



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

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

KERSZBER'S favourite – September

Organic scrambled eggs with roasted eggplant & herbs, pastrami (beef), camembert dé beers, smoked trout fillet with creamy horseradish, banana-vanilla shake, fruits, homemade fruit spread, a small salad, organic bread & butter

13,50

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

9,80

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

19,90

THE VEGAN

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

10,90

Other

A slice of organic 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 bowl of Kalamata olives
Small fruit salad with yoghurt
KERSZBERG'S Bircher Müsli (cereal)
French Toast with syrup & fresh fruits

1,20

1,80

1,50

1,20

1,50

1,80

1,80

1,50

2,50

0,50

2,80

4,50

5,50

6,80

IT'S ALL ABOUT EGGS

(includes organic bread, butter & a small salad)

Scrambled eggs (3 organic eggs)

natural, with salt, pepper and fresh chives

6,60

Scrambled eggs (3 organic eggs)

with fresh spinach and avocado

7,80

Scrambled eggs (3 organic eggs)

with aromatic "Bergkäse" cheese, spring onions & tomato

7,60

Scrambled eggs (3 organic eggs)

with slices of smoked pork & red onions

7,80

Fried eggs (2 organic eggs)

natural, with salt and pepper

6,20

Omelette (3 organic eggs)

natural, with salt, pepper and fresh chives

6,60

Omelette (3 organic eggs)

with Feta cheese and avocado

7,80

Strammer Max

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

8,20

Stramme Martha

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

8,20

Strammer Abraham

organic bread with Hummus, Matbucha and 2 fried organic eggs

8,20

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 pastrami, cream cheese & Cheddar	6,20
with chicken breast, salad & mango – date – chutney	6,20
with organic salami Milano, dried tomatoes & 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, organic salami "Milano" & salad	5,80
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, Kalamata olives, cucumber, tomatoes & homemade dressing	10,50
KERSZBERG'S Avocado - Chickensalad Salad variation with avocado, chicken, mango, parmesan cheese & mango-balsamic vinegar	11,50
Kerszberg's Mediterranean salad Salad Variation, Fried Eggplant, Vegetables, Pastrami, Israeli Olives & Mint yoghurt dressing	11,50

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, we're up for the task and will fulfill everything your hearts desire, 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. Contains chilli, garlic and exotic cardamom (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 7,50

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

Teller Wief – small Mezze

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

Our Teller Wief 12,50

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 22,50

1 = contains caffeine
5 = preservative
Additives:
2 = antioxidant
3 = contains colorant
4 = contains sweetener
6 = contains quinine
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	2,80
Hot chocolate tall	3,50
Americano	3,50
Glass of organic milk	2,50
Children's cappuccino	1,80

Our Teas

Nana Mint	3,50
Fresh Mint	3,80
Tulsi Tea	3,50
Verveine	3,50
Black Tee	2,80
Green Tee	2,80

Please ask us for other teas.

Lactose free milk	0,50
Soya	0,50
Oat	0,50
Almond	0,50
Cream	0,80

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 Djahe Black Gienger Eistee	3,50
Bio Zisch cucumber 0,33l (organic) ^{2,6}	3,50
Bio Djahe rhubarb Gienger	3,50
Rixdorfer Fassbrause 0,33l	3,50
Bio Djahe green Jasmin Eistee	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 0,25l	3,20
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

