

# English MENU

## Breakfast

<b>FAMOUS</b> <sup>a1) 1) 4) 9)</sup>	15,90 €
SIGGIS Brunch Mix Baba ganoush (eggplant cream) and hummus with baguette, scrambled tofu, baked beans, sautéed oyster mushrooms and tomato, served with a BEYOND SAUSAGE – makes our Brunch Mix something very special	
<b>NOT MAINSTREAM</b> <sup>a1) a2) 1) 4) 9)</sup>	13,40 €
Avocado toast – hummus, avocado, tomatoes, herbs, sautéed herb tempeh – yummy!	
<b>MINGA</b> <sup>a1) a3) 8) 9)</sup>	12,40 €
Traditional Munich „Brotzeiteller“ (snack plate) with pan-fried „Leberkäs“, sweet mustard, radish, pickles, potato salad with cucumber, „Gouda“ cubes, onion rings and a pretzel – that’s tradition!	
Each additional pretzel	+ 1,90 €
<b>FLEXIBLE</b> <sup>4) 5) 8) GF)</sup>	10,90 €
Scrambled tofu with cherry tomatoes You’re welcome to add baguette <sup>a1)</sup> no extra charge Add fried oyster mushrooms + 2,20 € Add fried garlic coriander tempeh + 2,20 €	
<b>ORIENTAL</b> <sup>a1) a2) 9) 11)</sup>	10,90 €
Falafel hummus breakfast with baguette and tahini sauce	
<b>AMERICAN</b> <sup>a1)</sup>	11,90 €
Pancake tower with fresh fruit and maple syrup - add banana pieces + 1,00 € - add a scoop of vanilla ice cream and whipped cream <sup>4)</sup> + 2,20 €	



While our kitchen staff is preparing for the evening, we are happy to offer you our homemade sandwiches. Just ask our service staff ...

## WRAPS

<b>BASIC</b> <sup>a1) 4) 6) 8)</sup>	8,90 €
Our soy „schnitzel“ wrap – lettuce, BBQ sauce, mayonnaise, tomato	
<b>DIFFERENT</b> <sup>a1) 1) 4) 6) 8) 9)</sup>	8,90 €
Falafel and vegetable wrap served with tahini dip – oriental deliciousness!	
<b>GREEK</b> <sup>a1) 4) 5) 6) 8)</sup>	8,90 €
Seitan „gyros“ wrap served with tzatsiki dip	



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## FINGERFOOD / STARTERS

<b>SENSIBLE</b> <sup>6) 8) GF)</sup>	4,40 €
Small side salad	
<b>CUDDL</b> <sup>2) 10) GF)</sup>	6,90 €
Dates wrapped in tempeh with walnut kernel	
<b>SHARING</b> <sup>a1) 1) 3) 9)</sup>	9,40 €
Colorful spread selection – chickpea hummus – pea cheese cream – mojo rojo cream served with baguette <sup>a1) a2) 11)</sup>	
<b>ARABIAN</b> <sup>1) 4) 9) GF)</sup>	5,40 €
Original homemade falafel served with tahini sauce	
<b>GROUND</b> <sup>9) GF)</sup>	6,90 €
Sweet potato soup with pumpkin seed oil, roasted chickpeas and fried coconut chips	
Add baguette <sup>a1) a2) 11)</sup>	no extra charge



## MAIN COURSES

<b>TUTTO BENE</b> <sup>a1) 3) 4) 5) 6)</sup>	13,40 €
Pasta Ragout Homemade bolognese with durum wheat spaghetti and cashew parmesan cheese – simmering for at least 4 hours - this is love! We are happy to also offer you our pasta with:	
Penne from rice and corn <sup>GF)</sup>	13,90 €
<b>YUMMY</b> <sup>a1) 3) 4) 5) 6) 8)</sup>	15,40 €
Lasagna with cashew parmesan cheese and a side salad – simply delicious!	
<b>GRATEFUL</b> <sup>1) 3) 6) 7) 9)</sup>	14,90 €
Veggie-Mix – sweet potato, rice, chickpeas, mojo rojo cream, beet and fennel salad – super delicious and also available as a gluten-free variant!	
- Add crispy oyster mushrooms	+ 2,20 €
<b>VARIETY</b> <sup>GF)</sup>	10,40 €
Colorful variety – mixed salad, tomato, cucumber, bell pepper, carrots and sunflower seeds, with your choice of:	
- Falafel <sup>1) 9)</sup>	+2,20 €
- Sautéed oyster mushrooms	+2,20 €
- Sautéed tempeh <sup>4)</sup>	+2,20 €
Homemade dressing <sup>6) 8)</sup> or vinegar & oil	
<b>CRISPY</b> <sup>a1) 4) 5) 6) 8)</sup>	15,90 €
Our Anti-„Jägerschnitzel“ – fried soy „Schnitzel“ served with mushroom sauce, and a side of either croquettes or potato salad with cucumber	
<b>IMMUNE</b> <sup>a1) 4) 1) 5) 6) 8) 9)</sup>	15,40 €
Seitan gyros, rice, hummus, tzatsiki, salad	

## DESSERTS

<b>DELICIOUS</b> <sup>4) GF)</sup>	7,40 €
Dark chocolate mousse with peach purée	
<b>WHITE HEAVEN</b> <sup>a1) 4) 11)</sup>	7,90 €
White chocolate mousse with „Beerengrütze“ (berry groats)	



Allergens: a1) wheat, a2) rye, a3) barley, a4) oats, 1) sesame, 2) nuts, 3) cashew, 4) soybean, 5) celery, 6) almond, 7) gluten, 8) mustard, 9) legumes, 10) lupin, 11) May contain traces of soy, milk, sesame, peanuts, nuts and egg; 12) May contain traces of wheat GF) gluten-free  
Unfortunately, we cannot 100% rule out cross-contamination.

# COLD DRINKS

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## SPRITZERS

<b>WOLFRA</b>	0,4L	4,10 €
Straight apple juice, all natural		
Straight red grape juice		
Rhubarb/premium nectar		

## SOFT DRINKS

<b>PAULANER SPEZI</b> on tap	0,4L	4,10 €
<b>AQUA MONACO</b>	0,23L	3,60 €
Coke <sup>7) 13)</sup>		
Ginger Beer <sup>7)</sup>		
Ginger Ale		
Tonic Water <sup>14)</sup>		
<b>BALIS</b> Basil ginger lemonade	0,25L	3,60 €
<b>ALMDUDLER</b>	0,33L	3,60 €

## WATER

<b>LEOGANT WATER</b>	glas 0,25L	2,50 €
FILTERED WATER – SPARKLING OR STILL	bottle 1L	5,40 €
<b>VIVA CON AGUA*</b>		
Mineral water, sparkling	bottle 0,75L	5,90 €
Mineral water, still	bottle 0,75L	5,90 €



## HOUSE DRINKS

<b>BRIGHTENING UP</b>	0,3L	4,40 €
Cucumber basil mix		
<b>BEAUTIFUL</b> <sup>13)</sup>	0,3L	4,40 €
Ice tea Jade Pearls (green tea)		
<b>INFUSED WATER</b>	0,3L	3,40 €
Freshly flavored fruit water		
<b>SURPRISE</b>	0,3L	4,40 €
Blue herbal tea, lemon, agave syrup and vanilla		
<b>LEMONADE</b>	0,3L	4,90 €
Homemade lemonade – orange or lemon		
<b>KALTE INGE</b>	0,3L	4,10 €
Ginger syrup, orange, lemon and mint		

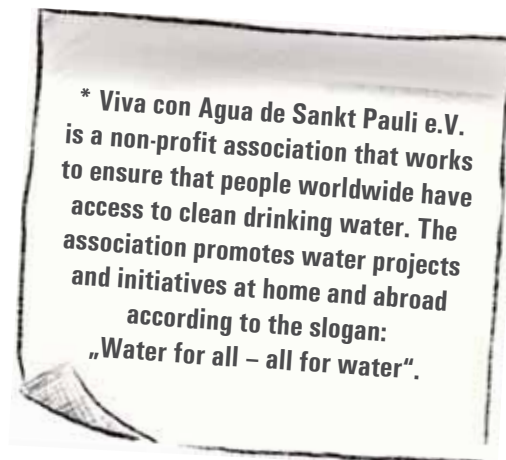
## SMOOTHIES (until 5 pm)

<b>POWERFUL</b>	5,40 €
With spinach, dates, oranges, lemon, apple, banana, chia seeds, flaxseed oil, ginger and cocoa nibs	
<b>LOVELY</b>	5,40 €
With blueberries, dates, oranges, lemon, apple, banana, chia seeds, flaxseed oil, ginger and cocoa nibs	

## SHAKES (until 5 pm)

<b>HAPPY BERRY</b> <sup>4)</sup>	5,90 €
<b>HAPPY CHOCO</b> <sup>4)</sup>	5,90 €

You are welcome to choose between oat milk <sup>a4)</sup>, cashew coconut milk <sup>3)</sup>, lupin milk <sup>10)</sup> or gluten-free oat milk



a1) wheat a3) barley, a4) oats, 2) nuts, 3) cashew, 4) soy bean, 6) almond, 7) gluten in general, 10) lupin, 13) caffeine, 14) quinine, 15) sulfites, 16) dye  
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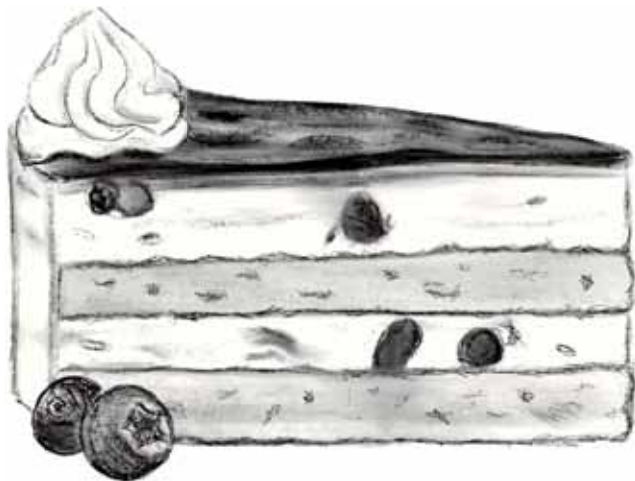
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# COFFEE & CO

## COFFEE SPECIALTIES

<b>AMERICANO</b> <sup>13)</sup>	3,40 €
<b>ESPRESSO</b> <sup>13)</sup>	2,10 €
<b>ESPRESSO DOPPIO</b> <sup>13)</sup>	3,40 €
<b>ESPRESSO MACCHIATO</b> <sup>13)</sup>	2,40 €
<b>CAPPUCCINO</b> <sup>13)</sup>	4,60 €
<b>LATTE MACCHIATO</b> <sup>13)</sup>	4,60 €
<b>AFFOGATO AL CAFFÈ</b> <sup>4) 13)</sup>	3,60 €
Espresso with vanilla ice-cream	
<b>ICED COFFEE</b> <sup>4) 13)</sup>	4,60 €
Filter coffee with vanilla ice-cream and cream	
<b>ICED LATTE</b>	4,40 €



## TEA SPECIALTIES

<b>BLACK TEA ASSAM</b> <sup>13)</sup>	3,10 €
<b>GREEN TEA SENCHA</b> <sup>13)</sup>	3,10 €
<b>NETTLE TEA</b>	3,10 €
<b>ROOIBUSCH „GINGER LEMON“</b>	3,10 €
<b>MINT TEA</b>	3,10 €
With fresh mint	

For your coffee and tea specialty you're welcome to choose between oat milk, oat milk (gluten-free), lupin milk or our homemade cashew-based milk.

Each coffee is also available as decaf!

Take a look at our refrigerated display case! There you'll find sweet treats and homemade sandwiches.

## COLD OR HOT

<b>CHAI LATTE</b> <sup>13)</sup>	4,40 €
<b>KURKUMA LATTE</b> <sup>3)</sup>	4,90 €
<b>MATCHA LATTE</b> <sup>13)</sup>	4,90 €
With coconut blossom sugar	
<b>SMURF LATTE</b>	4,90 €
With spirulina and vegan honey	
<b>HOT / COLD INGE</b>	4,10 €
With ginger syrup, orange, lemon and mint	
<b>HOT / COLD CHOCOLATE</b>	4,40 €
Raw cocoa powder	

## Thank you very much

for making the world a little more colorful and better with us! According to the slogan „food for future“ we plant trees with you and in cooperation with „click a tree“ and support further projects, e.g. in Ghana, the Philippines or Madagascar. For every dish and every drink that you enjoy here, for every catering you book with us, for every time you rate us on one of the known web portals and for every event that you participate in at SIGGIS, we award points – and the more points we collect, the more trees we plant.

**NOW is the time ...**

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# BEER, APERITIFS & WINE

## BEER

<b>TEGERNSEER PALE</b> <sup>a3)</sup>	0,5L	4,30 €
on tap, served in a stone pitcher		
<b>TEGERNSEER PALE</b> <sup>a3)</sup>	0,3L	3,50 €
<b>TEGERNSEER RADLER</b> <sup>a3)</sup>	0,5L	4,30 €
served in a stone pitcher		
<b>TEGERNSEER RADLER</b> <sup>a3)</sup>	0,3L	3,50 €
<b>HOPF WHEAT BEER PALE</b> <sup>a1) a3)</sup>	0,5L	4,40 €
<b>HOPF WHEAT BEER LESS ALCOHOL</b> <sup>a1) a3)</sup>	0,5L	4,40 €
<b>HOPF WHEAT BEER DARK</b> <sup>a1) a3)</sup>	0,5L	4,40 €
<b>HOPF RUSSN</b> <sup>a1) a3)</sup>	0,5L	4,40 €
<b>LAMMSBRÄU PALE GLUTEN-FREE</b>	0,33L	3,90 €
<b>LAMMSBRÄU ZZZISCH PILSENER</b> <sup>a3)</sup>	0,33L	3,60 €



## BEER – non-alcoholic

<b>LAMMSBRÄU PALE</b> <sup>a3)</sup>	0,33L	3,60 €
<b>LAMMSBRÄU PALE GLUTEN-FREE</b>	0,33L	3,90 €
<b>HOPF WHEAT BEER</b> <sup>a1) a3)</sup>	0,5L	4,40 €

## APERITIF

<b>PINOT SECCO</b> <sup>15)</sup>	0,1L	3,90 €
Burgunder dry – Gustavshof winery	0,75L	26,90 €
Histamine: < 0,25 g/L		
<b>INGE SPRITZ</b> <sup>15)</sup>		7,10 €
Ginger syrup, prosecco, soda		
<b>BALIS SPRITZ</b> <sup>15)</sup>		7,10 €
Balis, prosecco, soda		
<b>APEROL SPRITZ</b> <sup>15) 16)</sup>		7,10 €
Aperol, prosecco, soda		
<b>HUGO</b> <sup>15)</sup>		7,10 €
Elderberry syrup, prosecco, soda		
<b>LILLET ROSÉ TONIC</b> <sup>14) 15)</sup>		7,10 €
Lillet Rosé, tonic water, lime		

## APERITIF – non-alcoholic

<b>AUSTRIAN</b>		5,90 €
“Almdudler”, raspberry purée and soda		
<b>KOLONNE NULL</b>	0,375L	26,00 €
Rosé Mousseux sparkling wine		

## WHITE WINE

<b>CHARDONNAY</b> <sup>15)</sup>	0,2L	7,90 €
White wine late vintage dry – Eller winery	0,75L	28,90 €
Histamine: 0,009 mg/L		
<b>RIESLING</b> <sup>15)</sup>	0,2L	7,40 €
White wine dry – Kuntz winery	0,75L	26,90 €
Histamine: < 0,25 mg/L		
<b>WHITE WINE SPRITZER</b> <sup>15)</sup>	0,2L	4,90 €

## ROSÉ WINE

<b>BLANC DE NOIR</b> <sup>15)</sup>	0,2L	7,40 €
Rosé dry – Gustavshof winery	0,75L	26,90 €
Histamine: < 0,25 mg/L, sorbite: < 0,3 g/L (undetectable), total sulfur: 32 mg/L		

## RED WINE

<b>ZERO</b>	0,2L	7,90 €
Red wine dry – Gustavshof winery	0,75L	28,90 €
Histamine: < 0,25 mg/L, total sulfur: < 20 mg/L, free sulfur: 0,0 mg/L, un sulphured		
<b>TRINITY CUVÉE</b> <sup>15)</sup>	0,2L	8,40 €
Red wine dry – Weiss winery – Austria	0,75L	29,90 €
Histamine: 0,005 mg/L, fructose: < 0,3 g/L, glucose: < 0,4 g/L, sorbite: < 0,3 g/L (undetectable), total sulfur: 68 mg/L		
<b>ZWEIGELT ALTE REBEN</b> <sup>15)</sup>	0,2L	8,40 €
Red wine dry – Weiss winery – Austria	0,75L	29,90 €
Histamine: 0,016 mg/L, fructose: < 0,3 g/L, glucose: < 0,4 g/L, sorbite: < 0,3 g/L (undetectable), total sulfur: 60 mg/L		

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# COCKTAILS & LONGDRINKS

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## COCKTAILS

<b>ELECTRIC POLO</b> <sup>7)</sup>	11,00 €
Vodka, ginger beer, lemon, sugar, blue pea tea Naming by dear supporters of our Startnext campaign	
<b>LITTLE FARMER</b>	10,00 €
Gin, sugar, lemon, basil, soda Naming by dear supporters of our Startnext campaign	
<hr/>	
<b>BLUEBERRY PIE</b> <sup>6)</sup>	10,00 €
Vodka, amaretto, blueberries, lemon, ginger ale, sugar	
<b>PEANUT BUTTER OLD FASHIONED</b> <sup>2) 16)</sup>	9,50 €
Whiskey, Angostura, sugar, peanut butter	
<b>WILLIAMS SOUR</b>	9,00 €
Williams pear, lemon, sugar	
<b>WHITE RUSSIAN</b> <sup>4) 13) 16)</sup>	9,50 €
Vodka, Kahlúa, cream	
<b>ROSEMARY GIN FIZZ</b>	10,50 €
Rosemary gin, lemon, sugar, soda	
<b>CUCUMBER GIN GIMLET</b>	10,50 €
Cucumber gin, lemon, sugar, lime juice	
<b>DARK &amp; STORMY</b> <sup>16)</sup>	10,00 €
Dark rum, lime, sugar, ginger beer	
<b>TOMMY 'S MARGARITA</b> – salted rim on request	9,00 €
Tequila, lime, agave	
<b>RASPBERRY MOJITO</b>	10,50 €
Raspberry rum, lime, sugar, mint, raspberries, soda	
<b>CUBA LIBRE</b> <sup>13)</sup>	9,00 €
Rum, lime, coke	
<b>HORSE 'S NECK</b> <sup>16)</sup>	10,00 €
Bourbon, Angostura, ginger ale, orange	

## COCKTAILS – non-alcoholic

<b>MANGO BASIL SQUASH</b>	7,50 €
Mango, basil, sugar, lemon, soda	
<b>WATERMELON MOJITO</b>	7,50 €
Water melon, mint, sugar, soda	
<b>DAIQUIRISH</b>	9,00 €
RumISH (non-alcoholic rum), lime, sugar	



## GIN LONGDRINKS incl. accompanying drink

<b>TANQUERAY RANGPUR</b>	4cl	10,50 €
London		
<b>TANQUERAY</b>	4cl	9,50 €
London		
<b>THE DUKE GIN</b>	4cl	10,50 €
Munich		
<b>MONKEY 47</b>	4cl	12,50 €
Black Forest		
<b>HENDRICK 'S</b>	4cl	10,50 €
Scotland		
<b>THE BOTANIST</b>	4cl	13,00 €
Schottland		
<b>GRANIT</b>	4cl	11,50 €
Bavarian Forest		

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# SPIRITS, LIQUEUR & CHAMPAGNE

## SPIRITS

<b>VODKA</b>	Absolut	4cl	6,50 €
	The Duke Lions	4cl	7,50 €
	Belvedere	4cl	9,00 €
<b>AMERICAN WHISKEY</b>	Bulleit Bourbon	4cl	7,50 €
	Bulleit Rye	4cl	8,00 €
	Makers Mark	4cl	7,00 €
<b>SINGLE MALTS WHISKEY</b>	Laphroaig Quarter Cask <sup>16)</sup>	4cl	10,00 €
	Slyrs Bavarian	4cl	11,00 €
	Balvenie Double Wood 12Y <sup>16)</sup>	4cl	12,00 €
<b>RUM</b>	Havana Club Light Dry 3J	4cl	6,50 €
	Havana Club Extra Aged 7J <sup>16)</sup>	4cl	8,00 €
	Botucal	4cl	10,00 €
	Ron Zacapa 23J <sup>16)</sup>	4cl	12,50 €
<b>TEQUILA</b>	El Jimador Blanco	2cl	3,00 €
	El Jimador Reposado	2cl	3,00 €
	Patron Añejo	2cl	7,00 €
<b>EDELBRÄNDE</b>	Freihof's Willi - Williams peach	2cl	3,00 €
	Freihof 1885 hazelnut spirit <sup>2)</sup>	2cl	3,00 €
	Freihof's Mary - Marille	2cl	3,00 €
<b>AQUAVIT</b>	Malteserkreuz	2cl	3,00 €

## LIQUEUR

<b>AMARO</b>	Montenegro	4cl	5,50 €
	Ramazotti	4cl	5,50 €
<b>GAMMEL DANSK</b>	Bitters	2cl	3,00 €

**LEGRET & FILS**  
Our vegan champagne  
from Talus-Saint-Prix,  
France

Made from vodka  
und vegan licorice.  
Alcohol content:  
27% VOL

Made from "Glüh-  
wein", vodka, orange  
juice, raw cane sugar,  
vanilla, cinnamon,  
carnation. Alcohol  
content: : 15% VOL



## CHAMPAGNE LEGRET & FILS

<b>ROSÉ COROLLE BRUT ROSÉ</b>	0,75L	82,00 €
	0,375L	46,00 €

40% Meunier / 30% Pinot Noir / 30% Chardonnay

Analytical values

0,75L

Alcohol 12%Vol. / Dosage 6g/l / Bottled June '13 / Dégorgé Oktober'17  
0,375L

Alcohol 12%Vol. / Dosage 6g/l / Bottled May '12 / Dégorgé Oktober'19

Shimmering with salmon colored highlights, fragrant hints of strawberries, rhubarb and blood orange, fresh and light. On the palate, you'll experience red fruits with a delicate lingering finish.

## CHAMPAGNE LEGRET & FILS

<b>ÉQUILIBRE EXTRA BRUT</b>	0,75L	72,00 €
	0,375L	41,00 €

40% Meunier / 30% Pinot Noir / 30% Chardonnay

Analytical values

0,75L

Alcohol 12%Vol. / Dosage 5g/l / Bottled May '12 / Dégorgé Januar'18  
0,375L

Alcohol 12%Vol. / Dosage 5g/l / Bottled March '10 / Dégorgé März'18

With a decidedly fine perlage, this cuvée presents a delicate yellow color with the stimulating aroma of ripe apples and orange fruits.

On the palate, you'll experience refreshing exotic flavors of pineapple and yellow fruit.

## LIQUEUR

<b>VEGABLUM</b>	Licorice	4cl	5,50 €
	Glühwein	4cl	5,50 €
<b>AMARETTO</b>	Disaronno <sup>6)</sup>	4cl	5,50 €
<b>KHALÚA</b>	Coffee Liqueur <sup>13) 16)</sup>	4cl	5,50 €
<b>DR.JAGLAS</b>	Artichoke Elixier	2cl	5,00 €
<b>SLYRS</b>	Alpine Herbs Whiskey Liqueur	2cl	4,50 €

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