



Tuesday to Thursday 3pm–10pm
Sunday and Monday closed

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.

Salads

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| A bowl of olives | 4,50 € |
| Salad Été mixed garden salad with fruits and roasted sunflower seeds, homemade dressing and roasted bread | 8,90 € |
| Salad Chèvre mixed garden salad with fruits, roasted sunflower seeds and sheep's cheese, homemade dressing and roasted bread | 10,70 € |
| Salad Niçoise mixed garden salad with fruits, roasted sunflower seeds, bush beans, tuna and egg, homemade dressing and roasted bread | 11,50 € |

Galettes^{fi}

...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.

| | |
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| Jambon & Fromage | 6,60 € |
| with boiled ham ^{2,6,10} and cheese | |
| Complète | 7,50 € |
| with boiled ham ^{2,6,10} , cheese and a fried egg | |
| Calais | 8,70 € |
| with bush beans, smoked ham, béarnaise sauce ^{d,i} and cheese | |
| Lille | 8,50 € |
| with fried mushrooms, herbal cream cheese, smoked ham, garlic, rocket salad | |
| Dijon | 9,30 € |
| with salmon, apple and horseradish cream cheese | |
| Toulon | 9,30 € |
| with salmon, cowberry and horseradish cream cheese | |
| Avignon | 9,60 € |
| with fresh leaf spinach, salmon, béarnaise sauce ^{d,i} and cheese | |
| Montreux | 7,60 € |
| with alpine cheese, cheese and smoked ham | |
| Montreux Miroir | 8,30 € |
| with alpine cheese, cheese, smoked ham and fried egg | |

Madrid 7,70 €
with Spanish Chorizo ^{fi} (spicy), garlic,
rocket salad and cheese

Pablo 9,20 €
with beaten egg, peppers, cheese, chives,
Spanish Chorizo ^{fi} (spicy) and rocket salad

Brest 9,50 €
with fried mushrooms, boiled ham ^{2,6,10},
creamy pepper sauce and cheese

Vegetarian Galettes

Fromage 6,30 €
with three kinds of cheese and herbs de Provence

Forestière 7,70 €
with cheese, fried mushrooms, garlic and rocket salad

Jardin 7,30 €
with fresh leaf spinach, garlic and cheese

Jardin Miroir 8,00 €
with fresh leaf spinach, garlic and cheese and fried egg

Paris 7,30 €
with gorgonzola, walnuts and cowberry

Marseille 7,70 €
with sheep's cheese, olives ⁵, dried and fresh tomatoes

Orange 7,30 €
with goat cheese, homemade orange marmalade and
almond slices

Colmar 7,30 €
with goat cheese au gratin, tomatoes and honey

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.

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|---|--------|
| Sucre & Beurre | 3,00 € |
| with sugar and butter (optionally cinnamon) | |
| Beurre Salé | 3,00 € |
| with salted butter | |
| Suzette | 5,60 € |
| with sugar, butter and orange liqueur ¹ flambéed | |
| Suzette Spéciale | 7,00 € |
| with homemade orange marmalade, dark chocolate and orange liqueur ¹ flambéed | |
| Citrón | 3,90 € |
| with sugar and fresh lemon juice | |
| Nicolette | 3,90 € |
| with nNut-nougat spread ^{h1} | |
| Nicolette & Banane | 4,90 € |
| with nut-nougat spread ^{h1} and banana | |
| Fraise | 3,90 € |
| with homemade strawberry jam | |

| | |
|--|--------|
| Rosalie | 5,60 € |
| with homemade orange marmalade and dark chocolate | |
| Caramel au Beurre Salé | 6,40 € |
| with homemadesalted caramel and vanilla ice-cream | |
| Forêt Noire | 7,80 € |
| with vanilla ice-cream, raspberry puree, dark chocolate and cherry brandy | |
| Calvados | 6,80 € |
| with Calvados and stewed apple, flambéed | |
| Québec | 5,70 € |
| with vanilla ice-cream and maple syrup | |
| Anne | 3,90 € |
| with stewed apple (and optionally cinnamon) | |
| Luise | 5,00 € |
| with plum puree, walnuts (and optionally cinnamon) | |
| Bernadette | 5,80 € |
| with banana, honey and roasted almond slices | |
| Amanda | 6,40 € |
| with crashed Amarettini ^h -cookies, Amaretto ^{1,h} liquor and vanilla ice-cream | |
| Soleil | 6,10 € |
| with honey, roasted almond slices and vanilla ice-cream | |

Ice-cream

| | |
|---|--------|
| Petit France | 3,50 € |
| 1 scoop of vanilla ice-cream doused with espresso | |
| Petit Bisou | 4,80 € |
| 1 scoop of vanilla ice-cream doused with espresso and orange liqueur | |
| Petit Amanda | 4,80 € |
| 1 scoop of vanilla ice-cream with crashed Amarettini, doused with Amaretto | |
| Petit Fôret Noir | 5,00 € |
| 1 scoop of vanilla ice-cream with raspberry sauce, dark chocolate sprinkles, doused with Kirsch | |
| Petit Enfant | 1,60 € |
| 1 scoop of vanilla ice-cream with or without chocolate sprinkles | |
| Additional scoop of vanilla ice-cream | 1,40 € |
| Additional serving of whipped cream | 0,60 € |

Aperitif & Digestif

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|--|--------|--------|
| Rosé Pampelmuse^d | 0,20 l | 5,20 € |
| Rosé Pampelmuse^d as spritzer | 0,20 l | 4,60 € |
| Aperol Spritz^{4,d} with orange slice | 0,20 l | 5,80 € |
| Pastis Henri Bardouin¹¹ | 4 cl | 5,00 € |
| Pastis 51¹¹ | 4 cl | 5,00 € |
| Cointreau¹/Grand Marnier¹ | 2 cl | 4,00 € |
| Noilly Prat^d Vermouth | 5 cl | 4,00 € |
| Amaro Civino¹ herbal liqueur | 2 cl | 4,00 € |

Hot beverages

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|---|-----------|--------|
| Espresso | cup | 2,00 € |
| Double Espresso | cup | 3,00 € |
| Coffee | cup | 2,20 € |
| | large cup | 3,50 € |
| Cappuccino | cup | 2,60 € |
| White coffee | cup | 3,10 € |
| Latte Macchiato | glas | 3,30 € |
| Swiss chocolate ^{h1} | cup | 3,50 € |
| Tea different kinds | glas | 2,20 € |
| Chai Tea with milk & honey | glas | 3,40 € |
| Fresh ginger tea with honey | glas | 3,40 € |
| Petit France | | 3,50 € |
| 1 scoop of vanilla ice-cream doused with espresso | | |
| Petit Bisou | | 4,80 € |
| 1 scoop of vanilla ice-cream doused with espresso and orange liqueur | | |
| Additional serving of honey | | 0,30 € |

Non-alcoholic beverages

| | | |
|--|--------|--------|
| Table water still or sparkling | 0,20 l | 2,00 € |
| | 0,40 l | 3,00 € |
| | 0,50 l | 3,70 € |
| Coca-Cola ^{1,3} | 0,33 l | 3,30 € |
| Coca-Cola Zero ^{1,3,8,9} | 0,33 l | 3,30 € |
| Sprite ^{1,10} | 0,33 l | 3,30 € |
| Bionade elderberry flavor | 0,33 l | 3,70 € |
| Juice | 0,20 l | 2,50 € |
| apple, red grape | 0,40 l | 4,50 € |
| Juice spritzer | 0,20 l | 2,20 € |
| apple, red grape | 0,40 l | 4,00 € |
| Rhubarb juice | 0,20 l | 2,90 € |
| | 0,40 l | 4,90 € |
| Rhubarb spritzer | 0,20 l | 2,40 € |
| | 0,40 l | 4,40 € |

Red wine

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|--|--------|---------|
| Besinet Le Volcanic^d | 0,10 ℓ | 2,80 € |
| Cuvée of Merlot, Petit Verdot, Cabernet and Syrah | 0,20 ℓ | 4,80 € |
| | 0,50 ℓ | 11,50 € |

White wine

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|---|--------|---------|
| Plaiment Gascogne^d | 0,10 ℓ | 2,80 € |
| Cuvée of Ugni blanc and Colombard | 0,20 ℓ | 4,80 € |
| | 0,50 ℓ | 11,50 € |
| Ducourt La Rose Du Pin^d | 0,10 ℓ | 2,80 € |
| Cuvée of Sauvignon Blanc and Semillon | 0,20 ℓ | 4,80 € |
| | 0,50 ℓ | 11,50 € |

Rosé wine

| | | |
|--|--------|---------|
| Heinrich Vollmer^d | 0,10 ℓ | 2,80 € |
| from the Palatinate | 0,20 ℓ | 4,80 € |
| Cuvée of Spätburgunder and Portugieser | 0,50 ℓ | 11,50 € |

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|--|--------|--------|
| Spritzer^d | 0,20 l | 4,00 € |
| Rosé Pampelmuse^d | 0,20 l | 5,20 € |
| Rosé Pampelmuse^d as spritzer | 0,20 l | 4,60 € |
| Kir white wine and Cassis¹ | 0,20 l | 5,90 € |
| Kir Royal sparkling wine and Cassis¹ | 0,10 l | 4,80 € |

Beer

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|---|--------|--------|
| Berliner Pilsener | 0,33 l | 3,30 € |
| Berliner au Pampelmuse | 0,33 l | 3,60 € |
| Freiberger alcohol free | 0,50 l | 4,00 € |
| Schöffelhofer Hefeweizen wheat beer with or without alcohol | 0,50 l | 4,00 € |

Cidre & Champagne

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|--|--------|---------|
| Glas of sparkling wine | 0,10 l | 3,20 € |
| Côte Bretonne Brut^d Cidre | 0,75 l | 17,00 € |
| Heidsieck Red Top^d Champagne | 0,75 l | 90,00 € |

Fruit brandy

Mirabelle de Lorraine 46 % 2 cl 4,00 €

Mare de Champagne

Demoiselle Vranken 2 cl 4,00 €
Château de Castaignes

Calvados

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

Armagnac

Clés des Ducs 2 cl 4,00 €

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 are in Euro and include 19% VAT.

Tip is not included.

Only cash / No creditcards