



WEDNESDAY — SUNDAY
FROM 10 AM TO 8 PM

CAFÉ • RESTAURANT • BAR

FRIEDA

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FROM THE KITCHEN

from 10 AM — Sold Out

FRESHLY BAKED

Croissant, Burrata & Coffee Husk Syrup	€11
Strawberries. Erdhof Condensed Milk. Chamomile	€6.5
Corn Miso & Blueberry Jam Cookie	€4
Madeleine	€3
Financier	€2.25
Canelé Bordelais	€6
Erdhof Veal-Gruyère-Hazelnut Sausage Roll	€6
Fermented Potato Bun	€1.2
Aged Butter	€2

from 10 AM to 12 AM

PETIT DÉJEUNER

Sourdough or Potato Bun — Gouda & Aged Butter	€5
Sourdough or Potato Bun — Jam & Sicilian Olive Oil	€5
Oeuf à la Mayo. Tasmanian Pepper	€4
Mangalitza Nduja & Honeycomb	€9

from 12 AM

ALL DAY

Organic House Sourdough & Aged Butter	€5
Whole Crab from Noirmoutier. Roe & Chilli Emulsion 100g /	€5.5
Slow-Roasted Erdhof Suckling Pig. Austrian Rice. Plum.	€15
Cucumber. Verbena, Kombu & Sancho Pepper	€5
Romana & Celery. Green Goddess. Parmesan	€6
House Cured Mangalitza Charcuterie Plate	€16
Burrata. Fermented Tomatoes Olive Oil	€10
12 Yr Old Dairy Cow Tartare. Ponzu. Parmesan	€12

from 5 PM to 7:30 PM

APERITIVO

Sicilian Almonds. Chamomile Salt	€4
Frieda Olives & Pickles	€4.5
House Cured Mangalitza Charcuterie Plate	€16
House Hot Mangalitza Chorizo & Roasted Almonds	€7.5
Erdhof Offal Cigar. Sunflower Seed Tahini. Harissa	€12

from 11 AM

SOFT SERVE

Erdhof Raw Milk	€6
+3 cl Pakruojis Cherry Brandy Liqueur (29%)	€3
House Amazake (Vegan). Wild Rose Jam	€6
Soft Serve Affogato	€7

OUR SOURCES:

Adler Mühle. Alte Milch. Backensholzer Hof. Bauernhof Weggun.
Bonanza Roastery. Christopher Weisner. Erdhof. Florahof.
Grete Peschke. Gut Falkenheim. Jakob's Kunstmühle.
Nicolas & Sebastian, Artisan Fishermen, Ökodorf Brodowin.
Prolog Roastery. Rare Tea Company. Wilde Gärtnerei.
Wolkesteiner Hof.

FROM THE BARISTA

COFFEE

Espresso-based coffees are roasted by Bonanza. In house we have a natural processed Brazilian. Dark cherry, bakers chocolate notes and a full body to be expected. Drink with Biodynamic whole milk from Brodowin to accentuate its nutty and chocolatey flavour notes. For Oatly +0.3€

Espresso Doppio	€2.4
Long Black	€2.8
Espresso Macchiato	€2.2
Flat White	€3.4
Cappuccino	€3.2
Latte / Milchkaffee	€3.8

Delicate filter coffee brewed on a 3temp Hipster Kobra and roasted at Prolog, CPH. These coffees are selected for their exceptional delicacy and unique flavour profile. Lightly roasted and slowly brewed, they are best enjoyed without milk to appreciate the subtler fruity notes.

220 ml — Ask for today's roast	€4.9
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COLD BREW & SPECIALS

Creative seasonal specials to discover

Lavender Cold Brew (black)	€5
Iced Wild Rooibos Tea	€4.4
Soft Serve Affogato	€7
Iced Flat White (oatly/brodowin)	€4.5
Beifuß Iced Latte (oatly)	€4.8

SOFT DRINKS

Filtered Water Still or Sparkling (70 cl / Glass)	€1.5 / €0.5
Rare Tea Wild Rooibos Ice Tea	€4.4
Strawberry & Jasmine Silver Tip Soda	€5

WINE BY THE GLASS

WHITE	12.5 cl
Jürgen Leiner, Cuvée Frieda 20, Riesling/Weisser Burgunder, Pfalz, DE	€5.5

ORANGE	€5
Eschenhof Holzer, The Natural Orange 19, Grüner Veltliner, Wagram, AT	

FIZZ	6.5€
Les Vins Pirouettes, Le Pét-Nat de Franck 19, Gewürztraminer/Muscat Petit Grains, Alsace, FR	

ROSÉ	€5.5
Anita & Hans Nittnaus, Heideboden Rosé 20, Zweigelt/St. Laurent/Blaufränkisch, Burgenland, AT	

RED	€6.5
L'Archetipo - Litrotto Rosso Triple A 16 (1 L), Montepulciano/Merlot/Cab' Sauv'/Primitivo, Puglia, IT	

WINE BOTTLES (full list inside)	75 cl
FIZZ	€41
Pierre Frick, Amplitude Crémant d'Alsace AOC 18, Riesling, Alsace, FR	

WHITE	€39
Staffelter Hof, Little Bastard 20, Riesling, Sauv' Blc, M' Thurgau, Muskateller, Mosel, DE	

ORANGE	€32
Vins Pirouettes, Binner & Friends, Dussal Riesling 18, Riesling, Alsace, FR	

RED	€35
La Stoppa, Trebbiolo Rosso 19, Barbera/Bonarda, Emilia-Romagna, IT	

ON TAP

BEER	70 cl
Weihener, Keller Pils, DE	€2.5

BOTTLED BEERS (full list inside)

Delicious Belgian Beers	
SMALL	33 cl
Jandrain Jandrenouille, Saison IV, Ale/Saison, Blonde	€4

TO SHARE	75 cl
Oude Beersel, Oude Gueuze, Blonde	€21
Fantôme, Fantôme Saison, Blonde	€16
Boon, Oude Gueuze Black Label, Ambrée	€18

VERMOUTH

Our selection of the best European vermouths. Aperitivo forever.

WHITE	
Freimeister Collective, Vermouth Extra Trocken, DE	€6
Berto, Berto Bianco, IT	€5
Antica Distilleria, Vermouth Del Professore Bianco, IT	€7.5
Mancino Vermouth, Secco, IT	€7

ROSÉ	
Apros, Rosé Vermouth, DE	€6.5
Bad Company, Bad Mouth, DK	€6.5

RED	
Apros, Red Vermouth, DE	€6.5
Berto, Berto Rosso, IT	€5
Antica Distilleria, Vermouth Del Professore Rosso, IT	€7.5
Cosmopolitan Spirits, Domingo Vermut Rojo, ES	€5.5

EXTRA SPECIAL

Mancino Vermouth, Sakura, IT	€9
Mancino Vermouth, Kopi, IT	€9

PRODUCE-FOCUSED, FLAVOUR-DRIVEN. ORGANIC, NATURAL, LOCAL.
FUCK INDUSTRIAL FOOD. FARM REGENERATIVELY OR DIE.

COFFEE, FOOD, BREAD, WINE, MUSIC. THE THINGS THAT MATTER.