Breakfast

FRENCH BREAKFAST **5.80 €**
1 croissant, jam, butter
7|13|A|G

FITNESS BOWL **14.20 €**
homemade roasted granola with fresh fruit & yoghurt, honey, 1 organic egg, butter & 1 bread roll
A|C|G|H

VITAL BREAKFAST **16.20 €**
house-cured salmon with herb dip, crunchy vegetables, 1 fried egg (organic egg), 2 slices of pumpernickel
A|C|D|G|J|6|7

NÜSSLEIN BAGEL **16.70 €**
with herb cream cheese, fresh avocado, tomatoes, lettuce and fried egg
A|C|G|H

BENEDICT BAGEL **17.20 €**
house-cured salmon, poached egg, fresh bagel and warm hollandaise sauce
A|C|G|H|J

EGGS BENEDICT **16.80 €**
on homemade brioche, poached egg on spinach & hollandaise sauce
A|C|G|L

CHEESE BREAKFAST **17.80 €**
selection of Italian & French cheeses, butter, fig mustard, 2 bread rolls
6|7|A|G|J

THURINGIAN BREAKFAST **19.20 €**
Rotwurst (blood sausage), onions, Leberwurst (liver sausage), Knackwurst, ham, gherkin, mustard, butter & farmhouse bread
A|G|I|J|L|3|5

BREAKFAST »LOTTE« **18.60 €**
Italian & French cold cuts and cheeses, jam, 1 boiled organic egg, freshly squeezed orange juice, butter, 2 bread rolls
A|G|E|J|L|3|5

BREAKFAST »AMORE« ***for two*** **43.20 €**
2 glasses of Prosecco, Italian & French cold cuts and cheeses, 2 organic eggs, 2 freshly squeezed orange juices, butter, jam, 4 bread rolls, 2 croissants
2|3|6|7|A|C|G|H|J

SCRAMBLED EGGS
(eggs from certified organic farming)
with herbs & tomatoes **10.20 €**
with bacon **11.90 €**
2|A|C|G|J

OMELETTE **12.00 €**
(eggs from certified organic farming) with homemade pesto, tomato & mozzarella
A|C|H|F|G|J

Freshly squeezed **ORANGE JUICE** 0.2 L **4.50 €**

INFORMATION ON INGREDIENTS CAN BE FOUND ON THE LAST PAGE.

Cakes & Coffee

Always freshly baked.

At Nüsslein we try to preserve the traditions & recipes of the old Erfurt Café & Restaurant Nüsslein from 1907 while following new inspiration at the same time. That is why our selection changes not only with the seasons, but every day.

Just ask us

about today's selection or take a look at our cake counter.

Gateaux, Cakes & Co.

DEPENDING ON DAILY SELECTION

per slice

MERINGUE, FRUIT & BAKED GATEAUX	**5.20 €**
CREAM & CUSTARD GATEAUX	**5.80 €**
EXTRA WHIPPED CREAM	**1.30 €**

Hot Drinks

COFFEE SPECIALITIES

Cup of filter coffee [13]	**3.00 €**
Pot of filter coffee [13]	**5.10 €**
Espresso at the bar [13]	**2.00 €**
Espresso [13]	**2.90 €**
Double espresso [13]	**4.10 €**
Espresso macchiato [13]	**3.20 €**
Double espresso macchiato [13]	**4.30 €**
Pott Kaffee (large mug) [13]	**4.80 €**
Café crème [13]	**3.30 €**
Cappuccino [13]	**4.40 €**
Flat white [13]	**4.60 €**
Cortado [13]	**3.60 €**
Double cappuccino [13]	**5.10 €**
Cortado leche y leche [13]	**4.10 €**
Milchkaffee (café au lait) [13]	**4.80 €**
Latte macchiato [13]	**4.80 €**
Schokochino (chocolate cappuccino) [13]	**4.10 €**
Matchaccino [13]	**4.10 €**
Kaffee Mexico [13]	**4.60 €**
Iced coffee with vanilla ice cream [13]	**6.80 €**
Iced chocolate with vanilla ice cream [13]	**6.80 €**
Chai latte [13]	**5.10 €**

All coffee specialities are also available with oat milk or lactose-free milk on request.

Latte macchiato with egg liqueur 4 CL [13]	**6.20 €**
Latte macchiato with Baileys 4 CL [13]	**6.20 €**
Irish coffee with whisky 4 CL [13]	**5.70 €**
Grog (hot rum toddy)	**4.10 €**

Mulled wine from Weingut Born	**6.50 €**
Hot lemon	**3.30 €**
Hot chocolate with whipped cream	**4.90 €**
Lumumba HOT CHOCOLATE & A SHOT OF RUM	**6.20 €**
Apple punch & A SHOT OF WHITE RUM	**7.80 €**
Glass of milk	**2.40 €**

TEA SPECIALITIES

VARIOUS HIGH-QUALITY LOOSE-LEAF TEAS FROM THE TEA SHOP TEE-IN IN ERFURT.

GLASS OF green tea 0.3 L	**4.30 €**
GLASS OF black tea 0.3 L	**4.30 €**
GLASS OF fruit tea 0.3 L	**4.30 €**
GLASS OF herbal tea 0.3 L	**4.30 €**
POT OF tea of your choice 0.4 L	**6.30 €**

SERVED ON A TEA WARMER

Just ask us about further varieties.

INFORMATION ON INGREDIENTS CAN BE FOUND ON THE LAST PAGE.

Food

Light Bites

THURINGIAN SAUSAGE SALAD **11.20 €**
finely sliced Rostbratwurst (Thuringian grilled sausage), gherkin, red onion, mustard vinaigrette & farmhouse bread
J|3|I|A

POTATO PANCAKE **14.50 €**
large rösti style potato pancake, smoked trout, horseradish cream, apple & dill
3|L|J|D|G

DUO OF CURED SALMON & BEETROOT **14.20 €**
with rocket & baguette
3|L|J|D|G

GRATINATED GOAT'S CHEESE **11.20 €**
with chilli & honey, served with side salad & baguette
A|G

Salads

MIXED LEAF SALAD **11.60 €**
with pickled pears, roasted walnuts and house dressing
H|J|L
v

Pimp your salad with:

gratinated goat's cheese **+ 6.50 €**
fried chicken breast **+ 7.20 €**
avocado tartare **+ 6.50 €**

MANGO AVOCADO TARTARE **19.20 €**
with side salad, roasted pine nuts & fried Brussels sprouts
H|J|L
v

INFORMATION ON INGREDIENTS CAN BE FOUND ON THE LAST PAGE.

FOR THE COLD SEASON

Wine Recommendation

PRIMITIVO "CALA ZAGARO" 0.2 L **8.00 €**
FUNARO | APULIA, ITALY 0.75 L **26.00 €**
fruity, creamy with notes of black cherry

Soup

RED CABBAGE CREAM SOUP **8.70 €**
with apple, winter spices & sour cream A|G|L

Salad

WINTER WILD HERB SALAD **16.80 €**
butternut squash carpaccio, beetroot, balsamic beluga lentils & fruity pomegranate seeds L|M|O

Warming Drinks

APPLE ORANGE PUNCH 0.3 L **6.50 €**
with cinnamon
+ white rum **7.80 €**

HOT ORANGE 0.3 L **7.90 €**
with Aperol, white wine & cinnamon

WINTER PLUM DREAM 0.3 L **8.50 €**
apple juice, plum liqueur, amaretto, whipped cream & cinnamon

Main Courses

DUMPLING TRIO **19.60 €**
on creamy mushroom sauce, three kinds of dumplings with spinach, cheese & tomato, finished with shaved hard cheese A|C|G|L

PAN-FRIED SALMON FILLET **26.50 €**
on braised fennel and orange vegetables & rosemary potatoes D|G

DUCK LEG **28.90 €**
with apple red cabbage & Thüringer Klöße (Thuringian potato dumplings) A|G|L

BRAISED DUCK BREAST **29.80 €**
with apple red cabbage & Thüringer Klöße (Thuringian potato dumplings) A|G|L

BEEF GOULASH **25.90 €**
with Brussels sprouts & slices of Serviettenkloß (bread dumpling) fried in butter A|G|L

BRAISED RABBIT LEG **28.90 €**
with Brussels sprouts & truffle mashed potatoes A|C|G|L

Food & Seasonal Specials

INFORMATION ON INGREDIENTS CAN BE FOUND ON THE LAST PAGE.

Hearty Burgers

NÜSSLEIN BURGER **18.60 €**
juicy beef patty, braised onions, crispy bacon & barbecue sauce
C|J|9

CLUB CHICKEN BURGER **18.40 €**
fried chicken breast, ham, fried egg, tomatoes, crisp lettuce, homemade white barbecue sauce
A|C|G|I

Optional with our burgers:
rosemary potatoes with aioli **+4.50 €**

Served All Day

BAUERNFRÜHSTÜCK LIKE GRANDMA'S **17.20 €**
farmer's breakfast made the classic way with potatoes, bacon, onions, egg and gherkins
C|G|J

Flammkuchen

thin, crispy tarte flambée

FLAMMKUCHEN "ALSACE STYLE" **16.40 €**
with bacon, onions, sour cream, mustard & Limburger cheese
A|G|H|J

SALMON FLAMMKUCHEN **17.20 €**
with house-cured salmon, rocket, red onions & cranberries
A|G|H|J|D

VEGETARIAN FLAMMKUCHEN **16.80 €**
with pear, goat's cheese, walnuts & honey
A|G|H|J

Soup

SOLJANKA **8.80 €**
hearty sweet and sour soup, Thuringian style, with sour cream and seasonal herbs
A|E|G|I|J|L

Typically Thuringian

THÜRINGER BRATWURST **15.90 €**
Thuringian sausage on hearty sauerkraut with mashed potatoes
A|G|I|L|J

THÜRINGER ROSTBRÄTEL **19.60 €**
pan-fried marinated pork neck steak with braised apple and onion vegetables, fried potatoes & salad
A|G|J|I|L

RINDERROULADE **25.80 €**
rolled beef roulade with apple red cabbage & Thüringer Klöße (Thuringian potato dumplings)
A|G|J|I|L

THÜRINGER PLATTE **44.80 €**
A|G|J|L

for 2 people:
Rostbratwurst, Rostbrätel, sauerkraut, black beer onions, apple and red cabbage chutney, Rotwurst, Leberwurst, Knackwurst, gherkin, mustard & farmhouse bread

Dessert

KAISERSCHMARRN **12.80 €**
shredded fluffy pancake with apple sauce | please allow 30 minutes
A|G|H

LITTLE CHOCOLATE CAKE **8.60 €**
served warm, with raspberry sorbet
A|G|H

CHEESE PLATTER "NÜSSLEIN" **16.80 €**
selection of fine cheeses with fig mustard, grapes & olives
K|A|G|L|J

ESPRESSO MARTINI **8.80 €**
espresso, Kahlua & vodka
A|C|G|13

Drinks

Soft Drinks

WATER THÜRINGER WALDQUELL	0.25 L	0.75 L
Waldquell Medium (sparkling)	3.40 €	6.70 €
Waldquell Pur (still)	3.40 €	6.70 €

LEMONADES	
Orangina Orange 0.25 L [2]	3.60 €
Orangina Rouge 0.25 L [2]	3.60 €
Afri-Cola 0.2 L [1|2]	3.50 €
Coca-Cola 0.33 L [1|2]	4.50 €
Spezi (cola & orange) 0.33 L [1|2]	4.50 €
Coca-Cola Zero 0.33 L [1|2]	4.50 €
French lemon lemonade 0.33 L	4.50 €
French grapefruit lemonade 0.33 L	4.50 €
Sprite 0.33 L [1|2]	4.50 €

BITTER LEMONADES	
Tonic Water 0.2 L [14]	3.50 €
Ginger Ale 0.2 L [1]	3.50 €
Bitter Lemon 0.2 L [14]	3.50 €
Spicy Ginger 0.2 L [14]	3.70 €

Beers

DRAUGHT BEER	
Watzdorfer Burgpils 0.25 L	3.90 €
Watzdorfer Burgpils 0.4 L	4.90 €
Paulaner Hefe Hell 0.3 L	4.30 €
Paulaner Hefe Hell 0.5 L	5.70 €

BOTTLED BEER	
Heimathafen Erfurter Helles 0.33 L	4.90 €
Heimathafen Erfurter IPA 0.33 L	4.90 €
Heimathafen Gleis Null alcohol-free 0.33 L	4.90 €
Münchner Hell 0.33 L	4.10 €
Watzdorfer Schwarzbier (dark) 0.33 L	4.00 €
Paulaner Hefe alcohol-free 0.5 L	5.70 €

BEER MIXES	0.25 L	0.4 L
Cola beer [1|2]	3.90 €	4.90 €
Radler (beer & lemonade) [1|2]	3.90 €	4.90 €

Juices

ORGANIC JUICES *Mosterei Malus*	0.2 L	0.4 L
Cloudy apple juice	3.60 €	5.40 €
Apple quince juice	3.60 €	5.40 €
Apple blackcurrant juice	3.60 €	5.40 €
Rhubarb juice	3.60 €	5.40 €
Apple aronia juice	3.60 €	5.40 €
Apple ginger juice	3.60 €	5.40 €
Organic juice spritzer	3.40 €	5.00 €

JUICES	0.2 L	0.4 L
Cherry juice	3.40 €	4.90 €
Banana juice	3.40 €	4.90 €
Orange juice	3.40 €	4.90 €
Strawberry juice	3.40 €	4.90 €
Juice spritzer	3.20 €	4.70 €

***Freshly squeezed* ORANGE JUICE** 0.2 L — 4.50 €

Aperitif

MARTINI BIANCO **4.50 €**
2

APEROL SPRITZ **7.80 €**
Aperol, Prosecco, soda, orange
1

ROSATO BELLA **8.00 €**
Ramazzotti Rosato with Schweppes Wild Berry & lemon
1

CAMPARI ORANGE **8.00 €**
Campari, orange juice & orange
1

HUGO **7.50 €**
elderflower syrup, Prosecco, lime, mint
1|2

PINK LADY **7.50 €**
grapefruit syrup, Prosecco, soda, orange
1|2

BERRY **9.00 €**
Lillet Blanc with Schweppes Wild Berry & berries
1

LIO SPRITZ **7.80 €**
LIO liqueur, Prosecco, soda, lemon
1

TIP **PORT WINE "DONA ANTÓNIA"** **8.20 €**
Ferreira Tawny Port

Prosecco & Sparkling

Italy

	0.1 L	0.75 L
PROSECCO SPUMANTE	**4.80 €**	**35.60 €**

"IL FRESCO" VILLA SANDI
fresh, lively spumante with a fine and long-lasting perlage, notes of green apple, ripe pear and exotic melon

NATUREO SEKT TORRES	**4.80 €**	**35.60 €**

ALCOHOL-FREE, DELICATELY FRUITY

Wines by the Glass

White Wine

Italy

0.2 L

HOUSE WINE PINOT GRIGIO "DELLE VENEZIE" **6.90 €**
CANTINA VALDADIGE
fruit-forward, fine balance of acidity and sweetness, delicate aromas, elegant, dry

CHARDONNAY **7.20 €**
"VALLAGARINA" IGT, CANTINA VALDADIGE
fresh, ripe fruit with a fine finish, dry

Saale-Unstrut

WEISSBURGUNDER (PINOT BLANC) **7.60 €**
WEINGUT BEYER
full fruit, finely aromatic, notes of vineyard peach

Hessen

RIESLING "JOHANNESBERGER ERNTEBRINGER" **7.20 €**
WEINGUT R. NÄGLER
fruity bouquet, fresh, lovely ripe Riesling character, dry

BACCHUS **7.20 €**
WEINHAUS E. BRETZ, BECHTOLSHEIMER PETERSBERG
aromatic, full of fruit, mild, sweet

WHITE WINE SPRITZER **6.40 €**
RED WINE SPRITZER **6.80 €**
WHITE WINE *with Campari* **8.40 €**

Wines by the Glass

Red Wine

Italy

0.2 L

HOUSE WINE MONTEPULCIANO **7.20 €**

IL MIO, DOC ABRUZZO
notes of plum and cherry, dry

PRIMITIVO **7.40 €**

»PUGLIA« LA FAMIGLIA, IGT
young and powerful, aromas of robust red fruit, taste of juicy cherry, dry

France

MERLOT "AIMERY" **7.40 €**

MAÎTRES VIGNERONS, PAYS D'OC IGP
fruity bouquet, lively acidity, powerful, deep fruit, dry

MALBEC **7.60 €**

"LA BELLE ENSEIGNE" RÉUNIS CEBAZAN IGP, LANGUEDOC
full-bodied red wine, bouquet of blackcurrant, peppery with a light vanilla note, dry

Baden

SPÄTBURGUNDER (PINOT NOIR) **7.40 €**

WINZERGENOSSENSCHAFT BISCHOFFINGEN, QUALITÄTSWEIN
round, fruity bouquet, dark fruit on the palate, full-bodied, round, harmonious, medium dry

Rosé

Saale-Unstrut

0.2 L

ROTLING **7.40 €**

WEINGUT HERZER
fresh, fruity, off-dry. Notes of red berries, harmonious and light.

PASSIONS Z **7.60 €**

WEINGUT ZAHN
fruity, bouquet of red fruit, juicy and light

Italy

ROSATO **7.20 €**

"COLLEZIONE IL MIO", IGT PUGLIA
fresh and fruity, notes of red fruit like wild strawberry and sweet cherry, dry

Wines by the Bottle

White Wine

Saale-Unstrut

0.75 L

WEISSBURGUNDER (PINOT BLANC) **29.50 €**

GRÖSTER STEINBERG

WEINGUT THÜRKIND | SAALE-UNSTRUT

mild, soft, delicate fruity sweetness, firm acidity on the finish, dry

BACCHUS **29.50 €**

WEINGUT PAWIS | SAALE-UNSTRUT

aromatic, fresh, lovely harmony, notes of grapefruit and lemon, dry

Italy

LUGANA **39.00 €**

MONTEZOVO TERRALBE | DOC

fresh & elegant, mineral citrus notes, ideal with asparagus & fish

Rosé

PINK PONY **29.00 €**

WEINGUT BORN | SAALE-UNSTRUT

delicate and elegant, notes of fresh raspberry, radiant colour, fine residual sweetness, off-dry

PASSIONS Z ROSÉ **29.50 €**

WEINGUT ZAHN | SAALE-UNSTRUT

fruity, bouquet of red fruit, juicy and light

Red Wine

France

0.75 L

MALBEC **24.50 €**

"LA BELLE ENSEIGNE" RÉUNIS

CEBAZAN IGP, LANGUEDOC

full-bodied red wine, bouquet of blackcurrant, peppery with a light vanilla note, dry

Italy

PRIMITIVO **28.50 €**

PUGLIA | IGT

full, fruity bouquet, soft and full fruit on the palate with notes of black cherry, harmonious, dry

Spain

MERLOT / CABERNET SAUVIGNON **27.50 €**

"OPTIMO" BODEGAS ALCONE, NAVARRA

intense aroma of ripe berries & elegant roasted notes, powerful, well balanced, mild acidity, lovely fruit notes, dry

Drinks & Cocktails

CUBA LIBRE / CUBA WHITE 9.00 €
Havana 3 years, limes, lime juice cordial, Coca-Cola / Sprite

MOJITO 9.00 €
Havana 3 years, limes, lime juice cordial, cane sugar, mint, soda

GIN TONIC 9.00 €
Brick Gin, T. Henry Tonic Water

MOSCOW MULE 9.50 €
Partisan Vodka, lime juice / lime juice cordial, T. Henry Spicy Ginger

LIO TONIC 9.50 €
Lio liqueur, lemon juice & T. Henry Tonic Water

GIN MULE 9.00 €
Brick Gin, lime juice / lime juice cordial, T. Henry Spicy Ginger, fresh mint

CAIPIRINHA 9.50 €
Berro Cachaça, lime juice cordial, limes, cane sugar

DRUNKIN MANGO 9.50 €
dark rum, Luxardo Maraschino, lime juice, T. Henry Mystic Mango

CAMPARI »AMALFI« 9.00 €
Campari, grapefruit syrup, Schweppes Bitter Lemon

GIN BUCK 9.50 €
Brick Gin, lemon juice, T. Henry Ginger Ale

Alcohol-free Cocktails

SCHÖNGEIST 8.80 €
with lime juice, muscovado sugar & mint

GARTENKUNST 8.80 €
with cucumber syrup, lime juice & basil

VIRGIN GIN TONIC 9.00 €
with cucumber, lime, lime juice & T. Henry Tonic Water

CORDINO SPRITZ 6.50 €
with Cordino Aperitivo, soda, orange, alcohol-free

NOT ITALIAN APERO 7.80 €
alcohol-free aperitivo

NOT LIO SPRITZ 7.80 €
Lio, sparkling wine, 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 Kräuter Likör	7.20 €
Krume Kräuter Plus	7.70 €
Jägermeister	4.90 €

WHISKEY

Bulleit Frontier Bourbon Whiskey	5.70 €

VODKA

Partisan Vodka	4.90 €

LIQUEURS

Quince liqueur	5.30 €
Vineyard peach liqueur	5.30 €

FRUIT BRANDY

Williams pear brandy	5.70 €
Cherry brandy (Kirschschnaps)	5.70 €

ADDITIVES

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

ALLERGEN KEY:

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 & products (such as processing aids) that are used in the production of food & remain in it can cause allergies & intolerances in some people, which may in some cases endanger their health.

VOUCHERS

Would you like to treat your loved ones to a visit to the Nüsslein? Just ask us about our vouchers.