

DAYTIME

COMMONGROUND

FOOD

UNTIL 16:30

ADD-ONS

Add to a dish, not sold seperately

Bacon 2,2

Avocado Smash 2,2

Mushrooms 2,2

Feta 1,8

Organic Egg 1,5

Stromi Sourdough Toast 1,5

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OPEN - 17:30

CAFFEINATION

Coffee	Reg	Lrg	Tea	
	Single	Double		
Espresso ¹¹	2,0	2,5	Companion Tea	
			<i>Earl Grey, Kenya¹¹ // Rooibos, South Africa Black,</i>	
Espresso Macchiato ^{11,16}	2,5	3,0	<i>India¹¹ // White, Nepal¹¹ // Green, Japan¹¹</i>	3,2
Black Coffee ¹¹		2,5	Other Tea	
<i>Filter +€1,5 for filter refill (once only)</i>			<i>Mint // Ginger // Greek Mountain</i>	2,8
Cortado ^{11,16}	2,6	3,2		
Cappuccino ^{11,16}	2,8	3,4	Juices & Specials 250 mL	
Flat White ^{11,16}		3,3	Fresh Orange Juice	4
Latte ^{11,16}	3,0	3,6	Fresh Grapefruit Juice	4
<i>Iced or Hot</i>			Apple Juice (organic)	4
Cold Brew ¹¹		3,5	Kombucha	4,5
Hot Chocolate ¹⁶		3,5	<i>A.BIER The Lightness Kombucha</i>	
Salted Caramel Hot Chocolate ¹⁶		3,5	Homemade Lemonade	5
Oat / Soy Milk		+0,2	<i>Homemade Lemongrass Syrup, Lemon, Soda</i>	
			Homemade Ginger Beer	5

All milk based coffees are made with

Organic Unhomogenised Milk



All coffee used at Commonground is roasted by

Berlin based Fjord Coffee Roasters.

Fjord Coffee only work with specialty grade coffee, primarily due to the superior quality and taste of the beans. The higher price paid for specialty grade coffee allows for a more sustainable economic relationship between the coffee producer and the drinker.

Water 250ml/750ml

Still / Sparkling **2,5/5**

Soft Drinks

Limai Açai Lemonade 330ml **3,5**

Schweppes^{2,3} 200ml **2,5**

Coca Cola^{2,3,11}, **Cola Light**^{2,3,6,11}

Fanta^{2,3}, **Sprite**³ **2,5**

All Prices in EUR

OPEN - 17:30

DAYDRINKING

Breakfast Cocktails

Tap Beer⁹ 300ml/500ml

Bloody Mary^{8,9}

Tomato Juice, Cucumber, Grapefruit, Honey,

Worcestershire, Tabasco, Vodka.

Virgin Mary Available

8 Allgäuer Büble Edelbräu Pilsner 2,8/3,5

Allgäuer Büble Edelweiss 3/4

Berliner Berg Pale Ale 4/6

German Craft Beer* 4/6

Espresso Martini^{2,11}

Vodka, Espresso, Kahlua

8

Wine Glass/Bottle

Glass Wine: 125ml. Glass Sparkling: 100ml

Paloma

Topanito Tequila, Grapefruit, Limette, Zucker, Soda

8

Breakfast Wine (white) btl: 1L 6/30

Litrozzo 2015, Le Coste, Lazio, IT

Breakfast Martini⁹

Tanqueray Gin, Sweet Vermouth,

Aprikosenmarmelade, Orangensaft, Zitrone

9

Low Alcohol, Refreshing Wines - Served Chilled

Good Morning Gin^{3,9}

Tanqueray Gin, Fresh Strawberry, Strawberry Shrub,

Thai Basil, Soda, Sugar

9

Magnus 2016 (white) 5/25

Riesling, Staffelterhof, Mosel, DE

Lemon Sherbet, Dry, Refreshing

Deep Purple^{3,9,17}

Tanqueray Gin, Beetroot & Lemongrass Shrub, Lemon,

Eggwhite, Soda

9

Entrevon 2016 (red) 5/25

Grenache, Syrah, Cinsault, Rhone, FR

Dark Fruit, Smooth, Spiced

Passionfruit Bellini⁹

Sekt & Passionfruit Puree

7

Cremant De Bourgogne NV (bubbles) 7/35

Chardonnay, Pinot Noir, Aligote, Vitteau-Alberti,

Burgund, FR

Pink Grapefruit, Nutty, Rich

Mimosa⁹

Sekt & Orange Juice

7

Bottled Wine

Ask your waiter to see our wine list

Bottled Craft Beer⁹ 330ml

Natural Wine

Natural wines are the result of minimal intervention wine making practices. A more honest, less industrial approach to the production of wine where instead of hiding the oddities of the juice we accept them until they develop into the uniqueness of the wine.

Ab 4€

Ask your waiter to see our beer list

7:30-0:00 Mo-Th
7:30-2:00 Fr
8:30-2:00 Sa
8:30-0:00 Sun

