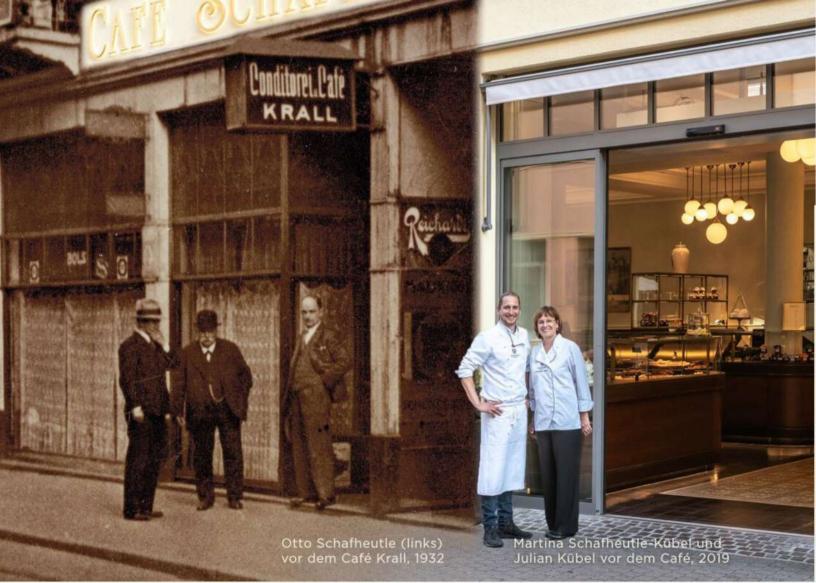
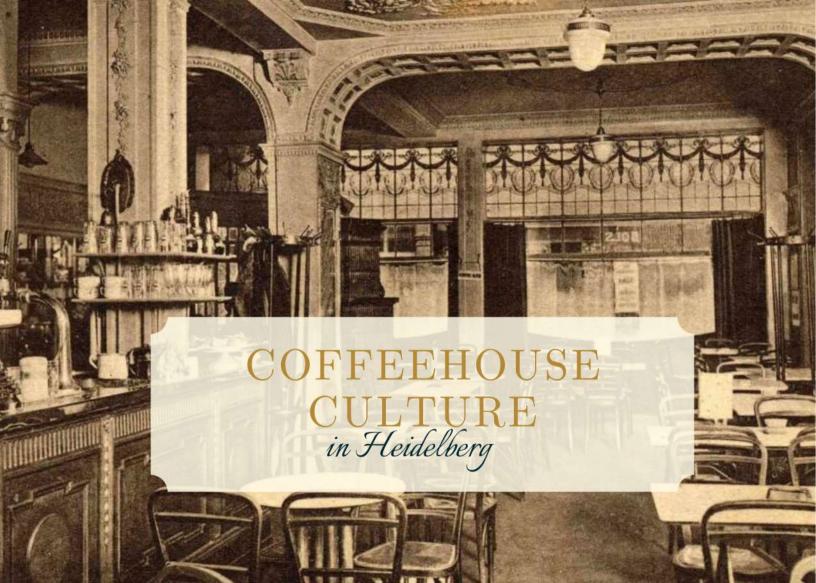
SCHAFHEUTLE

Heidelberg



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At Café Schafheutle, we look back on a long coffeehouse tradition. As early as 1832, M.C. Krall founded a café here in Hauptstraße 94.

At the time, the people of Heidelberg thought he was crazy for setting up shop on the outskirts of town—outside the city walls, even! But the Krall family ran the café for almost 100 years.

In 1933, Otto Schafheutle took over the business, which had gone bankrupt due to the economic crisis, and reopened it after extensive renovations as Theater-Café Schafheutle.

Since then, now in its fourth generation, we have been crafting delicious cakes and tortes, exquisite pralines, fine chocolates, and the most delicate ice cream—entirely by hand, using traditional methods, in our on-site bakery just behind the shop.

With over 90 years of family tradition, Schafheutle stands for outstanding product and service quality. Thanks to its authentic coffeehouse culture, it has become a well-known and beloved destination.

COFFEE

Pot of Coffee* / 6,60

Cup of Coffee* / 3,40

Café Crème / Schümli / 4,60

Espresso / 2,90

Double Espresso / 4,30

Espresso Macchiato / 3,20

Cappuccino* / 4,20

Cappuccino Grande* / 4,80

Large Cup of Milk Coffee* / 4,80

Latte Macchiato* / 4,80

Latte Macchiato Longo* / 5,50

With lactose-free milk or oat drink /+0.30

*These items are also available decaffeinated



HOT CHOCOLATE

Cup of Chocolate / 4,20 Portion of Whipped Cream / +0.80

Pot of Chocolate / 7,10 Large Portion of Whipped Cream / +1.10

Schoko-Küsschen / 5,10 Hot chocolate topped with whipped cream and cinnamon

Schoko-Latte / 5,40 Silky smooth dark chocolate in frothed milk

Doppeldecker⁹/6,70

A combination of the finest drinking chocolate with strong espresso, topped with a whipped cream crown

Parisian Drinking Chocolate

A rich, velvety drinking chocolate that promises pure indulgence with its intense cocoa flavor and creamy texture.

— A true Parisian classic —

Portion of Whipped Cream

5,80

+0,80



TEA

We serve our carefully selected teas

- in a Japanese cast iron teapot / 6,60
- in a large glass mug / 3,90

Bio Darjeeling Imperial sec. Flush

Bio Darjeeling Green

Assam Bari Tea Black tea, malty, spicy, and extravagant

Bio English Breakfast Tea

Bio Baroness Grey A composition of Darjeeling, Assam, green tea, lemongrass, orange peel, natural bergamot, and lemon flavor.

Marsala Chai Ayurvedic spiced tea – served with hot milk and honey

Bio China Jasmin

Green Tea 'Morgentau"

A hand-rolled, unfermented Japanese tea with a tangybitter note. A bright infusion that is wonderfully
invigorating

Bio Vervenia Soothing herbal composition of lemon verbena (vervain), lemon balm, and lemon myrtle

Bio Chamomile-Blüten

Bio Peppermint-Tea

Bio Fruit-Tea

Fresh ginger infusion, served with honey and lemon

Bio Rooibos Pur Fairtrade

Rooibos Vanilla

Wellness-Tea Herbal infusion with a delicate orange note, featuring rooibos and lemon balm.



A.B.C.D.F.F.1.2.3.5.8.9

SCHAFHEUTLE Afternoon-Tea

For 2 or more people / Served per table

€23.60 per person

Enjoy our Tea Time Étagerè with a selection of the finest sweet and savory delicacies, freshly made in our bakery:

- A variety of tartlets, petit fours, and macarons
- Pralines, truffles, and chocolates
- Savory canapés and sandwichesIncludes one hot beverage of your choice

Add a glass of sparkling wine 0.11 / 5.10

Champagne Laurent-Perrier

La Cuvée Brut 0.3751 / 46.000.751 / 82.00



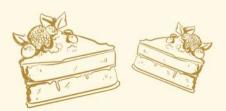


CAKES, PASTRIES & AB,CD,E,F BAKED GOODS

We love our craft!

That's why we uphold the highest quality standards for both our products and service. We use only the finest ingredients and completely avoid ready-made products and preservatives. At our café, we offer around 30 different cakes, pastries, and baked goods, along with over 50 varieties of handmade pralines and chocolates, as well as house-made ice cream.

All our products are crafted exclusively by hand, using traditional methods—freshly made every day in our bakery, located right behind the shop. This ensures everything reaches our display case as quickly as possible.



PLEASE MAKE YOUR SELECTION FROM OUR CAKE COUNTER:

Cream cakes, whipped cream cakes & patisserie / 5,50

Fruit tarts / 5,40

Baked cakes / from 3,70

Petits Fours / 3,70

Macarons (vegan & gluten-free) / 2,60

Croissant / Brioche / 3,10

Florentine- or cornflake-cookies / 3,80

Portion of whipped cream / 1,10

Pralines & Truffles

You are welcome to enjoy our pralines and truffles in the café.

Choose your selection at our counter or try our praline étagère.

Per piece / 1.70

Étagère with 5 truffles and pralines / 7.20

ICE CREAM SUNDAES

During the summer season, we offer our homemade pâtissier ice cream in the following flavors: Vanilla, Chocolate, Strawberry, Lemon, Yogurt, Hazelnut, Almond, Coconut with chocolate chips, Amarena Cherry, Stracciatella, Elderberry-Quark

One scoop of ice cream in the café / 2,50

Small mixed ice cream cup (3 scoops) / 6,90

Large mixed ice cream cup (5 scoops) / 10,90

Add a portion of whipped cream / 1,10

Kids' Ice Cream Cup / 4,80 3 small scoops of ice cream of your choice

Vanilla Ice Cream with Hot Raspberries / 9,50

Banana Split / 10,90

Chocolate and vanilla ice cream between two banana halves, topped with whipped cream and chocolate sauce

Eggnog Sundae / 10,90 Three scoops of vanilla ice cream topped with whipped cream, Advocaat eggnog, and chocolate sauce

Praline Sundae / 11,80

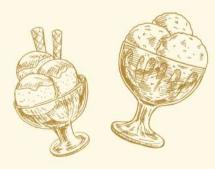
Creamy hazelnut, vanilla, and chocolate ice cream with the finest nougat pralines from our confectionery. Served with caramelized hazelnuts and chocolate sauce

Pavlova / 11,80

Light meringue shells with fruit ice cream and poached fruits.

Fruit Sundae / 11,80

A variety of fruit-flavored ice creams, garnished with whipped cream, fresh fruit, and berries





ICED BEVERAGESABE,

Iced Coffee / 8.80 with vanilla ice cream and whipped cream

Small Iced Coffee / 6.90 with vanilla ice cream and whipped cream

Iced Chocolate / 8.80
with chocolate ice cream and whipped cream

Small Iced Chocolate / 6.90 with chocolate ice cream and whipped cream

Affogato / 5.20 Creamy vanilla ice cream topped with freshly brewed espresso

Milkshake / 8.10 Vanilla, chocolate, strawberry, yogurt or banana

Iced Matcha Latte / 6,90

Strawberry Matcha Latte / 7,80

Mango Matcha Latte / 7,80

A.B.F.2,3,5,

BREAKFAST

Served daily until 12:30 PM

Altstadt Breakfast / 13.90

Two bread rolls and a croissant or brioche, butter, homemade jam, juniper ham, Black Forest country ham, Milanese salami, and a selection of cheeses

Fitness Breakfast / 11.80

A wholegrain roll with butter and a selection of cheeses, served with a small muesli with yogurt and fruits

Small Breakfast / 7.40

A bread roll and a croissant with homemade herb quark, butter, and homemade jam

French Breakfast / 6.20

A croissant with butter and homemade jam

Salmon Breakfast / 13,40

Sourdough-bread with smoked salmon, cucumbers, mustard caviar, and horseradish spread

- Add a fried egg / +2.70

Oriental Breakfast / 11.80

Sourdough bread with homemade seasonal vegan spread and grilled vegetables

Schafheutle's Breakfast Tower

For 2 persons

A selection of bread rolls, sourdough bread, croissants or brioche & danish pastries

Butter, homemade jam, and herb quark Two boiled eggs, smoked salmon, juniper ham, Milanese salami, country ham, cheese selection, melon with Serrano ham, yogurt with fruits, and two glasses (0.1L) of orange juice

34.00

All breakfasts are also available in a vegetarian option.

You are welcome to share your breakfast. Please understand that we charge a cover fee of €3.00 for this.

Children will, of course, receive a complimentary "Rauberteller" (a small extra plate).



BREAKFAST EGGS

Soft-boiled free-range egg / 2,10

Two fried or scrambled eggs / 5,90

Omelet made with three eggs / 7,90

- + tomato or bell pepper or zucchini / +0.50
- + ham or cheese or feta or bacon /+1,25

SPARKLING WINE, CHAMPAGNE & ORANGE JUICE

Freshly squeezed orange juice 0.21 / 4,90

Freshly squeezed orange juice 0.41 / 6,50

A glass sparkling wine 0.11 / 5,10

Sparkling wine & orange juice 0.1l / 3,90 with freshly squeezed orange juice

<u>Champagne Laurent-Perrier</u> La Cuvée Brut

 $0.3751 / 46.00 \\ 0.751 / 82.00$

LUNCH-MENU

Available daily from 12:30 PM

A,B,F,G,H,1,3,5,7

Salads

Salad with smoked salmon and Rösti / 16.80

Schafheutle's market salad / 11.80 with honey-balsamic dressing, colorful vine tomatoes, pomegranate seeds, and grilled zucchini strips

with feta cubes / +1.25

Small side salad / 6,30

Quiche

Quiche Lorraine / 6.80

Spinach quiche / 6.80

with feta / +1.25 with fried egg / +2.70

Tomato-feta quiche / 6.80

Vegetable quiche / 6.80

Sandwiches & Toast

Sylter Sourdough Bread / 13,40

with smoked salmon cucumber and horseradish spread

+ fried egg / +2.70

with grilled vegetables / 11,80 and homemade vegan spread

Toast Hawaii / 8.60

Toast with ham, pineapple & melted cheese

Please note our changing seasonal menu

BEVERAGES

Fruit Juices

Apple juice, orange juice, pink grapefruit juice, black currant juice, passion fruit juice, multi-fruit juice $0.21\ /\ 3.90\ |\ 0.41\ /\ 5.90$

as a spritzer 0.21 / 3.50 | 0.41 / 5.50

Freshly squeezed orange juice $0.21 / 4.90 \mid 0.41 / 6.50$

Soft Drinks 1,9

Coca-Cola, Cola Zero, Fanta 0.21 / 3.70

Homemade Lemonade

Freshly squeezed juices and homemade syrups form the base of our seasonal homemade lemonades.

Seasonally changing! 0.21 / 3.90 | 0.41 / 5.90

Water

Teinacher Gourmet Medium 0.251 / 2.80 | 0.51 / 3.80Teinacher Gourmet Still 0.251 / 2.80 | 0.51 / 3.80

Longdrinks / Sprizz^{1,2,5,10}

Aperol-Sprizz / 7,60

Campari-Sprizz / 7,60

Campari-Soda / 6,80

Campari-Orange /8,60 with freshly squeezed orange juice

Beer^A

Welde Slow Beer Pils 0,331 / 4,00 Pils 0,331, non-alcoholic / 4,00 Natur-Radler 0,331 / 4,00

Welde Hefeweizen 0,51 / 5,60 Hefeweizen 0,5l, non-alcoholic / 5,60

Kurpfalzbräu 'kleines Helles", Lager 0,331 / 4,00

Wine

Champagner

Laurent Perrie, La Cuvée Brut

K

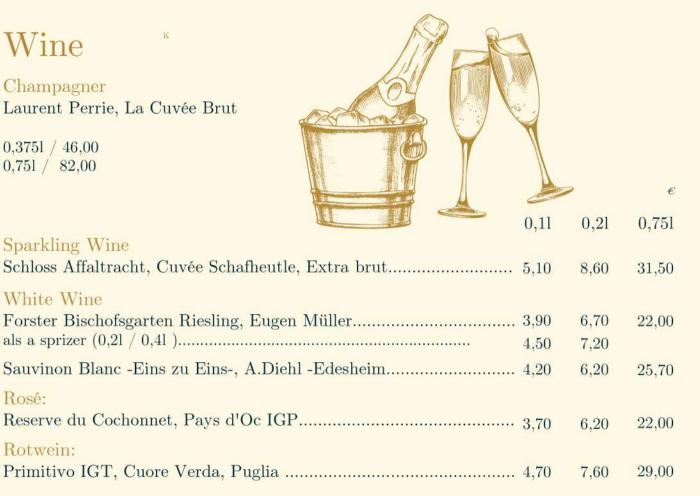
0.3751 / 46.00 0,751 / 82,00

Sparkling Wine

White Wine

Rosé:

Rotwein:



MANDATORY ALLERGENS AND ADDITIVES:

Despite all precautions, it cannot be excluded that allergens and non-allergenic foods may come into contact with each other during production (cross-contamination).

We have verified the information to the best of our knowledge and belief, but we cannot guarantee its accuracy or completeness.

Allergens:

- A. Gluten-containing cereals
- B. Eggs
- C. Tree nuts
- D. Peanuts
- E. Soy
- F. Milk (lactose)
- G. Fish
- H. Celery
- I. Mustard
- J. Sesame
- K. Sulphur dioxide and sulphites
- L. Lupin
- M. Crustaceans
- N. Molluscs

Additives:

- 1. Colorants
- 2. Preservatives
- 3. Antioxidants
- 4. Flavor enhancers
- 5. Sulphur dioxide
- 6. Blackening agents
- 7. Nitrite curing salt
- 8. Milk protein
- 9. Caffeine-containing
- 10. Quinine-containing
- 11. Waxed
- 12. Taurine
- 13. Phenylalanine source
- 14. Sweeteners



All prices are in €.



Hauptstraße 94, 69117 Heidelberg Tel.:06221/14680

Öffnungszeiten Dienstag -Sonntag 09:30-18:00Uhr www.cafe-schafheutle.de