soldjunge

FOOD AND DRINKS

### GOLDEN PHILOSOPHY

"Food should not be determined by the need to eat but by ambiance, enjoyment, and taste."

-Helmut Glaßl

We offer you what we like the most.

Food should be simple, healthy, nutritious, and delicious. That is why we believe in quality, good craftsmanship, and the distinctive taste of self-made products.

We love bread- an item with a lot of variations. A fine piece of craftsmanship are our golden buns, beautifully topped with fresh spreads and other toppings.

With our range of products we want to support the local agriculture, that is why most of our products are supplied by local farmers.

Farm animal welfare and housing is highly important to us. We are convinced of a respectful treatment of animals. The demands of the producers are hereby more important than the certificate.

Food is a political topic to us- we support slow food and products such as palm oil are deliberately avoided.

Our to-go cups and containers are made from compostable materials and help us to protect the environment.

To minimize our carbon footprint we also decided against processing avocado.

How are we going to make a change as a small café?

By communicating with our guests.

Please feel free to talk to us if you have any questions, requests, or suggestions.

Your Goldjunge Team

You can find us in Sülz, Nippes, at the Media Park and in the city centre.

# Origins

#### **COFFFF**

In all our cafés we use the Goldjunge blend by Heilandt — a balanced mix of Brazilian and Peruvian Arabica beans and Mexican Robusta. It creates a strong espresso with chocolate and nutty notes. The coffee is bought directly from Heilandt at fair prices, ensuring a short supply chain and fair pay for the farms.

The Cologne roastery's annual transparency report shows the short path from farm to bag — an important aspect for us.

#### MILK & CHEESE

Our coffee specialties are made with fresh regional milk from Hielscher Hof in Leichlingen. The cows there enjoy automatic grooming brushes — you can taste the quality in our milk and in your coffee!

#### **FGGS**

Our eggs come from the idyllic Alpermühle farm in Nümbrecht, where free range hens are raised with special care in species appropriate conditions.

#### **BRFAD**

Everyone loves our spelt bread! It's baked for us by Bäckerei Heisters, a traditional bakery that uses only clean label ingredients.

#### **CRESS**

We receive fresh microgreens every week from "Keimling" in Cologne, delivered by cargo bike. We use them to refine and decorate our dishes. Thanks to local cultivation, CO2-neutral delivery, and sustainable growing methods, our ecological footprint stays as small as possible.

COFFEE	
Coffee	3,20
large Coffee	3,80
Espresso	2,40
Espresso Macchiato	2,70
Doppelter Espresso	3,30
Cappuccino	3,70
Large Cappuccino	4,70
Flat White	4,40
Milkcoffee	4,20
Latte Macchiato	4,20
Cortado	4,10
Extra Espresso Shot	+1,50
Oatmilk	+0,50
Whipped cream	+0,80

### **HOT DRINKS**

Tea from Schlürf black tea, green tea, fruit tea,	3,40
herb tea  fresh Tea  choose or combine the fresh  components as you like: fresh m  orange, lemon and/or ginger	4,40
Chai Latte foamed milk with homemade C sirup	4,70 hai-
Dirty Chai Chai Latte with one extra Espre Shot	5,10 esso-
Matcha Latte Foarmed milk with Matcha Pow	<b>4,90</b> der
Hot Chocolate with white/ dark cocoa  golden tip: with whipped cr	4,40
All coffee specialities also avail decaffeinated	

### **COLD DRINKS**

Viva con Agua sparkling/still 0,331/0,71	3,20 / 6,20
Maracuja Spritzer 0,41	4,60
Afri Cola/Afri Cola light 0,331	3,80
Kölsches Wasser pink (Grapefruit) 0,331	3,70
BioZisch Spritzer/Lemonade 0,331	3,90
apple naturally cloudy, rhubarb, orange, blood orange, lemon naturally cloudy	
Freshly squeezed orange juice 0,21	4,90

### STULLEN served with a small Salad

You can choose between our sourdough spelt bread or our homemade golden rolls made with whole spelt flour, oregano, and sun-dried tomatoes (+€1.00).

Stulle Andy hummus & fennel salami	10,90
Stulle David tomato spread, roasted goat cheese & Seedmix	10,90
Stulle Brygida pvegan vegan liver sausage, gherkins and fried onions	10,90
Stulle Pia red beetroot-sesame spread & feta cheese	10,40
Stulle Jonas pesto & wild garlic gouda golden Tip: with smoked salmon	10,40
Stulle Zoe ≠ vegan pea spread & marinated vegetables	10,40
Stulle Natascha tomato spread, Feta cheese & chili threads	10,40

### YOGHURT AND FRUIT

soy yoghurt with fresh fruit	8,90
soy yoghurt with granola & fresh fruit	8,90
fresh fruit salad	8,90



STRAMM SANDWICH served with sma	ll Salad
Strammer Max topped with butter, cooked ham & two fried eggs	12,90
Strammer Moritz topped with butter, Beemser-Cheese & two fried eggs	12,90
Strammer Max & Moritz topped with butter, cooked ham, Beemster-Cheese & two fried eggs	14,50
Stramme Leonie topped with beetroot sesame cream, feta cheese & two friends	14,50 ed eggs
Stramme Laura topped with pea cream, Beemster-Cheese & two fried eggs	14,50
Stramme Tina topped with tomato cream, braised vegetables & two fried golden Tip: with Feta Cheese	14,50 eggs
EGGS	
Scrambled eggs made from thrre regional eggs with a small salad, our spelt bread & butter golden Tip: with Bacon	11,90
Two regional fried eggs with a small salad, our spelt bread & butter	9,50
ADD ONS	
Bacon or cooked ham	+ 2,70
Smoked salomon	+ 4,50
Tomato & spring onion	+ 2,50
Beemster-Cheese oder Feta-Cheese	+ 2,60

lable all day long ©
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All our sweet and savory spreads and creams are lovingly homemade by us using natual ingredients

Marie & André Croissant, jam, small fruit salad & butter	7,50
Josepha & Erich Cooked ham, vegan liver sausage, Beemster cheese, wild garlic cheese, jam, pickled gherkins, small fruit salad, our spelt bread & butter	14,90
Amila & Ben Black Forest ham, wild garlic cheese, Beemster cheese, tomato cream, hummus, pickled gherkins, small fruit salad, our spelt bread & butter	14,90
Antje & Piet Beemster cheese, wild garlic cheese, brie, pesto cream, jam, fresh cucumber, small fruit salad, our spelt bread & butter	14,90
Krissel & Irisa   ✓ vegan  Porridge with berries & roasted seeds, served with pea cream & our spelt bread	13,50
Katja & Freya   vegan  Porridge with chocolate hazelnut spread & fresh fruit,  served with beetroot and sesame cream & our spelt bread	13,50
Sarah & Samuel Croissant topped with smoked salmon, Beemster cheese & scrambled eggs made from two regional eggs, served with a	16,90 a small

goldjunge.

colorful salad

Vinja & Verena Croissant topped with pesto cream, wild garlic cheese & scrambled eggs made from two regional eggs, served with a small colorful salad	16,90
Renate & Rolf regan Colorful salad, braised vegetables, pea cream, hummus, jam, small fruit salad, and our spelt bread	14,90
Bärbelchen & Hänneschen (ab 2 Personen) 2 glasses (0.1 l) of freshly squeezed orange juice, 2 boiled eggs, Black Forest ham, cooked ham, fennel salami, brie, Beemster cheese, wild garlic cheese, tomato cream, veg chocolate hazelnut spread, pesto spread, jam, 2 small fruit salads, our spelt bread & butter	42,50 gan
golden Tip: Vegetarian options are also available instead of ham a There is also vegan liver sausage, beetroot and sesame cream, and	

#### **BREAKFAST EXTRAS**

a serving of our homemade creams	3,00
Pea cream, tomato cream, hummus (vegan), pesto cream, vegan apple and onion liver sausage, braised vegetables (vegan), or beetroot and sesame cream (vegan)	
Vegan chocolate hazelnut spread or	2,80
Wildberry and tonka bean Jam	
one boiled, regional egg (from the Alpermühle farm)	2,60
Portion of butter	1,50
One golden roll	1,90
One croissant	2,80
Cooked ham, black Forest ham, fennel salami	3,90
or wild garlic cheese, Beemster-Cheese, Brie, Feta Cheese	9
Portion of smoked salmon	4,50



## **GOLDEN CLASSICS**

Pasta with lentil bolognese (also vegan) with cherry tomatoes, spring onion & Parmesan chees	12,90 e
Pasta Pesto with basil pesto, cherry tomatoes, olives & Parmesan	12,90
with braised tomatoes-olives-chicken	+4,90
Cheese Spaetzle with mountain cheese Served with a large mixed salad & fried onions golden Tip: with Bacon	14,90
Large colorful salad vegan With raw vegetables, seeds, Agave-mustard-dressing & our bread	12,50
with fried goat cheese with braised tomatoes-olives-chicken & Parmesan cheese	+3,90 +4,90
Red lentil Soup vegan Oriental with harissa oil, roasted Cashews & our bread	9,90
with braised tomatoes-olives-chicken	+4,90
Chili sin Carne vegan with soy strips, kidney beans, sweet corn a our bread	10,90
with pesto cream	+1,20



#### GOLDEN TABLE BUFFET

For six or more people we offer a large breakfast set up on plates, including something for everybody's taste.

You can always order as much as you like so nobody has to go home with an empty stomach.

20,50 per person

Your table is set with:

- butter, jam, vegan chocolate-hazelnut
- variation of spreads:
  - tomato, red beetroot- sesame, pea, hummus
- variation of cheese:
  - brie, beemster, fenugreek gouda
- variation of sliced meet:
  - boiled ham, black forest ham, fennel salami
- fruit salad
- Cucumber, tomatoes, cress
- scrambled, local eggs
- large breadbasket filled with our spelt bread

Of course, you also have the option of ordering a purely vegetarian table buffet. Here, instead of ham and salami, you will find vegan apple-onion liver sausage and vegan beetroot-sesame cream.

On request, we are happy to offer you a separate card with allergy information.

# GOLDJUNGE ROASTING by HEILANDT

Our coffee roast was developed by Heilandt especially for Goldjunge. It delights with subtle notes of marzipan and chocolate, bringing the typical Goldjunge feeling into your home.

250g GJ Blend whole bean/ ground	9,90
♥ 500g GJ Blend whole bean/ ground	17,90
♥ 1000g GJ Blend whole bean	34,90

### GOLDJUNGE FÜR ZUHAUSE

If you need something quick at home or in the office, but still want it to be healthy, you will find a selection of our vegan treats in practical screw-top jars at all our locations.

Chili sin Carne 500g	9,90
Lentil Blolgnese 500g	9,90
Chai syrup 250ml	5,90
♥ Wild berry and tonka bean Jam 250g	5,90