



CHOCOLAT BREAKFAST WITH
"THE FOUR MUSKETEERS"

CHOCOLAT – BREAKFAST

Our well-known breakfast variety is available daily from 09:00 AM – 01:00 PM as well as on Sundays and holidays from 10:00 AM – 02:00 PM. To each breakfast menu there is a choice of two different kinds of jam from organic production

General information: the bakery products can contain traces of more allergens

THE FOUR MUSKETEERS

D'Artagnan – the Lover A1, B, D

1 small hot beverage, 1 oven-fresh croissant with butter

9,50 €

Athos – The Noble A1-3, D, M1-2

1 small hot beverage & mixed bread basket, butter, 1 large glass of directly pressed orange juice, air-dried ham ^{4,2,3} (optionally beef ham, surcharge 1,00 €) from own production and finest cheese

17,50 €

Aramis – ,The Handsome A1-4, D, M1-3

1 small hot beverage & mixed bread basket, butter, home-made pepper-leek cream cheese, 1 glass of nutritious blood orange juice, to it a large glass of muesli in a fresh fruit mix, milk and yoghurt

18,50 €

Portos – the Chubby A1-3, B, D, O

1 small hot beverage & mixed bread basket, butter, home-made pepper-leek cream cheese, Italian salami, smoked ham, fried egg, 1 antipasti slice of bread, roasted Vienna sausage and 1 glass of prosecco rose or orange juice

19,90 €

price for 2 people 39,50 €

Love Breakfast for Two A1-3, B, D, J, M1-3, O

2 small hot beverages & mixed bread-basket, butter, home-made pepper-leek cream cheese, two chocolate cream tartlets, 2 glasses of prosecco rose or orange juice, cooked gourmet ham in "spice coat" ^{7,4} (optionally beef ham, surcharge 1,00 €) and smoked Scottish salmon ^{1,2}

Couple Price 41,-- €

Breakfast "Holiday Affair" A1-3, B, D, J, H, M1-3

Take a break in paradise

2 small hot beverages as well as 1 jug of passion fruit or pineapple juice, mixed bread-basket, butter, luxury jams, exotic fruit selection wrapped in a sweet crêpe, with chocolate sauce. Freshly prepared shrimp salad and smoked salmon tartare ^{1,2} as well as specialties from "Tremmel's" quality butcher shop (family business): cooked ham ^{7,4} with honey and pistachios, wrapped in almond crust, (optionally beef ham, surcharge 1,00 €) premium beef salami ^{7,4} und and truffle-liver sausage^{7,4} (optionally antipasti vegetable)

price for 2 people 42,-- €

Power Muesli – for a strong start in the morning^{A3, A4}
 Our healthy mix in the morning, 100 % “domestic” superfood!
 Local, organic cereal and seeds from the Drax Mill in Upper
 Bavaria, delicious fresh fruit (berries, kiwi and bananas).
 Lactose free, with tasty oat milk.

In winter, we take local fruit, separately frozen (preserves vitamins)

per bowl 9,50 €



NEW & VEGAN

Vegan Breakfast Choice „Rapunzel’s Dream“^{A1-4, M1-3, F, L}

You have the choice: Porridge with oat milk, fresh berries, fruit and Granola
 Knusper, two different home-made, vegan spreads, sweet and hearty,
 crispy vegan sticks (Tajine, Curry Masala), falafel, vegetable antipasti
 and fresh fruit salad.

Choose your own vegan breakfast:

Porridge with oat milk^{A4}

8,90 €

Vegan nut-nougat spread^{M1-3}

4,00 €

Hearty, home-made spread

3,50 €

2 different crispy vegan sticks (Tajine, Curry Masala)^{A1}

6,50 €

Fresh fruit salad

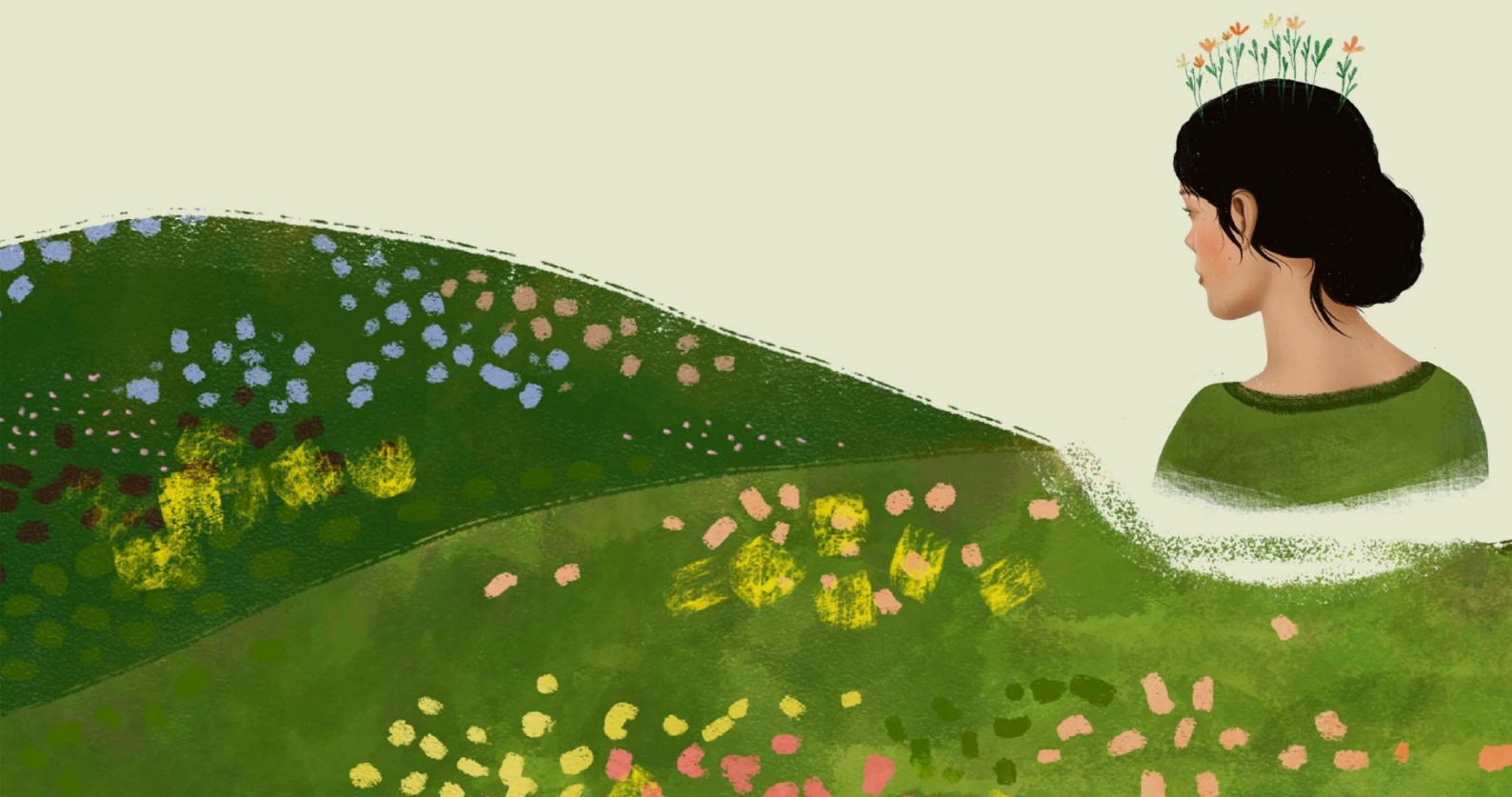
7,50 €

Falafel (2 different)^{A1, F}

4,90 €

Vegetable antipasti

5,90 €



Additional charge for large hot beverages

Café au Lait (big cup) _D	2,00 €
Jumbo Cappuccino _D	2,00 €
Latte Macchiato _D	2,00 €
Chai Latte _D	2,50 €
Big Cup of hot chocolate – white _D	2,50 €
Big Cup of hot chocolate _D	2,50 €
With flavor: vanilla, almond _{M3} , amaretto, caramel, chocolate	1,50 €
Hot Beverage with soy milk _L , lactose free, oat milk _{A4}	0,50 €
Price for extra cover with two different kinds of jam	4,00 €

Fresh eggs from free-range husbandry in “Zweikirche

2 fried eggs _B	5,90 €
3 scrambled eggs _B	6,50 €
3 scrambled eggs or fried eggs _B with ham ^{7,4} or bacon ^{7,4}	7,90 €
3 scrambled eggs _B with fresh herbs, tomato and spring onions	8,90 €
1 boiled „breakfast“ egg _B	2,50 €

Pretzl with butter _{A1,D}	3,20 €
Croissant _{A1,B,D}	2,90 €
Chocolate croissant _{A1,B,D,M1}	3,00 €
New! Pistachio croissant _{A1,B,D}	3,50 €
Fresh fruit salad	7,50 €
Large glass of muesli in a fresh fruit mix, with milk or yoghurt _{A1-4, D, M1-3}	7,90 €
„Stuffed Croissant“	
- with smoked salmon, pepper-leek cream cheese, arugula _{A1,B,D,J}	11,90 €
- with butter, ham, cheese _{A1,B,D}	8,50 €

Extras for breakfast

Mixed bread basket (for 1 person) _{A1-3,M1-2}	3,50 €
Portion of air-dried ham ^{7,4} or home-made salami	6,90 €
Portion of cooked ham ^{7,4,2,3}	5,90 €
Portion of smoked salmon _J ^{1,2}	8,50 €
Portion of slices of cheese _D	5,50 €
Small pot of home-made pepper-leek cream cheese _D	5,30 €
Choice of jams (two different types)	3,50 €
Honey from Bavarian forests (local beekeeper)	2,50 €
Butter _D (2x15g)	2,70 €
Little glass of Nutella 25g _{D, M1, M3}	2,50 €



TRULY BAVARIAN BREAKFAST STYLES: SAUSAGE

Specialties from Tremmel's butchery

Read more about our quality awareness on the last page.

Frühschoppen A1, N

3 pcs of Tremmel's Weißwürstl ^{7,4} (typical Bavarian white sausage) with sweet mustard, pretzel and Erdinger Urweiße wheat beer (also available with Vienna sausages, same price)	16,50 €
1 pair of Tremmel's Weißwürstl ^{7,4} with sweet mustard and 1 pretzel <small>A1, N</small>	7,90 €
2 pairs of Tremmel's Weißwürstl ^{7,4} with sweet mustard and 2 pretzels <small>A1, N</small>	15,50 €
1 pair of Tremmel's Vienna sausages ^{7,4} with bread and mustard <small>A1, N</small>	7,50 €
2 pairs of Tremmel's Vienna sausages ^{7,4} with bread and mustard <small>A1, N</small>	15,50 €
Extra pretzel <small>A1</small>	piece 1,70 €
„Brezenstangerl“ <small>A1</small> (Bavarian pretzel roll) with liver sausage ^{7,4}	6,50 €
„Special Brezenstangerl“ <small>A1</small> with ham ^{7,4} , cheese <small>D</small> and salad	7,50 €

Dear guests, as our breakfast menus are always freshly prepared for you, we would ask you for your patience just in case you have to wait a little bit longer at peak times. Changes in the breakfast menus can be handled to a limited extend only, with an additional charge of 1,00 €. Thank you very much for your understanding.

MAIN COURSES
KÖSTLICHE
Hauptgerichte



SOUP

Home-made soup of the day

0,3l/0,5l 7,50 € / 9,50 €

SALADS

Seasonal salads "light and tasty". Our salads are served with home-made creamy balsamic dressing and mixed bread basket. A1-3, M1-2

Salad with fried fresh vegetables <small>D, E, M1-2, N</small> (carrots, green onions, cabbage and zucchini)	18,90 €
Salad with turkey breast slices <small>D, M1-2, N</small>	19,50 €
Salad with beef loin stripes <small>D, M1-2, N</small>	22,-- €
Salad with king prawns (4 pcs) <small>D, M1-2, N, H</small>	23,-- €
Salad "Caprese" tomatoes, mozzarella, fresh basil, Grissini (bread sticks) <small>D, A1, N</small>	16,-- €
Small mixed salad <small>M1-2, N</small>	8,50 €
Big mixed salad (with cream cheese dip) <small>D, M1-2, N</small>	14,50 €
Small side salad <small>M1-2, N</small>	4,90 €

VEGETARIAN PASTA

Käsespätzle" (traditional Swabian cheese noodles) with fried onions and grated cheese, served with a small mixed salad <small>A1, B, D, M1-2, N</small>	15,90 €
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CHOCOLAT'S FAR EAST SPECIALTIES

Fried Thai noodles with vegetables from the wok (our classic since 2003) <small>A1, B, E, L</small>	14,90 €
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MAIN COURSES

Breaded Wiener Schnitzel (pork from Bavaria) <small>A1, B, D, M1-2, N</small> Fried in butter, served with cranberries, french fries and small mixed salad	16,90 €
Breaded Turkey Schnitzel (turkey breast) <small>A1, B, D, M1-2, N</small> Fried in butter, served with cranberries, french fries and small mixed salad	17,90 €
Cordon Bleu (pork from Bavaria) with french fries <small>A1, B, D, M1-2, N</small>	18,90 €
Loin of Beef "Home Style" <small>A1, B, D, M1-2, N</small> Sirloin (ca. 200g) served with french fries and small mixed salad	28,90 €
Tremmel's curry sausage with french fries <small>A1</small>	14,-- €

Additional charge for change of side dishes (Schnitzel "Wiener" or Turkey) 1,50 €

Disposable to-go packaging 1,00€, reusable packaging from MEPAL available, please ask our service staff.

„BROTZEIT“ BAVARIAN SNACK

Spezialitätenbrett^{A1-3, B, D, M1-2, J}

(wooden platter full of specialties)

Smoked bacon⁴, ham, seasonal specialties,
mountain cheese, salami^{7,4}, smoked salmon,
antipasti, red radish, horseradish, mixed bread
basket, small pot of lard and boiled egg



17,50 €

CHOCOLAT'S STONE OVEN BREADS

Rustic sourdough bread from Landshut.

Stone oven bread with smoked salmon^{1,2} and fresh dill ^{A1-3, J}

12,-- €

Stone oven bread with camembert and walnuts ^{A1-3, D, M1-2}

10,50 €

Stone oven bread with cream cheese and red radish ^{A1-3, D}

10,50 €

CHILDREN'S DISHES

(for children up to 12 years: family price,
for adults and children older than 12 years 2 € surcharge)



French fries ^{A1} with ketchup or mayonnaise ^B

6,90 €

Small Schnitzel with fries ^{A1, B, D}

9,90 €

„Spätzle“ (traditional Swabian noodles) with sauce ^{A1, B, D}

7,90 €

DESSERT

Apple Strudel with vanilla sauce ^{A1, B, D}

8,50 €

„Scheiterhaufen“ (sweet casserole) with vanilla sauce ^{A1, B, D}

7,90 €

CAKES

A choice of fresh, delicious cakes you can find at the bar on the ground floor.
Our service staff will be pleased to help you.

«Stressed»
is
«Desserts»
spelled
BACKWARDS.



COFFEE MADE FROM THE BARISTA – CHOCOLAT'S SECRET

Big cup of café au lait ° _D	4,80 €
Cup of coffee creme ° _D	3,20 €
Portion of coffee ° _D	4,90 €
"Haferl" of coffee with milk froth "The Brothers Grimm" ° _D	4,50 €
Espresso ° _D	1,90 €
Espresso Macchiato ° _D	2,20 €
Double Espresso ° _D	3,50 €
Double Espresso Macchiato ° _D	3,80 €
Latte Macchiato °	4,50 €
Cappuccino ° _D	3,90 €
Cappuccino with cream ° _D	4,60 €
Jumbo Cappuccino ° _D	4,90 €



Cup of hot chocolate _D	3,90 € with cream 4,40 €
Big pot of hot chocolate _D	4,90 € with cream 5,60 €
Big pot of hot white chocolate _D	5,50 €

Chai Tea served in an Indian mug Indian spicy tea mixture, with milk _D	4,50 €
Chai Latte served in a Latte glass Indian spicy tea mixture, with milk and espresso ° _D	5,50 €
Irish Coffee – with alcohol (Whiskey) ° _D	6,50 €

All coffee specialties are available caffeine-free, surcharge 0,70 €
with lactose-free milk, soy milk _L or oat milk _{A4}

TEA

Our choice of tea is served in a tea-jack,
optionally with milk °_D or lemon

Teapot of Darjeeling black tea delicate and flowery	4,50 €
Teapot of Fruit ^{4,2,3} sweet mixture of summer berries	4,50 €
Teapot of Earl Grey black tea with lemony flavor	4,50 €
Teapot of Rooibos Vanilla ^{4,2,3} tea fresh and with lemon note, full-bodied	4,50 €
Teapot of Asia green tea delicious and sweet	4,60 €
Teapot of herbal tea flavorsome herbs from the alps and meadows	4,60 €
Teapot of peppermint tea	4,60 €
Portion of organic honey for the tea	1,00 €



TAKE it
SLOW



SOFTDRINKS


Table water, sparkling (by the glass)	0,4l	3,90 €
Adelholzener naturelle, still" (by the glass)	0,4l	3,90 €
Plose, frizzante (little bottle)	0,25l	3,60 €
Plose, frizzante (big bottle)	0,75l	6,90 €
Plose, naturale (little bottle)	0,25l	3,60 €
Plose, naturale (big bottle)	0,75l	6,90 €
		
Bitter Lemon ¹⁰	0,3l	3,80 €
Ginger Ale ¹	0,3l	3,80 €
Coca Cola ⁹	0,2l	3,60 €
Coca Cola light ^{9,11}	0,33l	3,80 €
Orangina ^{1,3}	0,25l	2,90 €
Cola-Mix ^{1,9,3}	0,4l	4,50 €
Cola-Mix ^{1,9,3}	0,3l	3,80 €
Lemon Soda	0,3l	3,50 €
Wolfra Juices our juice selection: orange juice, peach juice, grape juice, rhubarb juice, currant juice, pineapple juice, passion fruit juice, cherry juice, mango juice, cloudy apple juice	0,3l	4,50 €
	0,4l	4,90 €
Apple juice spritzer (naturally cloudy)	0,4l	4,50 €
Big juice spritzers (choose your favorite juice from our selection)	0,4l	4,70 €
Small juice spritzers	0,3l	3,90 €
Freshly pressed orange juice	0,25l	5,20 €

BEERS

Schönramer Pils _{A1}	0,33l	4,20 €
Lammsbräu alcohol-free _{A1}	0,33l	4,20 €
Regional Beer Specialities:		
Schönramer „Helles“ draft beer _{A1}	0,5l	4,50 €
Schönramer little „Helles“ draft beer _{A1}	0,33l	3,90 €
Schönramer Radler (beer mixed with lemon soda) _{A1}	0,5l	4,50 €
Tegernseer „Spezial“ _{A1}	0,5l	4,50 €
Bräu z'Loh Märzen (from the family brewery "Nikolaus Lohmeier" in Loh) _{A1}	0,5l	4,50 €
Bräu z'Loh dark beer _{A1}	0,5l	4,50 €
Erdinger Urweisse wheat beer, amber/cloudly _{A1}	0,5l	4,50 €
Erdinger Dunkle Weisse dark wheat beer _{A1}	0,5l	4,50 €
Erdinger Leichte Weisse light wheat beer _{A1}	0,5l	4,50 €
Colaweisse wheat beer mixed with cola ⁹ _{A1}	0,5l	4,50 €
Russn wheat beer mixed with lemon soda _{A1}	0,5l	4,50 €
Erdinger alkoholfrei alcohol-free wheat beer _{A1}	0,5l	4,50 €



SPRITZ & CO



Aperol Spritz ◦ Prosecco, Aperol, Soda	7,90 €
Mango Hugo ◦ Prosecco, Soda, fresh mint, lemon juice, lime	8,50 €
Lemon Basil Hugo ◦ Prosecco, Soda, fresh basil, lemon, lime, lemon syrup	8,50 €
Strawberry Spritz ◦ Prosecco, Soda, strawberry syrup, fresh strawberry	8,50 €
Rhubarb Strawberry Spritz ◦ Prosecco, soda, rhubarb juice, strawberry, vanilla syrup	8,50 €
Lillet Wildberry (no prosecco, Lillet, Schweppes Wildberry)	8,50 €

PROSECCO

Le Contesse, Glera Spumante extra dry, Vazzola, Italy (bottle)◦	0,75l	29,50 €
Le Contesse, Glera Spumante extra dry, Vazzola, Italy ◦	0,1l	4,50 €

LIQUORS

Waldler, Himbeergeist from distillery Unterthurner	2 cl	3,90 €
Williams Christbirne, Birnenbrand from distillery Walcher	2 cl	3,90 €
Averna, Ramazzotti, Ramazzotti Amaro, Glenlivet Reserve	4 cl	3,90 €

LONGDRINKS

Hugo ◦ Prosecco, Elderflower syrup, soda, mint	8,50 €
Havanna Cuba Havanna Rum, lime, Cola ⁹	9,50 €
Gin Tonic Organic Gin, lime, Tonic Water	9,50 €
Absolut Wodka on Eis with Red Bull, Ginger Ale ¹ or Almdudler	9,50 €

COCKTAILS

Caipirinha sugarcane liquor, lime syrup, lime, cane sugar	9,50 €
Mojito lime, lemon juice, cane sugar, mint	9,50 €
Himbeermojito	11,50 €
white Rum /Bacardi, lime, lemon juice, cane sugar, mint, raspberries	

COCKTAIL ALCOHOL FREE

Monkey cherry juice, mango syrup, ice tea peach, still water	7,90 €
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Zum
WOHL!

WHITE AND ROSE WINE

„Chardonnay“
Cellier des Vicomtes

House wine, dry,
Vin de Pays d'oc, France

Glass 0,2l 6,50 €

Glass 0,1l 4,50 €

„Riesling“ Feinheit 2019

flavourful, dry,
winery Schenter, Kamptal - Austria-
Österreich

Glass 0,2l 7,50 €

Glass 0,1l 5,50 €

„Tetuna“ Rose 2020

spicy, fruity, Goldenits, Burgenland-
Austria

Glass 0,2l 7,50 €

Glass 0,1l 5,50 €

Lugana „Pratello“

Fruity, light, Lake Garda, Italy

Glass 0,2l 8,00 €

Glass 0,1l 6,00 €

Weissburgunder „Chocolat“

Fruity spring wine, semi-dry, winery
Stefan Meyer, Rhodt - Pfalz

Glass 0,2l 7,50 €

Glass 0,1l 5,50 €

RED WINE

„Merlot“ Cellier des Vicomtes

House wine, dry and medium intense,
Vin de Pays d'oc, France

Glass 0,2l 6,50 €

Glass 0,1l 4,50 €

„Rubineo“ Cabernet Sauvignon

Dry, strong taste, Paarl, South Africa

Glass 0,2l 8,50 €

Glass 0,1l 6,50 €

For bottle prices
and special
recommendations,
please ask for
our new wine menu.

DINING IN CAFÈ-RESTAURANT CHOCOLAT

Quite simply but only from top of the line. One reason for why our guests are so satisfied with our dishes is the careful choice of our suppliers. A sausage is not just a sausage and there are also only a few certified bakers who still produce according to ancient traditions. Enjoy the difference!

Meat and sausages – Quality is important to us

The quality butchery “Tremmel” from Tiefenbach-Ast near Landshut exclusively supplies us daily with fresh meat and sausages. Their animals for slaughter – with guarantee of origin - are obtained from regional farmers and further processed in own slaughter. The butchery “Tremmel” has received numerous accolades for their outstanding quality of products from the Bavarian Butcher Federation

Milk from “Steckenbiller’s Milk Filling Station” in Salzdorf

Our fresh milk is delivered daily from the “milk filling station” – the milk for our coffee specialities comes exclusively from Steckenbiller’s farm in Salzdorf near Landshut. The cows are fed with the farm’s own hay and grain. The pasteurized milk (no raw milk) is delivered every morning in big 10l milk cans.

Marmalades – jams

We only use jams produced by the small and tradition-rich manufactory “Faller” from the Black Forest (79677 Schoenau im Wiesental) for our popular breakfast menus. These jams are made from fresh or frozen fruits and do not contain colorings, flavorings or preservatives by law.

Eggs and honey from “Zweikirchen”

We exclusively obtain our eggs from happy, free-range hens of “Schmidt’s” country farm beekeeping in Zweikirchen near Tiefenbach. The animals are fed with self-made food from own grain. Our honey comes from there as well.

Bakery products

The delicious bread you might know from our breakfast menus is mainly purchased from Landshut’s bakery “Die Brotmacher”, where bread is still being baked according to ancient traditions. Artificial baking mixtures and raising agents are not being applied from conviction. The bakery uses organic malt flour and organic grain for their products.

Fresh vegetables from the region

Landshut’s auto producer and greengrocer “Schmidt-Seyffert” supplies us with home-grown vegetables and salads during the spring and summer months, so that fresh and nutritious goods from the region can be provided for our kitchen and our guests.



Allergen labelling

Dear guests,

each of our dishes are characterized by allergen symbols, in case one of the 14 main allergens that are subject to labelling is contained. Here you find the description according to the symbols being used.

A Cereals containing gluten:

- A1 wheat, barley
- A2 rye
- A3 spelt
- A4 oat
- A5 bulgur

B egg

C peanut

D lactose

E celery

F sesame

G lupine

H crustaceans

J fish

L soy

M nuts

M1 hazelnut

M2 walnut

M3 almond

O sulphite

P molluscs

Further information on allergens

Apart from labelling by symbols some foodstuffs can contain traces of allergens, according to statements by our suppliers:

Bread and bakery products
(This does not include bread from bakery "Die Brotmacher"): Can contain traces of sesame, peanuts, soy, edible nuts, celery, mustard, eggs

Fries:

According to recipe our fries do not contain cereals containing gluten but are partially fried together with not gluten-free foods.

Mayonnaise:

Can contain traces of lupines, Sulphur dioxide / sulphites, soy

The labelling of the 14 main allergens complies with legal provisions (EU- Food Legislation 1169/2011). Furthermore, there are also other substances that can cause food allergens or intolerances.

All kinds of foodstuffs are processed in our kitchen and therefore allergens, too. Despite all precautions transition of allergenic traces cannot be excluded. However, our kitchen and service staff would be glad to answer any of your questions on allergen labelling or missing declaration.

Further labelling of additives contained:

1 - with coloring, 2 - with preservatives, 3 - with antioxidant, 4 - with flavor enhancer, 5 - with blackening or blackened, 6 - with Sulphur dioxide or sulphured, 7 - with phosphate, 8 - with milk protein, 9 - caffeinated, 10 - with quinine, 11 - with sweeteners, 12 - with source of phenylalanine, 13 - waxed, 14 - with taurine,

Despite careful treatment all indications are made without engagement and are subject to legal modifications.