



**CARDS ONLY
NO CASH**

**Menu
in English**



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KAFFEE



By Quijote Kaffee

Espresso	single	€ 2.50
	double	€ 3.20
Espresso macchiato ^(g)	single	€ 2.80
	double	€ 3.50
Americano (also iced)	single	€ 3.50
	double	€ 4.00
Cappuccino ^(g)	cup	€ 4.00
	large cup	€ 4.90
Flat white ^(g)	glass	€ 4.30
Latte macchiato ^(g) (also iced)	glass	€ 4.60
Café au lait ^(g)	bowl	€ 4.80
Filter coffee	cup	€ 3.50
	large cup	€ 4.10
Espresso tonic ^(3,12,13)	glass	€ 5.20

LUPIN COFFEE^(m)

Lupin beans by Loffee,
no caffeine

Lupicano	cup	€ 3.70
Flat Lupi ^(g)	cup	€ 4.50
Lupi Latte ^(g)	glass	€ 4.80

CHAI LATTE (g)



Spiced syrup with your choice
of warm milk and a hint of cinnamon

Regular	€ 4.90
Dirty (with espresso shot)	€ 5.60

HOT CHOCOLATE (g)

Cup	€ 4.20
Large cup	€ 4.90

EXTRA

Extras	€ 0.90
Syrup (Hazelnut/Caramel)	€ 0.70
Oatmilk, soymilk, dairy free milk	no extra charge

FOR THE LITTLE ONES

Mini cappuccino (g)	€ 0.90
Mini hot chocolate (g)	€ 2.50
Mini raspberry soda	€ 2.90



FRESH TEA

Mint

Ginger with orange and mint

Small can € 5.00



PREMIUM TEA BY TEEGSCHWENDNER

Nepal Ilam Valley Sec. Flush (Bio)

Full-bodied second flush

Earl Grey (Bio)

Black tea from India with Italian bergamot oil

Salzcaramel^(g)

Soft and creamy black tea with salty caramel from Brittany

Japan Sencha (Bio)

Classic sencha, mild with nutty taste

China Wuyuan Yasmin (Bio)

Soft green tea with full taste of jasmine

Rooibus Limone-Ingwer

Fresh lemons with a slight of spicy ginger

Granatapfel-Minze (Bio)

Light and fresh fruit infusion

Ayurveda Pitta (Bio)

Herbal tea with mint and lemon freshness

Oma Jansen

Mild herbal tea with chamomile, cinnamon, hibiscus, rose hip, orange and apple

Small can € 5.00

COOL DRINKS



Variety of cool drinks

Serve yourself prices displayed on the fridge

Homemade lemonade

Raspberry mint / ginger lemon glass l 0.4 € 5.20

Freshly squeezed orange juice glass l 0.2 € 4.80

WHITE WINE*

Sonnenseite Chardonnay

Casa Girelli S.P.A. (Italy) glass l 0.2 € 7.90

Spritzer glass l 0.2 € 5.50



BUBBLES*

Scavi & Ray

Frizzante Prosecco glass l 0.1 € 5.60

Mimosa

Prosecco on ice with freshly squeezed orange juice glass l 0.2 € 7.90

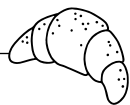
Prosecco Story

With homemade raspberry syrup, mint, frozen raspberries and ice cubes..... € 8.50

Aperol spritz € 8.90

*Contains sulphites

CROISSANT



Butter croissant^(a,c,g) with our homemade jam
(raspberry/mint^(2,13) or apricot/thyme^(2,13)) € 4.90

Slice of butter^(g) € 0.90

SCONES

Homemade British tea biscuits^(a,g,10) with or without raisins⁽⁵⁾,
MalinaStories clotted cream^(g) and
homemade jam (raspberry/mint^(2,13) or apricot/thyme^(2,13))

SINGLE

One scone € 5.10

DOUBLE

Two scones € 8.90



GRANOLA

Freshly roasted granola^(a,g,h)
served on plain yoghurt^(g)

RASPBERRY

Homemade stewed raspberries, coconut chips and fresh mint € 13.50 €

BANANA

Almond butter, banana, blueberries, chia seeds and hempseeds, maple syrup € 14.90 €



PORRIDGE

Oatmeal^(a) served with a small can of
warm oat, soy or cow milk^(g)

RASPBERRY

Homemade stewed raspberries, grated chocolate ☼ € 12.90

APPLE CINNAMON

Homemade stewed apples with cinnamon, maple syrup, caramelized almonds^(e, h) ☼ € 13.90

BANANA

Almond butter, caramelized banana, maple syrup^(e, h) ☼ € 14.50





QUARKIES

Three homemade pancakes made of curd cheese^(a, c, g, 10)
served with a dab of sour cream

RASPBERRY

Homemade stewed raspberries € 13.90

FRUITS

Fresh fruits, caramelized almonds, maple syrup € 14.90

Extra quarkie € 3.90



SWEET FRENCH TOAST

Homemade sweet cinnamon bread^(a, c, g), pan-fried

RASPBERRY

Homemade stewed raspberries, maple syrup, grated chocolate € 13.90

BANANA

Almond butter, caramelized banana, maple syrup, caramelized almonds^(e, h) € 15.90

TOASTED SANDWICHES

Toasted bread^(a) with green salad
and raw vegetables⁽¹³⁾

ANTIPASTI

Warm antipasti on vegan cream cheese with parsley gremolata^(f, h, i, j, 2, 13) € 16.90 (small € 14.20)

SPINACH

Spinach, homemade tomato pesto^(h, 5),
dried tomatoes^(1, 3) and parmesan^(g) € 16.90 (small € 14.20)

CAMEMBERT

Camembert au gratin^(g), raspberry jam^(2, 13),
poached pear and caramelized almonds^(e, h) € 16.90 (small € 14.20)

AVOCADO

Smashed avocado, two poached eggs* and salty roasted almonds^(h) € 17.90 (small € 15.20)

BENEDICT

Two poached eggs*, homemade tomato pesto^(h, 5),
spinach⁽¹³⁾ and warm sauce hollandaise^(a, c, g) € 17.90 (small € 15.20)

Poached egg € 2.90

BROTZEIT

Toasted bread^(a) mixed salad, raw vegetables and our homemade spreads:
Tomato pesto^(h, 5), homemade antipasti,
vegan cream cheese with parsley gremolata^(f, h, i, j, 2, 13), smashed avocado

SMALL

Two slices with two spreads € 12.50

LARGE

Three slices with three spreads € 14.50

€ Vegan or possible to cook vegan * One poached egg when ordering a small sandwich

Please let us know if you like to order gluten-free bread. We do however strongly point out that our kitchen itself is not gluten-free and that contaminations are likely.



EGGS

Three eggs^(g) (scrambled or fried) with toasted bread^(a),
raw vegetables, green salad⁽¹³⁾ and black salt

CHIVES

Chives and herb butter^(g) € 13.90

AVOCADO

Spinach and smashed avocado € 13.90

MOZZARELLA

Mozzarella and homemade tomato pesto^(h,5) € 13.90

ANTIPASTI

Homemade antipasti and cream cheese with parsley gremolata^(f,h,i,j,2,13) € 13.90

Slice of bread^(a) € 0.90

Slice of butter^(g) € 0.90



FOR THE LITTLE ONES

MINI QUARKIE

One quarkie^(a,c,g,10) with stewed raspberries

MINI GRANOLA

Small bowl of plain yoghurt^(g) or soy yoghurt^(f) and
granola^(a,g,h), maple syrup and berries ☘

MINI EGGS

Two scrambled eggs^(g) with a slice of toasted bread^(a) and butter^(g)

MINI PORRIDGE

Small bowl of oatmeal^(a) with banana, berries and maple syrup

€ 5.90



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SHAKSHUKA

TOMATOE

Spicy tomatoes with sweet pepper, onions, two eggs and a slice of toasted bread ^(a) € 16.90

GREENS

AVOCADO

Mixed green salad, tomatoes, avocado slices, antipasti, cucumber,
carrot salad with homemade herbal dressing ⁽¹³⁾, tossed with salty almonds ^(h)
and served with a slice of toasted bread ^(a) € 16.50

Poached egg € 2.90

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OUR PARTNERS

Thanks to ...

**Artenglück, Cassenshof,
Hof Spahr, Milchhof Reitbrook,
OHNE Kaffee, Quijote Kaffee,
TeeGschwendner und Loffee**
for all the wonderful ingredients.

Thanks to ...

**Coffee Cycle, Durch die Blume,
#IAMPLASTICFREE, Recup**
und **Too Good To Go**
for all the great
sustainable concepts.



INGREDIENTS

These ingredients cause 90 % of food allergies and incompatibilities and therefor are required labeling.

LABELING

- a.** Cereals containing gluten
(wheat, rye, oat, barley, spelt, kamut or hybrids
as well as products made with it)
 - b.** Shellfishes and products made with it
 - c.** Eggs and products made with it
 - d.** Fish and products made with it
 - e.** Peanuts and products made with it
 - f.** Soy beans and products made with it
 - g.** Milk and products made with it
 - h.** Nuts
(almonds, hazelnuts, walnuts, cashews, pecans,
brazil nuts, pistachios, macadamias and Queensland nuts
as well as products made with it)
 - i.** Celery root and products made with it
 - j.** Mustard and products made with it
 - k.** Sesame and products made with it
 - l.** Sulphur dioxid and sulphites with a concentration
of more than 10 mg/kg or 10 ml/l
 - m.** Lupines and products made with it
 - n.** Mollusks and products made with it
-
- 1.** with colorant
 - 2.** with preservatives
 - 3.** with antioxidants
 - 4.** with flavor enhancer
 - 5.** sulfurated
 - 6.** blackened
 - 7.** waxed
 - 8.** with sweetener
 - 9.** Source of aspartam phenylalanin
 - 10.** with phosphate
 - 11.** caffeinated
 - 12.** with quinine
 - 13.** with acidifier