


ASPARAGUS CREAM SOUP 7.50
with wild garlic oil and small bread croutons ^(16 we, 22)

ASPARAGUS TOAST - OUR CLASSIC 15.80
with cooked ham, grated Emmental cheese and
gratinated with hollandaise sauce ^(3, 16 we, 18, 22)

TRADITIONAL ASPARAGUS - HEINSBERG ASPARAGUS 18.80
with melted butter or hollandaise sauce and new potatoes
optionally with ^(19, 22, 25)
- a selection of cooked ham and Black Forest ham ^(3, 8) + 6.50
- small Wiener Schnitzel ^(16 we, 18, 22) + 11.80
- Graved salmon ^(1, 19, 25) + 7.80

BRAISED LAMB 22.00
with thyme jus, fine ratatouille vegetables
and rosemary potatoes ^(2, 16 we, 22, 24)

 **SPRING BOWL (VEGAN)** 14.50
with baked tofu, colourful quinoa, avocado cream, baby spinach,
beetroot spaghetti and sun-dried tomatoes ⁽³⁾

HOMEMADE RHUBARB CRUMBLE 9.50
with hazelnut ice cream and whipped cream ^(16 we, 18, 22)

SPRINGTIME SPRITZ 8.00
Vodka, lemon juice, pineapple juice, melon liqueur, mint leaves,
garnished with lemon

VIRGIN BRAMBLE – non-alcoholic 7.80
Seedlip Grove 42, lemon juice, sugar syrup and blackberries

BAHKAUV BREW – Pale Ale 5,2 % Aachen Craft Beer 4.90

ESPORAO – Portugal (Barrique) – white wine ^(9, 27) 0.15l 4.90

SUNDAY BRUNCH
from 9 am to 1 pm

The next dates: 5th May | 2nd June

Please book in advance!

eb-aachen.de/reservierung/