäse, Milchbiscuits, Butter, Eier, Schlagsahne, Stärke, Zucker, Zitronensaft.			
Chocolate Cheesecake	A/G/C/F	150g	5,5€
Frischkäse, Eier, Schlagsahne, Milchbiscuits, Schokolade, Milch, Stärke			
Cake of the day		150g	6,5€

SWEET TARTS

Carrot Cake	A/G/C/F	170g	5,9€
Karotte, Frischkäse, Rosinen, getrocknete Pflaumen, Zimt, Muskatnuss, Butter, Eier, brauner Zucker.			
Tart of the day		150g	6,5€

BAKERY

Vegan Very Berry Muffin	A/H	130g	4€
Mehl, Hafermilch, Öl, Beeren, Rohrzucker.			
Croissant	A/C/G	65g	3€
Butter, Eier, Mehl, Zuckersirup.			
Chocolate Muffin	A/C/5/7/G/F	140g	4,2€
Mehl, Ei, Schokolade, Sonnenblumenöl.			
Chocolate Cookie	A/C/5/7/G/F	55g	2,5€
Mehl, Eier, weiße Schokolade, Sonnenblumenöl.			
Chocolat Croissant	A/G/C/F	75g	3,5€
Weizenmehl, Butter, Wasser, Hefe, Zucker, Ei, Tafelsalz, Weizengluten, Schokolade.			
Vegan Lemon Bread	A	100g	3,8€
Mehl, Öl, brauner Zucker, Zitrone, Limette.			

OH MY GREEN

Gluten Free Tart	H/G/C/F	150g	4,5€
Brownie, Müsli, Himbeeren, Eier, Schokolade, Mandeln, Sonnenblumenöl, Nüsse.			

Additives:	6. Phenylalanine source
1. Dyes	7. Sweeteners
2. Preservatives	8. Quinine
3. Anti-oxidants	9. Phosphates
4. Caffeine	
5. Flavor enhancers	



LANTANA

- SHOP & CAFE -



BREAKFAST

	Vegan breakfast Plate	K/A/H	360g	14€	Roasted eggplant, whole grain toast, served with creamy hummus, aromatic sun-dried tomatoes, vegan yogurt with agave syrup, fresh avocado, crisp lettuce leaves, juicy tomatoes, crunchy cucumber, a nutrient-rich seed mix, and a drizzle of olive oil.
	Yogurt with berries	G/A/H	220g	4,5€	Classic yogurt, muesli, berries, bananas, nuts
	Pancakes with Mascarpone and berries	A/G/H/C	420g	14€	Pancakes, mascarpone, strawberries, honey, pistachio nuts
	Oatmeal with coconut and jam	G/H/A	290g	8 €	Milk, oats, raspberry jam, coconut flakes
	Three cheese Croissant	A/G/C/K	210g	6,4€	Croissant, cream cheese, Gouda cheese, mozzarella cheese, tomato, baby spinach
	Salmon Pancakes	fi/C/A/D	260g	14€	Pancakes, salmon, avocado, cream cheese, baby spinach, lemon
	Avocado Toast	A/K	200g	9,7€	Avocado, bread, fresh tomatoes, olive oil, lime juice, lime, salt, pepper, red onion, lamb's lettuce, garlic, seed mix
	Add a poached egg	f/I		2€	
	Add Feta	C		2€	
	Add Salmon	D		3,5€	
	Add Ham	2/3		3€	
	Ham and Cheese Croissant	fi/C/A/2/3	210g	6,8€	Croissant, cream cheese, Gouda cheese, cooked pork ham, tomatoes, lamb's lettuce
	Mozzarella, cherry tomato toast	A/fi/H	327g	9,7€	Bread, mozzarella, fresh tomatoes, arugula, olive oil, garlic, balsamic cream
	Cottage cheese pancakes with raspberry jam	A/C/fi	240g	13€	Cottage cheese pancakes, yogurt, raspberry jam,

SCRAMBLED EGGS

Natur	A/C	9 €	Three organic scrambled eggs served with a side salad, drizzled with balsamic dressing, and accompanied by toasted bread.
Cherry tomatoes with fresh mozzarella	A/G/C	12 €	Three organic scrambled eggs with cherry tomatoes and mozzarella, served with a side salad and toasted bread.
Ham	A/F/C	12 €	Three organic scrambled eggs with ham, served with a side salad, drizzled with balsamic dressing, and accompanied by toasted bread.

WRAPS

Chicken wrap	fi/A	270g	8€	Tortilla, cheese, chicken fillet, iceberg lettuce, fresh-tomatoes, mayonnaise sauce with capers and anchovies
Hummus & eggplant wrap	A/H	320g	8,5€	Tortilla, hummus, pesto, roasted eggplant, lemon, Lamb's lettuce

BAGELS

Bagel with salmon and avocado	A/fi/K/D	210g	8€	Bagel, marinated salmon fillet, avocado, fresh tomatoes, arugula, cream cheese
Avocado and Hummus bagel	A/K	210g	8 €	Bagel, avocado, hummus, cucumber, lamb's lettuce, sun-dried tomatoes

SALADS

Wald Salad	fi/K	400g	13€	Grilled chicken fillet, salad mix, avocado, cherry tomatoes, feta, cucumbers, kalamata olives, seed mix, olive oil
Roasted Aubergine Salad	H/A	400g	13€	Roasted aubergines, lamb's lettuce, hummus, hard wheat pasta, tomatoes, walnuts, feta, olive oil
Caesar Salat	fi/K	400g	13,5€	Grilled chicken fillet, salad mix, avocado, cherry tomatoes, feta, cucumbers, kalamata olives, seed mix, olive oil

CHEESECAKES HOMEMADE

New York Cheesecake	A/fi/C	145g	5€	Cream cheese, milk biscuits, butter, eggs, whipped cream, starch, sugar, lemon juice
Chocolate Cheesecake	A/G/C/F	150g	5,5€	Cream cheese, eggs, whipped cream, milk biscuits, chocolate, milk, starch
Cake of the day		150g	6,5€	

SWEET TARTS

Carrot Cake	A/G/C/F	170g	5,9€	Carrot, cream cheese, raisins, dried plums, cinnamon, nutmeg, butter, eggs, brown sugar
Tart of the day		150g	6,5€	

BAKERY

Vegan Very Berry Muffin	A/H	130g	4€	Flour, oat milk, oil, berries, cane sugar
Croissant	A/C/G	65g	3€	Butter, eggs, flour, sugar syrup
Chocolate Muffin	A/C/5/7/G/F	140g	4,2€	Flour, egg, chocolate, sunflower oil
Chocolate Cookie	A/C/5/7/G/F	55g	2,5€	Flour, eggs, white chocolate, sunflower oil
Chocolat Croissant	A/G/C/F	75g	3,5€	Wheat flour, butter, water, yeast, sugar, egg, table salt, wheat gluten, chocolate
Vegan Lemon Bread	A	100g	3,8€	Flour, oil, brown sugar, lemon, lime



OH MY GREEN

Gluten Free Tart	H/G/C/F	150g	4,5€	Brownie, muesli, raspberries, eggs, chocolate, almonds, sunflower oil, nuts
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Allergens:	Allergens:	Additives:	
A Gluten	H Nuts	1. Dyes	6. Phenylalanine source
B Crustaceans	I Celery	2. Preservatives	7. Sweeteners
C Eggs	J Mustard	3. Anti-oxidants	8. Quinine
D Fish	K Sesame Seeds	4. Caffeine	9. Phosphates
E peanuts	L Sulphur Dioxide	5. Flavor enhancers	
F Soybeans	M Lupines		
G Milk	N Molluscs		

