

Who picks the day like a flower,
harvests the bunch of its life.

“Dear guest!

Please let you server know if you wish
to be informed about ingredients contained
in our dishes or beverages that may cause
allergies or intolerances”

We serve breakfast
from 8.30 am to 11.00 am
Saturday and Sunday from 8.30 am to 1.00 pm

Carpe Diem breakfast

€ 33,50

Coffee with milk, cappuccino, espresso
hot valrhona-chocolate
or tea

Carpe Diem Kombucha Classic,
Cranberry or Quince

Bread & butter

Homemade jam
by Véronique Witzigmann

Honey

Pastry

Mango- chocolate cream

Waffles with fruits

Muesli or Joghurt

Fresh fruits

Eggs benedict

“Spanish Jamón de Trevélez”,
salami, farmers ham

Mixed cheese

Curd cheese-herbs-spread

Salmon

Homemade gooseliver

Beef tatar

Breakfast á la carte

Mango- chocolate ganache
or
Cream-nougat-vanilla creme
€ 1,90

Breadbasket
€ 5,50

Carpe Diem cereal
€ 3,90

Yoghurt natural
€ 2,20

Yoghurt
with homemade jam
by Véronique Witzigmann
or honey
€ 3,10

Homemade jam
by Véronique Witzigmann
€ 1,10 per piece

Honey
€ 0,90

Milk cream cheese strudel
€ 2,70

Creamy curd cheese with herbs
€ 2,70

Austrian cheese
€ 3,90

Farmers ham
€ 3,90

“Spanish Jamon de Trevelez”
€ 7,50

2 pieces waffles with fruits
€ 5,50

Eggs benedict with brioche,
tomatoes & hollandaise
€ 5,50

Creamy scrambled eggs
with tomatoes & young onion
€ 3,70

Creamy scrambled eggs
with grana cheese &
olive oil “Numero Uno”
€ 3,90

Creamy scrambled eggs
with farmers ham
€ 3,70

Creamy scrambled eggs
with salmon & char caviar
€ 3,90

Creamy scrambled eggs
bacon & quail fried egg
€ 3,90

Egg in a glass
€ 1,80

Medium boiled egg
€ 1,50

2 fried eggs with ham or bacon
€ 5,20

We also serve scrambled eggs in a cone!

If you want to change one's order we will do an
extra charge of € 2,00 per each change