

WELCOME

to the VitraHaus Café

The VitraHaus Café offers a selection of freshly-made dishes including desserts prepared by the on-campus confectionery and bakery – with vegan as well as gluten- and lactose-free choices. The VitraHaus Café is run by Christian Habeck from Weil am Rhein, who attaches great importance to the quality of his products. They are primarily sourced from sustainable and biodynamic growers and producers in the border triangle between Switzerland, France and Germany. The VitraHaus Café can be booked for private festivities and evening events from 6pm.

BREAKFAST

until 11.30 am

MARKGRÄFLER

Farmhouse bread with butter, jam from the Black Forest, mountain cheese, Black Forest ham, plain yoghurt with seasonal fruits, unfiltered apple juice and a hot beverage

13

CROISSANT WITH BUTTER AND JAM

5

SOFT-BOILED EGG FROM THE SEEBODENHOF FARM IN EFRINGEN

2

SCRAMBLED EGGS MADE WITH 3 EGGS, BACON AND HERBS

5

BIRCHERMUESLI WITH WALNUTS

5

FRUIT YOGHURT WITH GRANOLA

6

PORRIDGE WITH OAT MILK AND SEASONAL FRUIT

7

SMOKED SALMON WITH HORSERADISH MOUSSE OR HONEY-DILL SAUCE

9

HOMEMADE CAKES

CLASSIC DESSERTS FROM OUR VITRA CAMPUS BAKERY:

Carrot cake, chocolate cake, plum streusel cake, apricot tart (vegan) and more can be found in our display case.

Prices in euros including VAT

MENU

until 5 pm

SEASONAL SOUP OF THE DAY	7
WARM FLATBREAD WITH GRILLED FARM-FRESH VEGETABLES (VEGAN) OR SMOKED SALMON	8
OPEN-FACED SANDWICH WITH BLACK FOREST HAM AND BUTTER, SERVED WITH RAW VEGETABLE SALAD	11
SMOKED BLACK FOREST TROUT WITH HORSERADISH AND FARMHOUSE BREAD	13
HOMEMADE QUICHE WITH CRISP SALADS AND OLGA'S FRESH HERB CHEESE (VEGETARIAN)	14
WILD HERB SALAD WITH LENTIL FRITTERS AND CILANTRO-MINT YOGHURT (VEGAN)	14
DAILY RAVIOLI SELECTION WITH SEASONAL VEGETABLES AND GRANA PADANO PARMESAN (VEGETARIAN)	16
CAESAR SALAD WITH CHICKEN BREAST STRIPS, CROUTONS AND GRANA PADANO PARMESAN	16
WIENER SCHNITZEL WITH WARM POTATO SALAD	20
CHILDREN'S SPAGHETTI FROM LA CILENTANA MAIO PASTA COMPANY WITH TOMATO SAUCE WITH A SMALL WIENER SCHNITZEL	8 13

OUR WAITING STAFF WILL BE PLEASED TO INFORM YOU
ABOUT THE CURRENT DAILY SPECIALS

→ We are happy to answer any questions about allergens or added ingredients.

COFFEE & TEA

COFFEE, BLACK OR WITH CREAM	3
ESPRESSO (SINGLE DOUBLE)	3 4
CAPPUCCINO	3.80
CAFÉ AU LAIT, LATTE MACCHIATO	4
HOT CHOCOLATE	3.50
HOT CHOCOLATE WITH WHIPPED CREAM	4
KUSMI ORGANIC TEA	4

→ Decaffeinated, lactose-free or with oat milk upon request.

Prices in euros including VAT

BEVERAGES

	cl	
WEILER TAP WATER (STILL/SPARKLING)	20 50 100	2 3 4
LIELER MINERAL WATER (STILL/SPARKLING)	25 75	3 6
SCHWARZWALD TONIC WATER	25	4
LEMON ICED TEA	30 40	3.50 4.50
COCA-COLA, COCA-COLA ZERO, ORANGINA	20 25	3.50
APPLE JUICE, UNFILTERED	30 40	3.50 4.50
JUICE SPRITZER (APPLE, REDCURRANT, ORANGE)	30 40	3 4
SCHWARZWÄLDER TANNENLIEBE (ORGANIC PINE-INFUSED LEMONADE)	33	4
ORGANIC JUICE SPRITZER (RHUBARB OR APPLE-GINGER)	33	4
ORGANIC LEMONADE (BLACKCURRANT-RASPBERRY OR LEMON-MINT), VEGAN	33	4
FRESH ORANGE JUICE	20	4
BEER / WINE / APERITIFS / LONG DRINKS		
WALDHAUS BRAUEREI, BLACK FOREST:		
DIPLOM PILS, RADLER SÜSS (LEMONADE SHANDY), NON-ALCOHOLIC BEER	33	3.50
HEFEWEIZEN (WHEAT BEER)	50	4.50
SCHNEIDER WINERY, WEIL AM RHEIN (SUSTAINABLE-DYNAMIC PRODUCTION):		
CHASSELAS	10 20 btl.	3 6 22
PINOT BLANC	10 20 btl.	4 8 26
PINOT GRIS	10 20 btl.	4 8 26
PINOT NOIR	10 20 btl.	5 9 32
SPARKLING WINE, BLANC DE BLANCS BRUT	10 btl.	5 36
BOA GIN AND SCHWARZWALD TONIC	20	10
APEROL SPRITZ	20	9
SANBITTÈR ON ICE WITH SODA WITH ORANGE JUICE	10	3 4 5
NON-ALCOHOLIC GIN AND TONIC WITH CUCUMBER	20	7

Prices in euros including VAT