



Kitchen is closing 30 minutes before closure.

Dear guests, tip is not included.

Cash only / No cards

Opening of the house in 1905



View from the Kantstraße



View from the Holtzendorffstraße

The history of our house

This house was designed in 1905 by Rudolf Walter and Walther Spickendorff as a public convenience.

It was in a sadly neglected state of disrepair, but we have awakened it to new life. We love this place and hope you will too

We welcome you to enter this little dream world, to relax and enjoy it for a while, whether on the terrace outside or beside the snug fireplace during the colder months.

Please consider that a great galette takes some time to prepare. So treat yourself to the cozy atmosphere, relax and listen to some lovely French music!

We wish you 'bon appétit' and all the best.

Aperitif & Digestif

Rosé Pampelmuse^d	0,20 l	6,80 €
Rosé Pampelmuse^d as spritzer	0,20 l	6,00 €
Aperol Spritz^{4,d} with orange slice	0,20 l	7,90 €
Pastis Henri Bardouin¹¹	4 cl	6,50 €
Pastis 51¹¹	4 cl	6,50 €
Cointreau¹/Grand Marnier¹	2 cl	4,70 €
Noilly Prat^d Vermouth	5 cl	6,50 €
Amaro Civino¹ herbal liqueur with a slice of orange and ice cubes	2 cl	5,00 €

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A bowl of olives⁵	5,00 €
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What are Galettes?

Galettes are the savoury version of crêpes from Brittany.

The dough for the Breton galettes is made from buckwheat flour and is prepared into a very thin, crispy pancake. They date back to the 12th Century, when leftover buckwheat soup was baked on hot stones. These stones were called 'jalet', which led to their current name.

Galettes^{fi}

All galettes come with salad garnish and homemade dressing^{1,2,d,k}.

Jambon & Fromage	10,50 €
with boiled ham ^{2,6,10} and cheese	
Complète	11,50 €
with boiled ham ^{2,6,10} , cheese and a fried egg	
Calais	12,50 €
with bush beans, smoked ham, béarnaise sauce ^{d,i} and cheese	
Lille	13,50 €
with fried mushrooms, herbal cream cheese, smoked ham, garlic, rocket salad	
Dijon	13,80 €
with salmon, apple and horseradish cream cheese	
Toulon	13,80 €
with salmon, cowberry and horseradish cream cheese	
Avignon	14,80 €
with fresh leaf spinach, salmon, béarnaise sauce ^{d,i} and cheese	

Montreux	11,80 €
with alpine cheese, cheese and smoked ham	
Montreux Miroir	12,80 €
with alpine cheese, cheese, smoked ham and fried egg	
Madrid	12,50 €
with Spanish Chorizo ^{fi} (spicy), garlic, rocket salad and cheese	
Barcelona	13,80 €
with dried tomatoes, scrambled egg, Spanish Chorizo ^{fi} (spicy), sheep's cheese, herbs de Provence and rocket salad	
Pablo	13,80 €
with beaten egg, peppers, cheese, chives, garlic, Spanish Chorizo ^{fi} (spicy) and rocket salad	
Brest	14,80 €
with fried mushrooms, boiled ham ^{2,6,10} , creamy pepper sauce and cheese	

Vegetarian Galettes

Fromage	10,50 €
with three kinds of cheese, rocket salad and herbs de Provence	
Nizza	11,50 €
with dried and fresh tomatoes, thyme, rocket salad and cheese	

Forestière	12,50 €
with cheese, fried mushrooms, garlic and rocket salad	
Jardin	11,50 €
with fresh leaf spinach, garlic and cheese	
Jardin Miroir	12,50 €
with fresh leaf spinach, garlic and cheese and fried egg	
Paris	11,50 €
with gorgonzola, walnuts and cowberry	
Cannes	11,50 €
with gorgonzola, homemade orange marmalade and almond slices	
Marseille	12,50 €
with sheep's cheese, olives ⁵ , dried and fresh tomatoes	
Aix-en Provence	12,50 €
with french beans, tomato-garlic-stock, cheese and herbs de Provence	
Orange	12,50 €
with goat cheese, homemade orange marmalade and almond slices	
Colmar	12,50 €
with goat cheese au gratin, tomatoes and honey	
Carcassonne	13,00 €
with goat cheese au gratin, apple slices, maple syrup and walnuts	

Crêpes^{a1,fi}

...are the French version of pancakes, which are usually garnished with sweet ingredients. They derive from the Galette and are also baked on hot, iron plates to make them thin and golden brown. In comparison to the traditional German pancake batter, they contain much less milk and flour. They are also baked with minimal grease, and this enhances the flavour of the tasty toppings.

Sucre & Beurre	3,70 €
with sugar and butter (optionally cinnamon) or only salted butter	
Suzette	7,00 €
with sugar, butter and orange liqueur ¹ flambéed	
Suzette Spéciale	8,50 €
with homemade orange marmalade, dark chocolate and orange liqueur ¹ flambéed	
Citrón	4,80 €
with sugar and fresh lemon juice	
Nicolette	4,80 €
with nut-nougat spread ^{h1}	
Nicolette Salé	5,80 €
with nut-nougat spread ^{h1} and salted butterscaramel	
Nicolette & Banane	6,30 €
with nut-nougat spread ^{h1} and banana	
Fraise	4,80 €
with homemade strawberry jam	
Fraise Noire	5,80 €
with homemade strawberry jam and dark chocolate	

Rosalie	6,80 €
with homemade orange marmalade and dark chocolate	
Caramel Au Beurre Salé	8,00 €
with homemade salted caramel and vanilla ice-cream	
Forêt Noire	9,50 €
with vanilla ice-cream, raspberry puree, dark chocolate and cherry brandy	
Calvados	8,50 €
with Calvados and stewed apple, flambéed	
Québec	7,00 €
with vanilla ice-cream and maple syrup	
Anne	5,50 €
with stewed apple (and optionally cinnamon)	
Luise	7,00 €
with plum puree, walnuts (and optionally cinnamon)	
Bernadette	7,40 €
with banana, honey and roasted almond slices	
Amanda	8,00 €
with crashed Amarettini ^h -cookies, Amaretto ^{1,h} liquor and vanilla ice-cream	
Soleil	7,50 €
with honey, roasted almond slices and vanilla ice-cream	
Sur La Plage	7,70 €
with banana and homemade salted buttercaramel	
 Additional scoop of vanilla ice-cream	 2,00 €

Ice-cream

Petit France	4,80 €
1 scoop of vanilla ice-cream doused with espresso	
Petit Bisou	5,80 €
1 scoop of vanilla ice-cream doused with espresso and orange liqueur ¹	
Petit Amanda	5,80 €
1 scoop of vanilla ice-cream with crashed Amarettini ^h , doused with Amaretto ^{1,h}	
Petit Peu Salé	5,90 €
1 scoop of vanilla ice-cream with homemade salted caramel	
Petit Fôret Noir	6,00 €
1 scoop of vanilla ice-cream with raspberry sauce, dark chocolate sprinkles, doused with Kirsch	
Petit Carcassonne	5,90 €
1 scoop of vanilla ice-cream with maple syrup and walnuts	
Petit Soleil	5,90 €
1 scoop of vanilla ice-cream with homemade orange marmalade and orange liqueur 1	
Petit Enfant	3,50 €
1 scoop of vanilla ice-cream with or without chocolate sprinkles	

Apéritif & Digestif

Rosé Pampelmuse^d	0,20 l	6,80 €
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Hot beverages

Espresso	cup	2,40 €
Double Espresso	cup	3,90 €
Coffee	cup	2,70 €
	large cup	4,30 €
Cappuccino	cup	3,10 €
White coffee	cup	4,00 €
Latte Macchiato	glas	4,20 €
Swiss chocolate ^{h1}	cup	4,50 €
Tea different kinds	glas	2,70 €
Chai Tea with milk & honey	glas	4,50 €

Petit France		4,80 €
1 scoop of vanilla ice-cream doused with espresso		
Petit Bisou		5,80 €
1 scoop of vanilla ice-cream doused with espresso and orange liqueur ¹		

In need of more ice-cream variations?
Have a look at our "ice-cream" section on the previous pages.

Additional serving of honey	0,60 €
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Non-alcoholic beverages

Table water still or sparkling	0,20 l	2,20 €
	0,40 l	3,30 €
	0,50 l	4,20 €
Coca-Cola ^{1,3}	0,33 l	3,90 €
Coca-Cola Zero ^{1,3,8,9}	0,33 l	3,90 €
Sprite ^{1,10}	0,33 l	3,90 €
Bionade elderberry flavor	0,33 l	4,30 €
Juice	0,20 l	3,00 €
apple, red grape	0,40 l	5,60 €
Juice spritzer	0,20 l	2,50 €
apple, red grape	0,40 l	4,50 €
Rhubarb juice	0,20 l	3,50 €
	0,40 l	6,80 €
Rhubarb spritzer	0,20 l	2,90 €
	0,40 l	5,30 €

Red wine

Besinet Le Volcanic^d	0,10 ℓ	4,30 €
Cuvée of Merlot, Petit Verdot, Cabernet and Syrah	0,20 ℓ	6,30 €
velvety, berry aroma, few tannins	0,50 ℓ	15,50 €

White wine

Plaiment Gascogne^d	0,10 ℓ	4,30 €
Cuvée of Ugni blanc and Colombard	0,20 ℓ	6,30 €
dry, fruity, little acidity	0,50 ℓ	15,50 €

Rosé wine

Heinrich Vollmer^d	0,10 ℓ	4,30 €
from the Palatinate	0,20 ℓ	6,30 €
Cuvée of Spätburgunder and Portugieser	0,50 ℓ	15,50 €
sunny, dry aroma, round flavor		

Spritzer^d	0,20 l	5,30 €
Rosé Pampelmuse^d	0,20 l	6,80 €
Rosé Pampelmuse^d as spritzer	0,20 l	6,00 €
Kir white wine and Cassis¹	0,20 l	8,30 €
Kir Royal sparkling wine and Cassis¹	0,10 l	7,50 €

Beer

Berliner Pilsener	0,50 l	5,10 €
Berliner au Pampelmuse	0,50 l	5,40 €
Freiberger alcohol free	0,50 l	5,10 €
Schöffelhofer Hefeweizen	0,50 l	5,10 €
wheat beer with or without alcohol		

Cidre & Sparkling wine

Glas of sparkling wine	0,10 l	4,50 €
Côte Bretonne Brut^d Cidre	0,75 l	19,50 €

Fruit brandy

Mirabelle de Lorraine 46 %	2 cl	5,80 €
	4 cl	9,00 €

Marc de Champagne

Demoiselle Vranken	2 cl	5,80 €
Château de Castaignes	4 cl	9,00 €

Calvados

Château du Breuil V.S.O.P.	2 cl	5,80 €
	4 cl	9,00 €

Armagnac

Clés des Ducs	2 cl	5,80 €
	4 cl	9,00 €

If you enjoyed your stay with us, we would be grateful for a review online! You can find us on Facebook, TripAdvisor, Yelp and Google.

In case of any troubles, please talk to us.

Your *Cieplala*-Team

Food additives

- 1** with colouring
- 2** with preservative(s)
- 3** caffeinated
- 4** with quinine
- 5** sulphurated
- 6** with phosphate
- 7** with milk protein
- 8** with sweetener
- 9** contains phenylalanine
- 10** contains antioxidants
- 11** with liquorice

Allergens

- a** grain products (with gluten)
 - a1** wheat
 - b** fish
 - c** crustaceans
- d** sulphur dioxide and sulphites
- e** celery
- f** milk and lactose
- g** sesame seeds
- h** nuts
 - h1** hazel nuts
- i** eggs
- j** lupines
- k** mustard
- l** soy
- m** molluscs
- n** peanuts

All prices in Euro including currently valid VAT.

Tip is not included.

Only cash / No creditcards