

Nüsslein

CAFÉ & RESTAURANT

M E N U

Erfurt · Krämerbrücke · since 1907

BREAKFAST

French Breakfast 7 13 A G	5.80 €
1 croissant, jam, butter	
Acai Bowl A H	14.60 €
with fresh berries, homemade granola and fruit	
Fitness Bowl A C G H	14.20 €
homemade roasted muesli with fresh fruit & yogurt, honey, 1 organic egg, butter & 1 bread roll	
Nüsslein Bagel A C G H	16.70 €
with herb cream cheese, fresh avocado, tomatoes, lettuce and fried egg	
Benedict Bagel A C G H J	17.20 €
home-cured salmon, poached egg, fresh bagel and warm hollandaise sauce	
Vital Breakfast A C D G J	16.20 €
home-cured salmon with herb dip, crisp vegetables, 1 fried egg (organic), 2 slices of pumpernickel	
Eggs Benedict A C G L	16.80 €
on homemade brioche, poached egg on spinach & hollandaise sauce	
<i>Please see the last page for allergen information.</i>	
Cheese Breakfast 6 7 A G J	17.80 €
cheese selection from Italy & France, butter, fig mustard, 2 bread rolls	
Breakfast "Lotte" 2 3 6 7 A C G H J	18.60 €
sausage & cheese selection from Italy & France, jam, 1 boiled organic egg, freshly squeezed orange juice, butter, 2 bread rolls	
Breakfast "Amore" for Two 2 3 6 7 A C G H J	43.20 €
2 glasses of prosecco, sausage & cheese selection from Italy & France, 2 organic eggs, 2 freshly squeezed orange juices, butter, jam, 4 bread rolls, 2 croissants	
Scrambled Eggs (free-range) 2 A C G J	
with herbs & tomatoes 10.20 € · with bacon 11.90 €	
Omelette A C F G H J	12.00 €
(free-range) with homemade pesto, tomato & mozzarella	
Fruit Salad	8.80 €
Freshly Squeezed Orange Juice	4.20 €
0.2 l	

CAKES & COFFEE

We bake fresh every day. We try to preserve the traditions and recipes of the old Erfurt Café & Restaurant Nüsslein, established in 1907, while embracing new inspiration. That is why our selection changes not only with the seasons, but daily. Please ask us about today's selection, or take a look at our cake counter.

Cakes & Tarts — daily selection, per slice

Meringue, fruit & baked tart	5.20 €
Cream & butter cream tarts	5.80 €
Extra cream	1.30 €

Coffee Specialties

Espresso at the counter	2.00 €
Espresso	2.90 €
Double espresso	3.90 €
Espresso macchiato	3.20 €
Double espresso macchiato	4.10 €
"Pott" filter coffee (large)	4.80 €
Café crème	3.30 €
Cappuccino	4.10 €
Flat white	4.60 €
Coffee cortado	3.60 €
Double cappuccino	5.10 €
Cortado leche y leche	4.10 €
Café au lait	4.80 €
Latte macchiato	4.80 €
Schokochino (chocolate cappuccino)	4.10 €
Matchaccino	4.10 €
Coffee Mexico	4.60 €
Iced coffee with vanilla ice cream	6.20 €
Iced chocolate with vanilla ice cream	6.50 €
Chai latte	5.10 €
Oat milk / lactose-free milk	+0.40 €
Latte macchiato with egg liqueur (4cl)	6.20 €
Latte macchiato with Baileys (4cl)	6.20 €
Irish coffee with whisky (4cl)	5.70 €
Grog	4.10 €
Hot lemon	3.30 €
Hot chocolate with cream	4.90 €
Lumumba hot chocolate & 1 shot of rum	6.20 €

Mulled apple punch & 1 shot of white rum 6.00 €

Glass of milk 2.40 €

Tea Specialties

Various high-quality loose-leaf teas from Tee-In Erfurt.

Glass of green tea 4.10 €

0.3 l

Glass of black tea 4.10 €

0.3 l

Glass of fruit tea 4.10 €

0.3 l

Glass of herbal tea 4.10 €

0.3 l

Pot of tea, your choice 6.20 €

0.4 l, served on a warmer

Please ask us about further varieties.

FOR THE SMALLER APPETITE

Bruschetta <small>AGKJ</small> with chopped tomatoes, fresh onions, basil and mozzarella	10.40 €
Baked French Goat Cheese <small>AGIKJ</small> with salad, chili & chestnut honey	12.80 €
Snack Board <small>AGIK</small> with aioli, cream cheese, olives, sun-dried French tomatoes & baguette	11.20 €
"Nüsslein" Cheese Plate <small>KAGLJ</small> selection of fine cheeses, with fig mustard, grapes & olives	16.80 €

SALAD

Salad Bowl <small>AGKJ</small> with rice, lettuce, tomatoes, cucumber, bell pepper, corn, edamame, mango Upgrade your salad with: goat cheese +6.50 € · avocado tartare +4.50 € · salmon +9.40 € · chicken breast strips +7.20 € · burrata +5.60 € · sautéed chanterelles +6.50 €	14.60 €
Mango Avocado Tartare <small>AGHJ</small> with side salad & roasted pine nuts, and sautéed chanterelles	19.20 €

SUMMER AT NÜSSLEIN

Seasonal menu

Wine Recommendation

Gutedel 0.2 l	8.50 €
Zahn Winery QbA 0.75 l — dry, green apple, lemon, lively, fresh	27.50 €

Soup

Pea & Mint Cream Soup <small>AGLK</small> with sautéed chanterelles	8.70 €
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Salad

Bruschetta <small>AGKJ</small> with sautéed chanterelles	12.80 €
Burrata Salad <small>AHGJK</small> with grilled peach, chanterelles, cherry tomatoes, rocket & roasted walnuts	23.20 €

Main Course

Baked Potato <small>AGJ</small> with creamy chanterelle sauce & sautéed leek	19.60 €
Pan-Fried Salmon Fillet <small>ADG</small> with bacon sauce, chanterelle & bean vegetables & rosemary potatoes	29.80 €
Veal Schnitzel <small>AGCJ</small> with creamy chanterelles & parsley potatoes	32.40 €
Pork Schnitzel <small>AGCJ</small> with creamy chanterelles & parsley potatoes	26.40 €
Juicy Chicken Breast <small>AG</small> in a fine roasting sauce, with chanterelle & peach ragout & rosemary potatoes	24.60 €
Chanterelle Flammkuchen <small>AGIJL</small> with sautéed chanterelles, red onions, parsley, sour cream & parmesan	17.20 €

Refreshments

Nüsslein Strawberry Punch 0.3 l — with fresh strawberries, strawberry juice, prosecco and ginger ale (also available non-alcoholic)	7.60 €
Peach Iced Tea 0.4 l — with peach, lime & mint	6.20 €

TYPICALLY THURINGIAN

Thuringian Bratwurst <small>AGILJ</small> on hearty sauerkraut with mashed potatoes	14.90 €
Thuringian "Brätel" <small>AGJIL</small> roasted marinated pork neck with braised apple & onion vegetables, roast potatoes and salad	18.60 €
Beef Roulade <small>AGJIL</small> with braised red cabbage & Thuringian dumplings	24.80 €

DESSERT

Creamy Panna Cotta <small>GC</small> with caramelized peaches	7.90 €
Tropical Dessert <small>ACG</small> with mango & passion fruit	8.70 €
"Nüsslein" Cheese Plate <small>KAGLJ</small> selection of fine cheeses with fig mustard, grapes & olives	16.80 €
Espresso Martini <small>ACG13</small> espresso, Kahlua & vodka	8.80 €

HEARTY BURGERS

"Nüsslein" Burger <small>ACGHIJK</small> juicy beef patty, braised onions, crispy bacon & barbecue sauce	18.60 €
Club Chicken Burger <small>ACGI</small> grilled chicken breast, ham, crisp lettuce, fried egg, tomatoes, homemade white barbecue sauce	18.40 €

SERVED ALL DAY

Grandma's Farmhouse Breakfast <small>CGJ</small> prepared the classic way with potatoes, bacon, onions, egg and pickles	17.20 €
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FLAMMKUCHEN

Flammkuchen "Alsace Style" <small>AGHJ</small> with bacon, onions, sour cream, mustard & Limburger cheese	16.40 €
Vegetarian Flammkuchen <small>AGHJ</small> with pear, goat cheese, walnuts & honey	16.80 €
Salmon Flammkuchen <small>AGHJD</small> with home-cured salmon, rocket, red onions & cranberries	17.20 €

SOUP

Soljanka <small>AEIJL</small> Thuringian style, with sour cream and seasonal herbs	8.80 €
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BEER

Draught

Watzdorfer Burgpils 3.80 € / 4.90 €
0.25 l / 0.4 l

Paulaner Hefe Hell 4.20 € / 5.70 €
0.3 l / 0.5 l

Bottled

Heimathafen Erfurter Helles 4.90 €
0.33 l

Heimathafen Erfurter IPA 4.90 €
0.33 l

Heimathafen Gleis Null (alcohol-free) 4.90 €
0.33 l

Munich Helles 4.00 €
0.33 l

Watzdorfer Schwarzbier 3.90 €
0.33 l

Paulaner Hefe, alcohol-free 5.30 €
0.5 l

Beer Mixes (0.25 l / 0.4 l)

Cola beer 3.80 € / 4.90 €

Radler (beer & lemonade) 3.80 € / 4.90 €

JUICES

Organic juices, Malus cider mill (0.2 l / 0.4 l)

Cloudy apple juice 3.40 € / 5.20 €

Apple-quince juice 3.40 € / 5.20 €

Apple-blackcurrant juice 3.40 € / 5.20 €

Rhubarb juice 3.40 € / 5.20 €

Apple-aronia juice 3.40 € / 5.20 €

Apple-ginger juice 3.40 € / 5.20 €

Organic juice spritzer 3.20 € / 4.80 €

Juices (0.2 l / 0.4 l)

Cherry juice 3.20 € / 4.80 €

Banana juice 3.20 € / 4.80 €

Orange juice 3.20 € / 4.80 €

Strawberry juice 3.20 € / 4.80 €

Juice spritzer 3.10 € / 4.70 €

Freshly squeezed orange juice 4.20 €
0.2 l

SOFT DRINKS

Water (0.25 l / 0.75 l)

Thuringian Waldquell, sparkling 3.30 € / 6.40 €

Thuringian Waldquell, still 3.30 € / 6.40 €

Lemonade

Orangina Orange 3.40 €
0.25 l

Orangina Rouge 3.40 €
0.25 l

Afri-Cola 3.20 €
0.2 l

Coca-Cola 4.20 €
0.33 l

Spezi 4.20 €
0.33 l

Coca-Cola Zero 4.20 €
0.33 l

French lemon lemonade 4.20 €
0.33 l

French grapefruit lemonade 4.20 €
0.33 l

Sprite 4.20 €
0.33 l

Bitter Lemonades

Tonic water ¹⁴ 3.30 €
0.2 l

Ginger ale 3.30 €
0.2 l

Bitter lemon ¹⁴ 3.30 €
0.2 l

Spicy ginger ¹⁴ 3.50 €
0.2 l

APERITIF

Martini Bianco 2	4.50 €
Aperol Spritz 1 Aperol, prosecco, soda, orange	7.80 €
Rosato Bella 1 Ramazzotti Rosato with Schweppes Wild Berry & lemon	8.00 €
Campari Orange 1 Campari, orange juice & orange	8.00 €
Hugo 1 elderflower syrup, prosecco, lime, mint	7.50 €
Pink Lady 1 grapefruit syrup, prosecco, soda, orange	7.50 €
Berry 1 Lillet Blanc with Schweppes Wild Berry & mixed berries	9.00 €
LIO Spritz 1 LIO liqueur, prosecco, soda, lemon	7.80 €
Port Wine "Dona Antónia" 5 cl, Ferreira Tawny Port	8.20 €

PROSECCO & SPARKLING WINE

Italy (0.1 l / 0.75 l)

Prosecco Spumante "Il Fresco", Villa Sandi fresh, sparkling spumante, fine and long-lasting perlage, notes of green apple, ripe pear and exotic melon	4.80 € / 35.60 €
Natureo Sparkling Wine, Torres (alcohol-free) delicately fruity	4.80 € / 35.60 €

OPEN WINES

White Wine — Italy (0.2 l)

House Wine Pinot Grigio "Delle Venezie", Cantina Valdadige 6.90 €
fruity, fine balance of acidity and sweetness, elegant, dry

Chardonnay "Vallagarina" IGT, Cantina Valdadige 7.20 €
fresh, ripe fruit with fine notes, dry

Saale-Unstrut

Weissburgunder "Gröster Steinberg", Thürkind Winery 7.60 €
fragrant bouquet, delicate fruit sweetness & lovely smoothness, dry

Hessen

Riesling "Johannesberger Erntebringer", R. Nägler Winery 7.20 €
fruity bouquet, fresh, ripe Riesling character, dry

Bacchus, Weinhaus E. Bretz, Bechtolsheimer Petersberg 7.20 €
aromatic, fruity, mild, semi-sweet

White wine spritzer 6.40 €

Red wine spritzer 6.80 €

White wine with Campari 8.40 €

Red Wine — Italy (0.2 l)

House Wine Montepulciano "Il Mio", DOC Abruzzo 7.20 €
notes of plum and cherry, dry

Primitivo "Puglia", La Famiglia, IGT Veneto 7.40 €
young and full-bodied, aromas of red, robust fruit, juicy cherry flavor, dry

France

Merlot "Aimery", Pays d'Oc IGP, Maitres Vignerons 7.40 €
fruity bouquet, present acidity, full-bodied, deep fruit, dry

Malbec "La Belle Enseigne", Réunis, Cebazan IGP, Languedoc 7.60 €
full-bodied red wine, bouquet of blackcurrant, peppery and light vanilla notes, dry

Baden

Spätburgunder, Bischoffingen Winegrowers' Cooperative 7.40 €
round fruity bouquet, dark fruit flavours, full-bodied, harmonious, semi-dry

Rosé — Saale-Unstrut (0.2 l)

Rotling, Herzer Winery 7.40 €
fresh, fruity, semi-dry, notes of red berries, harmonious and light

Passions Z, Zahn Winery 7.60 €
fruity, red berries in the bouquet, juicy and light

Italy

Rosato "Collezione Il Mio", IGT Puglia 7.20 €
fresh and fruity, notes of red berries such as wild strawberry, sweet cherry, dry

BOTTLED WINES

White Wine — Saale-Unstrut (0.75 l)

Weissburgunder "Gröster Steinberg", Thürkind Winery 29.50 €
mild, smooth, fine fruit sweetness, with compact acidity in the finish, dry

Bacchus, Pawis Winery 29.50 €
aromatic, fresh, beautifully balanced, notes of grapefruit and lemon, dry

Italy

Lugana, Montezovo Terralbe, DOC 39.00 €
fresh & elegant, mineral, citrus notes, ideal with asparagus & fish

Rosé

Pink Pony, Born Winery, Saale-Unstrut 29.00 €
delicate and elegant, notes of fresh raspberry, vibrant colour, fine residual sweetness, semi-dry

Passions Z Rosé, Zahn Winery, Saale-Unstrut 29.50 €
fruity, red berries in the bouquet, juicy and light

Red Wine — France (0.75 l)

Malbec "La Belle Enseigne", Réunion, Cebazan IGP, Languedoc 24.50 €
full-bodied red wine, bouquet of blackcurrant, peppery and light vanilla notes, dry

Italy

Primitivo, Puglia IGT 28.50 €
full fruity bouquet, soft, full-bodied flavour with black cherry notes, harmonious, dry

Spain

Merlot / Cabernet Sauvignon "Optimo", Bodegas Alconde, Navarra 27.50 €
intense aroma of ripe berries & elegant roasted notes, full-bodied, well balanced, mild acidity, dry

DRINKS & COCKTAILS

Cuba Libre / Cuba White	9.00 €
Havana 3 years, lime, lime juice cordial, Coca-Cola / Sprite	
Mojito	9.00 €
Havana 3 years, lime, lime juice cordial, cane sugar, mint, soda	
Gin Tonic	9.00 €
gin, tonic water	
Moscow Mule	9.50 €
vodka, lime juice / lime juice cordial, spicy ginger ale	
LIO Tonic	9.50 €
LIO liqueur, lemon juice & tonic water	
Gin Mule	9.00 €
gin, lime juice / lime juice cordial, spicy ginger ale, fresh mint	
Caipirinha	9.50 €
Berro cachaça, lime juice cordial, lime, cane sugar	
Drunken Mango	9.50 €
dark rum, Luxardo maraschino, lime juice, mystic mango ginger ale	
Campari "Amalfi"	9.00 €
Campari, grapefruit syrup, bitter lemon	
Gin Buck	9.50 €
gin, lemon juice, ginger ale	
Alcohol-Free Cocktails	
Schöngeist	8.60 €
with lime juice, muscovado sugar & mint	
Gartenkunst	8.60 €
with cucumber syrup, lime juice & basil	
Virgin Gin Tonic	9.00 €
with cucumber, lime, lime juice & tonic water	
Cordino Spritz	6.50 €
with Cordino aperitivo, soda, orange — alcohol-free	
Not Italian Aperio	7.80 €
non-alcoholic aperitivo	
Not LIO Spritz	7.80 €
LIO, sparkling wine (alcohol-free), soda, lemon	

DIGESTIF

Grappa (4 cl)

"Giare Amarone" Marzadro	7.70 €
"Nonino" Grappa lo Chardonnay	7.20 €
"Villa Sandi" Grappa di Prosecco	7.20 €

Herbal Liqueurs

Ramazzotti	4.90 €
Krume Herbal Liqueur	7.20 €
Krume Herbal Liqueur Plus	7.70 €
Jägermeister	4.90 €

Whisky

Bulleit Frontier Bourbon Whiskey	5.70 €
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Vodka

Vodka	4.90 €
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Liqueur

Quince Liqueur	5.30 €
Vineyard Peach Liqueur	5.30 €

Fruit Brandy

Williams Pear Brandy	5.70 €
Cherry Brandy	5.70 €

ALLERGENS & ADDITIVES

Additives

- 1 contains colouring
- 2 contains preservative(s) / preserved
- 3 contains antioxidant
- 4 contains flavour enhancer
- 5 sulphured
- 6 blackened
- 7 waxed
- 8 contains phosphate
- 9 contains sweetener(s)
- 10 contains a type of sugar and sweetener(s)
- 11 contains a source of phenylalanine
- 12 contains milk protein
- 13 contains caffeine
- 14 contains quinine
- 15 contains taurine
- 16 contains acidifier

Allergen Legend

- A Cereals containing gluten
- B Crustaceans and products thereof
- C Eggs and products thereof
- D Fish and products thereof
- E Peanuts and products thereof
- F Soybeans and products thereof
- G Milk and products thereof (including lactose)
- H Nuts
- I Celery and products thereof
- J Mustard and products thereof
- K Sesame seeds
- L Sulphur dioxide and sulphites
- M Lupin and products thereof
- N Molluscs and products thereof

Note for Allergy Sufferers

Certain ingredients or other substances and products (such as processing aids) used in and remaining in food production may cause allergies and intolerances in some people, which can, in some cases, affect the health of those affected. Please ask our team if you have any questions about ingredients or allergens.