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# MENU

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*Hatari* the  
corner  
cafe restaurant bar

additives and all allergens are on display. please ask at the counter!

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# MENU OF THE DAY

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## SMOOTHIES:

„i love pink“ 0,4 l 5,20  
raspberry, strawberry,  
banana, beetroot, açai berry

„get your greens“ 0,4 l 5,20  
pineapple, banana, salad,  
spinach, mint, wheatgras

## HOMEMADE LEMONADES:

raspberry, lemon, fresh mint 0,4 l 4,20

strawberry-rhubarb 0,4 l 4,20

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10 - 14 h

### BREAKFAST:

(we only use eggs from the organic farm osterheide)

„sweet“	6,20
rosemary-ricotta cheese, homemade jam, nutella & honey, croissant, roll & farmers bread	
„mixed“	7,70
air-dried italian country ham, spicy italian salami, cooked ham, manchego & emmental cheese, homemade jam, roll, whole grain & farmers bread	
„veggie“	7,60
tomato-avocado smash, rosemary-ricotta cheese, manchego & emmental cheese, homemade jam, roll, whole grain & farmers bread	
„vegan“	7,90
sweet chili smoked tofu, tomato-avocado smash, homemade beetroot-horseradish spread, homemade jam, roll, whole grain & farmers bread	

„the brunch“	15,50 / for 2 Pers. 24,-
egg benedict royal/florentin to your choice with a small salad, crispy wholegrain cereals with bio-yoghurt, honey & fresh fruits, air-dried italian country ham, spicy italian salami, cooked ham, manchego & emmental cheese, rosemary-ricotta cheese, tomato-avocado smash, homemade jam, croissant, roll, wholegrain & farmers bread	

### EGG DISHES:

(2 poached eggs on roasted farmers bread, lite hollandaise sauce & small salad)

„egg benedict“	7,90
cooked ham, spinach, tomato	
„egg royale“	8,60
smoked salmon, spinach, tomato	
„egg florentine“	7,70
spinach, tomato, sundried tomatoes	

### BREAKFAST EXTRAS:

- fresh orange juice	3,20	- tomato-avocado smash	2,80
- poached egg	1,60	- rosemary-ricotta cheese	2,30
- crispy wholegrain cereals with bio-yoghurt	5,80	- smoked salmon	2,30
- beetroot-horseradish spread	2,80	- homemade jam	2,30
- sweet chili smoked tofu	2,80	- nutella, honey, bread, roll	each 1,-
		- croissant	1,50

weekdays 10 - 17 h  
weekend & holidays 10 - 15 h

### **BREAKY DAY STACKS:**

(roasted farmers bread,  
piled high)

„avocadostack“ 7,30

avocado smash, poached egg,  
sundried & fresh tomatoes,  
lettuce with maple-lime-  
dressing

„veganstack“ 8,20

sweet chili smoked tofu,  
sesame spinach, avocado  
smash, fresh tomato,  
sundried tomato, lettuce  
with maple-lime-dressing

„salmonstack“ 9,60

smoked salmon, wakame  
cucumber salad, poached  
egg, avocado smash, tomato,  
lettuce with maple-lime-  
dressing

„pulled pork stack“ 9,60

organic bbq pulled pork,  
caramelized onions, red  
wine jam, tomato, lettuce  
with maple-lime-dressing

### **LEBANESE BREAD ROLL:**

(thin arabian bread,  
filled and grilled)

„beirut fusion“ 6,90

hummus, mango-chutney,  
avocado, babycorn, tomato,  
chili-oil, lettuce

„tex mex“ 7,60

sour creme, chipotle salsa,  
organic bbq pulled pork,  
avocado, red french wild rice,  
red beans, tomato, chili-oil ,  
lettuce

- served with a little salad plus 2,-

weekdays 12 - 17 h  
weekend & holidays 12 - 15 h

### SWEETS:

chocolate lava cake with vanilla ice & plum compote	4,90
new york cheesecake with blueberry ragout	4,50
ben & jerry`s icecream (various sorts, 150 ml)	3,50

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### DAILY SALADS:

„little“ small mixed salad, balsamico-dressing	4,90
„caesar`s salad“ fresh romaine salad, parmesan cheese, crispy bacon chips, crunchy croutons, caesar`s-dressing	8,90
- no bacon	8,50
„big“ big mixed salad with balsamico-dressing	8,-
- with greek cheese, capers & olives	9,-
- mit tuna & red onions	9,-

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### HEALTHY BOWLS:

„east asia bowl“ red french wild rice with tahin-orange-ginger sauce, wakame-cucumber salad, sweet chili smoked tofu, sweet & sour pumpkin, sesame spinach, broccoli, marinated lettuce, carrot & zucchini-noodles, cherry tomatoes (vegan)	8,80
„california bowl“ red french wild rice with peanut-lemon-sauce, tomato-avocado smash, fried mushrooms, rosemary- potatoes, sesame spinach, beetroot, goji berries, marinated lettuce, carrot & zucchini-noodles, cherry tomatoes (vegan)	8,80
„mexico bowl“ red french wild rice with organic bbq pulled pork, chipotle-salsa, grained cheddar, marinated lettuce, tortilla chips, tomato avocado smash, red onions, kidney beans, sour cream	9,50

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## EVENING MENU

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weekdays from 17 h  
weekend & holidays from 15 h

### STARTERS:

„goat“	7,10
gratinated goat cheese on marinated rocket salad, sweet & sour pumpkin, caramelized apple	
small mixed salad, balsamico-dressing	5,80

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### MAIN COURSES:

„goat big“	10,70
gratinated goat cheese on marinated rocket salad, sweet & sour pumpkin, caramelized apple	

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### SALADS:

big mixed salad, balsamico-dressing	10,20
- with greek cheese & olives	11,20
- with tuna, capers & red onions	11,20
- with grilled beef slices	12,10
„caesar's salad“	11,-
fresh romaine lettuce, parmesan cheese, crispy bacon chips, crunchy crou- tons, caesar's dressing	
- no bacon	10,50

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### HEALTHY EVENING BOWLS:

„east asia bowl“	12,-
red french wild rice with tahin-orange-ginger sauce, wakame-cucumber salad, sweet chili smoked tofu, sweet & sour pumpkin, sesame spinach, broccoli, marinated lettuce, carrot & zucchini- noodles, cherry tomatoes (vegan)	
„california bowl“	12,-
red french wild rice with peanut-lemon-sauce, tomato- avocado smash, fried mushrooms, rosemary-potatoes, sesame spinach, beetroot, goji berries, marinated lettuce, carrot & zucchini-noodles, cherry tomatoes (vegan)	
„mexico bowl“	13,-
red french wild rice with organic bbq pulled pork, chipotle-salsa, grained cheddar, marinated lettuce, tortilla chips, tomato- avocado smash, red onions, kidney beans, sour cream	

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weekdays from 17 h  
weekend & holidays from 15 h

### **EVENING STACKS:**

(roasted farmers bread,  
piled high)

- „avocadostack“ 11,-  
avocado smash, poached egg,  
sundried & fresh tomatoes,  
salad with maple-lime-  
dressing
- „veganstack“ 11,80  
sweet chili smoked tofu,  
sesame spinach, avocado  
smash, fresh tomato,  
sundried tomato, salad  
with maple-lime-dressing
- „salmonstack“ 13,-  
smoked salmon, wakame  
cucumber salad, poached egg,  
avocado smash, tomato, salad  
with maple-lime-dressing
- „pulled pork stack“ 13,-  
organic bbq pulled pork,  
caramelized onions, red  
wine jam, tomato, salad  
with maple-lime-dressing

### **ARGENTINE RUMPSTEAK** 19,80

with special herbs butter,  
jus & rosemary-potatoes, salad

### **ORGANIC BURGER:**

(ca. 180 gr regional organic beef  
[bioland] with rosemary-potatoes)

- „the real black forest“ 12,90  
smokey bacon-jam, mushroom-  
onion-cream, croutons, tomato,  
lettuce with maple-lime-dressing
- „the alabama old style“ 12,90  
red wine jam, caramelized onions,  
roasted italian parma ham, greek  
cheese, frisée lettuce & french  
dijon mustard-vinaigrette

### **ADDITIONALLY:**

- „bbq pulled pork burger“ 13,50  
organic pulled pork, cheddar,  
caramelized onions, marinated  
carrot & zucchini noodles,  
rosemary-potatoes
- „the vegan alabama  
old style burger“ 12,90  
marinated seitan, red wine jam,  
caramelized onions, cucumber,  
tomato, frisée lettuce &  
dijon mustard-vinaigrette,  
rosemary-potatoes

weekdays from 17 h  
weekend & holidays from 15 h

### PIZZA:

(with creamy mozzarella  
cheese and fresh tomato sauce)

„easy“ basil	8,40	„babe“ grilled eggplant, rosemary-ricotta cheese, cherry tomatoes, spicy honey, rocket salad	11,20
„spicy“ spicy italian salami	9,50	„ricola“ air-dried italian country ham, cherry tomatoes, rosemary-ricotta cheese, rocket salad	11,50
„fishy“ tuna, red onions	9,90	„goaty“ goat cheese, caramelized apple, cherry tomatoes, roasted pumpkin seeds, balsamico creme	11,60
„super fishy“ anchovies, capers	9,50	„auberge“ grilled eggplant, goat cheese, cherry tomatoes, garlic oil	11,60
„classic“ cooked ham, mushrooms, mild peperoni	10,40	„harry vegan“ grilled eggplant, cherry tomatoes, caramelized onions, rocket salad (no cheese)	10,80
„italy“ spicy italian salami, taleggio cheese	11,20		
„italy deluxe“ air-dried italian country ham, rocket salad, italian cheese	11,60		

### SWEETS:

chocolate lava cake with vanilla ice & plum compote	6,50
new york cheesecake with blueberry ragout	5,50