

Breakfast every day from 10:00 to 16:00 clock

Pancakes

Pancakes with fruits cream cheese and maple syrup 10,90

Sweety

Vanilla cinnamon curd with Fruits, boiled egg, croissant, Baguette,
Honey and nougat cream 10,90

New Yorker Breakfast

Smoked turkey breast, ham, cream cheese and scrambled eggs ,Gouda 13,90

Straßburger Breakfast

Gorgonzola, Brie, Havarti, Emmental, Gouda, Mozzarella with tomatoes,
herbs and honey and jam cinnamon curd 14,90

Oxford Breakfast

Fried sausages, scrambled eggs with bacon, Baked Beans, toast and
Fruits 13,90

Florentiner Breakfast

Italian mortadella, Milano salami, mozzarella with fresh
Basil and tomatoes, gorgonzola, honey scrambled egg and jam cinnamon curd 14,90

Eritrean Breakfast

Dates-baked feta cheese skewers, fowl (quails bean mousse),
Honey, Taboula and couscous balls with chickpeas and sesame paste 14,90

Kreuzberger Breakfast

Tomato scrambled eggs, Pastirma (Turkish ham), cheese, olives,
Honey-sesame cream, goat cheese and tomatoes with fresh basil 13,90

For every breakfast they get fruit and a breadbasket

Scrambled or fried eggs - eggs of three

Nature, with fresh herbs and salad 8,90
9,90
With ham, mushrooms, Tomatoes and salad 9,90
With bacon, mushrooms and salad 9,90

Omelette

Spanish omelette with peppers, olives, potatoes and mushrooms 11,90
Tomato mozzarella, basil 9,90
Gorgonzola 9,90
Feta cheese with fresh tomatoes and basil 9,90

*The egg dishes are served with butter and toast, by request also whole grain bread
We only use eggs from free ranges*

Soups & Starters

Fruity orange tomato soup	€
From fresh oranges and tomatoes	6,60
Eritrean lens soup	6,90
with cardamom, Shallots, sesame oil and ginger yoghurt	6,90
Pumpkin and ginger cream soup	6,90
Pumpkin cream soup with fresh ginger and pumpkin seed oil	6,90
Gourmet Fish Soup	10,90
Delicious fish soup southern French style	10,90
Bruschetta	8,90
Baguette slices with tomato, garlic, olive oil and fresh basil and Salad	8,90
Caprese	9,90
Mozzarella with fresh tomatoes and basil and olive oil	9,90
Humus	8,90
Chickpeas and sesame paste with olive oil and garlic baguette	8,90
Vegan appetizer plate	16,90
Humus, vegetarian paste this marinated grilled vegetable, dried tomatoes and salad	16,90
Eritrean appetizer plates	19,90
Marinated grilled vegetables, Humus, Quail beans mousse, Cream cheese, marinated salmon with sourdough flatbread coat, And horseradish salad	19,90

For our young guests

Baked potato with Chicken nuggets	9,90
Pasta with tomato sauce	6,90
French Fries with Ketchup	6,90

Salads

Small mixed Salad	€
Fresh, small mixed salad of the season	6,90
Greek Salad	
Seasonal salad with tomatoes, cucumbers, peppers, carrots, peppers, Olives and feta cheese	13,90
Eritrean Salad	
Baked goat cheese with sesame on green salad, Caramelized Walnuts and in-house dressing	14,90
Salad "Nicoise"	
Seasonal salad with tuna, onion, egg, capers, olives tomatoes and cucumbers with our own dressing	14,90
Chicken Salad	
Grilled chicken breast with green salad, garnished with fresh fruit, Peppers and marinated mushrooms	15,90
Norwegian Salad	
Green salad with slices of marinated Norwegian salmon served, Pommery mustard with honey and dill dressing	14,90
Lentil-vegetarian Germany-Ravioli salad	
Warm lentils with vegetables on a mixed seasonal salad, served with strips of dumplings fried in butter	14,90

Pasta

Tortellini	
Italian tortellini with mushrooms in ham Garlic cream sauce and fresh basil	13,90
Spaghetti with Prawns	
Spaghetti with prawns, leek and mushrooms, spiced with Garlic, chilli and fresh tomato	16,90

Milagro Classic

Elsässer Tarte Flambée Original	€
Bacon, onions, sour cream and cheese	13,90
Tarte Flambée Spinach-gorgonzola	
Tarte Flambée with Spinach, Gorgonzola, sour cream and cheese	14,90
Vegetarian Tarte Flambée	
Feta cheese, marinated vegetables, dried herb cream Tomato and olive pesto	15,90
Vegan Tarte Flambée	
with wild garlic-dried tomato pesto, chickpea-sesame paste and grilled vegetables	15,90
Eritrea Style Tarte Flambée	
Shrimp, cardamom, young garlic, onions, Cilantro sour cream	16,90
Grilled chicken breast	
With rosemary-garlic sauce, herbed potatoes and vegetables season	16,90
Black Angus Steak hip (Argentina) 200g	
with crunchy vegetables, rosemary potatoes and béarnaise sauce	20,90
Wiener Schnitzel vom Kalb	
served with parsley potatoes and Salad or crispy fried potatoes and Salad	20,90 +1,90
Milagro Special Burger	
From the Argentine Angus beef, BBQ sauce, homemade wedges Cilantro sour cream and Salad	16,90
<u>Vegetarian</u>	
Vegetarian-Germany-Ravioli	
Crispy fried ravioli to wok vegetables with yogurt Minzdip	13,90
Cheese Spätzle	
Homemade cheese dumplings with mushrooms, fried onions small salad and side dishes	13,90
Spinach bread dumplings	
Fried spinach dumplings on mixed Mushroom of the season Parmesan ragout with salad	14,90
Eritrean sourdough flatbread	
Sourdough flatbread filled with wok vegetables and goat cheese on a Berberè Red curry sauce coated to Salatbouquet	15,90

Dessert

Lemon sorbet	€
Creamy lemon ice with sparkling wine	8,90
Afogato	
A scoop of vanilla ice cream with espresso	5,90
Creme Brûlée	
French creme caramel flambéed with brown cane sugar	6,50
Kaiserschmarrn	
with homemade plum and cinnamon compote	11,90

Ice Cream

Mixed ice	
Three scoops of your choice with cream	7,90
Banana Split	
Vanilla and chocolate ice cream with sliced banana, whipped cream, almonds and chocolate sauce	8,90
Ice chocolate 0,3l	
Garnished with a scoop of vanilla ice whipped cream and chocolate shavings	6,50
iced coffee 0,3l	
Vanilla ice cream, coffee garnished with whipped cream and chocolate flakes	6,50

Ice cream flavors: vanilla, lemon, strawberry, chocolate, walnut, pistachio peach, ice cream 2,20 € each