



Welcome

Cozy and down to earth – that's KERSZBERG'S concept.
Here, you can enjoy a variety of healthy and freshly made food.
We use high-quality and fresh local and seasonal ingredients,
And all our dishes are made with lots of love.

We are happy to have you here!

opening hours monday - sunday 9am - 4pm
Closed on Tuesdays

payment

only cash or german debit cards from 10,00€
no credit card payment possible



TO ENJOY AND TO RELAX -

you can enjoy our breakfasts at any time of the day

KERSZBERG'S FAVOURITE - March

Organic scrambled eggs with cherry tomatoes and chives, warm goat cheese with honey & thyme, organic Emmenthal cheese, matbucha, potato tortilla, pear-crumble-dessert, fruits, homemade fruit spread, a small salad, bread & butter

AT MOM'S

two organic scrambled eggs with chives, organic Gouda cheese, Metzger Kochschinken (boiled ham), herbal cream, homemade jam according to season, fruits & vegetables, bread & butter

FOR BUDDY'S, COUPLES AND FRIENDS our breakfast-étagère

three organic scrambled eggs with smoked salt, a few slices smoked pork, liver sausage, organic Salami Milano, organic Bergkäse (cheese), goat's cream cheese, homemade jam according to season, bircher muesli with fruits, tuna dip and herbal cream cheese - dip with dried tomatoes² bread & butter

THE VEGAN

two vegan dips (matbucha & hummus), beetroot salad, fresh avocado slices, soya yoghurt with fruits, bread & butter

Other

A slice of bread
An organic butter-croissant
Small bowl of honey
Small bowl of fruit spread
Small bowl of nut – nougat – cream
Small portion sausage of your own choice
Small portion cheese of your own choice
An organic boiled egg
A slice of salmon
Extra butter
Small fruit salad with yoghurt
KERSZBERG'S Bircher Müsli (cereal)

13,50

9,80

19,90

10,90

1,20

1,80

1,50

1,20

1,50

1,80

1,80

1,50

2,50

0,50

4,50

5,50

IT'S ALL ABOUT EGGS

includes bread, butter & and salad

Scrambled eggs (3 organic eggs)
natural, with salt, pepper and fresh chives

6,90

Scrambled eggs (3 organic eggs)
with fresh spinach and avocado

7,80

Scrambled eggs (3 organic eggs)
with aromatic "Bergkäse" cheese, spring onions & tomato

7,80

Scrambled eggs (3 organic eggs)
with slices of smoked pork & spring onions

7,80

Fried eggs (2 organic eggs)
natural, with salt and pepper

6,60

Omelette (3 organic eggs)
natural, with salt, pepper and fresh chives

6,90

Omelette (3 organic eggs)
with Feta cheese and avocado

8,50

Strammer Max
bread with ham (black forest) and 2 fried organic eggs

8,50

Stramme Martha
bread with organic Bergkäse (cheese) and 2 fried organic eggs

8,50

Strammer Abraham
bread with Hummus, Matbucha and 2 fried organic eggs

8,50

MIX UND MATCH

Dips & Spreads

Avocado-Slice

2,80

Cream cheese with herbs -Dip with dried tomatoes^{2,5}

2,50

Tuna – Dip with fresh herbs

2,50

Hummus 

2,80

Matbucha 

2,80



Our delicious Organic sandwiches

with goat cream cheese, eggs & vegetables	5,50
with avocado, feta cheese & vegetables	5,80
with "Metzgerkochschinken" (boiled ham) & cheese	5,80
with chicken breast, salad & mango – chutney	6,20
with organic salami Milano & salad	5,80
with tuna cream cheese, tomato & salad	5,50
with homemade herbal cream	5,20
with herbal cream cheese - dip with dried tomatoes ²	5,50
with butter, organic Bergkäse (cheese), tomato & salt	5,50
with butter, liver sausage & pickles	5,80
with butter, ham (black forest) & pickles	5,80
with butter, salmon & horseradish & vegetables	6,20

OUR SALADS

KERSZBERG'S Feta cheese - salad Salad variation with feta cheese, olives, cucumber, tomatoes & homemade dressing	11,50
KERSZBERG'S Avocado - Chickensalad Salad variation with avocado, chicken, mango & mango-balsamic vinegar	12,50
Israeli salad Tomatoes, cucumbers, peppers, olive oil, lemon, feta cheese & Israeli spices	9,50

Dear vegetarians and vegans, if you like, we can exchange the sausage and cheese with a variety of vegetables.

You would like to know more about allergens? We would be happy to provide you with the relevant menu.



Rent our premises

You can rent our café rooms from 17:00 for your celebrations and / or private events. Just talk to us.

Catering

You love our food and want to impress your family, friends or business partners with it? Great, were up for the task and will fulfill everything your hearts desires, from delicious breakfast snacks to the fine dining buffet. Just talk to us.



A journey to Jerusalem

Pamper your tongue with delicacies from all around Israel.

First, it should perhaps be mentioned that the cuisine of Israel has no long history. Bringing their local food with them, many different immigrants from around the world have all contributed to Israel's predominantly vegetarian mixture of great food.

A portion of "Zhug"  A kind of chili sauce from Yemen. (very hot). **1,50**

A small bowl of pickles & Israeli olives  **2,80**

Shakshuka – You've never had a greater egg dish

Translated to English, the Arabic word "Shakshuka" means "mixture". Originally, Shakshuka comes from North Africa. In Israel, you eat Shakshuka for breakfast, lunch and dinner.

Classic Shakshuka **10,50**

With tomatoes, peppers, garlic, chilli and two organic eggs.
Our "Shakshuka" dish also includes 1 Pita bread and a small Israeli salad.

Green Shakshuka **10,50**

With spinach, cumin, cream, garlic, a breeze of chilli and two organic eggs.
Our "Green Shakshuka" dish also includes 1 Pita bread and a small Israeli salad.

Sabich – Who was Sabich?

According to a legend, Mr. Sabich is said to be a Jewish refugee from Iraq who offered a vegetarian Sandwich in a small kiosk in Israel. A "Sabich" is a vegetarian sandwich with fried aubergines, hardboiled eggs, tahini and pickles.


Kerszberg's Sabich **8,20**

Our "Sabich" also includes a small Israeli salad & homemade Amba sauce (mango sauce from Iraq)

Teller Wief – small Meze

"Mezze", "Meze" or "Maza" is the way Israelis call the way of serving small appetizers.

Our Teller Wief **14,50**

Tahina, Matbucha, Hummus, Israeli salad, roasted eggplant, avocado salad, beetroot salad, Zhug, israeli pickles & olives served with two pita breads. 

Kerszberg's Teller Wief for 2 **26,00**

Additives:

1 = contains caffeine

5 = preservative

2 = antioxidant

6 = contains quinine

3 = contains colorant

4 = contains sweetener

7 = contains phosphate



DRINKS

Warm drinks

Our coffee specialties – especially roasted for us.

Espresso	1,90
Espresso macchiato	2,10
Espresso double	3,50
Espresso double macchiato	3,80
Café Crema	2,80
Flat White	3,50
Cappuccino small	2,80
Cappuccino tall	3,50
café au lait	3,50
Latte Macchiato	3,50
Hot chocolate small	3,10
Hot chocolate tall	3,80
Americano	3,50
Glass of organic milk	2,50
Children's cappuccino	1,80

Our Teas

English Breakfast	3,50
Masala Chai	3,50
Earl Grey	3,50
Green Dragon	3,50
Ayurveda Herbs & Ginger	3,50
Fruity Camomile	3,50
Bergkräuter	3,50
Rooibos Cream Orange	3,50
Rosy Rose Hip	3,50
Fresh Mint	3,80
Lactose free milk	0,50
Soya	0,50
Oat	0,50

All coffee specialties are prepared with fresh organic milk.

Softdrinks

Coca Cola 0,2l ^{1,3,5}	2,80
Cola Zero 0,2l ^{1,2,4}	2,80
Bio Zisch rhubarb 0,33l (organic) ^{2,6}	3,50
Bio Zisch lemon 0,33l (organic) ^{2,6}	3,50
Bio Zisch cucumber 0,33l (organic) ^{2,6}	3,50
Bio Djahe Black Gienger Eistee	3,50
Bio Djahe rhubarb Gienger	3,50
Bio Djahe green Jasmin Eistee	3,50
Rixdorfer Fassbrause 0,33l	3,50
fritz-spritz grape 0,33l	3,50
mineral water 0,25l	2,50
sparkling mineral water 0,25l	2,50
mineral water 0,75l	6,50
sparkling mineral water 0,75l	6,50
Apple juice spritzer 0,33l	3,50
Applejuice 0,2l	3,00

Freshly pressed orange juice 0,2l 3,90

Freshly pressed juice 0,25l 4,80
choose your favorite of 3:

- carrot
- apple
- orange
- pear
- celery
- ginger

