

DAYTIME

COMMONGROUND

FOOD

UNTIL 16:30

ADD-ONS

Add onto any dish.

Bacon **2,2**

Avocado Smash **2,2**

Mushrooms **2,2**

Feta **1,8**

Organic Egg **1,5**

Sironi Sourdough Toast **1,5**

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CAFFEINATION

OPEN - 17:30

Coffee

Espresso 2,0

Macchiato 2,5

Black Coffee 2,5

Filter or Americano +1€ for filter refill (once only)

Cortado 2,6

Cappuccino 2,8

Flat White 3,0

Latte 3,0

Cold Brew 3,5

Hot Chocolate 3,5

Salty Caramel Hot Chocolate 3,5

Extra Shot 0,5

Oat Milk 0,2

All milk based coffees are made with

Organic Unhomonised Milk



All coffee used at Commonground is roasted by Silo Coffee's very own Fjord Coffee Roasters. Ethically sourced beans, roasted to emphasise the natural acidity of the coffee and showcase the coffee farmer's ambition to grow a better quality product.

www.fjord-coffee.de

All Prices in EUR

Tea

Water for a second steep available free of charge

Companion Tea

Earl Grey, Kenya // Rooibos, South Africa

Black, India // White, Nepal // Green, Japan 3,2

Other Tea

Mint // Fresh Ginger // Greek Mountain 2,8

Juices & Specials 250 mL

Fresh Orange Juice 4,5

Apple Juice (organic) 4,0

Kombucha* 4,5

From Berlin Kombucha Society

Homemade Lemonade 5,0

Homemade Lemongrass Syrup, Lemon, Soda

Homemade Ginger Beer 5,0

Homemade Ginger Syrup, Fresh Ginger, Lime, Soda

Water 250ml/750ml

Still Vio 2,5/5,0

Sparkling Apollonaris 2,5/5,0

Soft Drinks

Limai Açai Lemonade 330ml 3,5

Schweppes 200ml 2,5

Coca Cola, Fanta, Sprite 200ml 2,5

* Ask us for today's selection

DAYDRINKING

OPEN - 17:30

Breakfast Cocktails

Bloody Mary

*Tomato Juice, Cucumber, Grapefruit, Honey,
Worcestershire, Tabasco, Vodka.
Virgin Mary Available.*

8 Tap Beer 300ml/500ml

Allgäuer Büble Edelbräu Pilsner 2,8/3,5

Allgäuer Büble Edelweiss 3,0/4,0

Berliner Berg Pale Ale 4,0/6,0

Espresso Martini

Vodka, Espresso, Kahlua.

8 German Craft Beer* 4,0/6,0

Wine

Glass/Bottle

Good Morning Gin

*Tanqueray Gin, Fresh Strawberry, Strawberry Shrub,
Thai Basil, Soda, Sugar.*

9 Glass Wine: 125ml. Glass Sparkling: 100ml

Gönzheimer 2016 (white) 5/25

Riesling, Weingut Eymann, Pfalz, DE

Grapefruit, Dry, Refreshing.

Bloody Beetroot

*Tanqueray Gin, Beetroot & Lemongrass Shrub, Lemon,
Eggwhite, Soda.*

9

Les Terres Jaunes 2015 (red) 5/25

Grenache, Syrah, Carignan, Ferme St. Martin,

Rhone, FR

Black Currant, Smooth, Spiced.

Passionfruit Bellini

Sekt & Passionfruit Puree.

7

Cremant De Bourgogne NV (Sparkling)

7/35

Mimosa

Sekt & Orange Juice.

7

Domaine Naudin Ferrand, Burgundy,

FR

Nutty, Crisp, Rich.

Bottled Craft Beer

 330ml

Berliner Berg 'Cali Wheat'

Californian Wheat, 5%, DE

4

Bottled Wine

Stone 'Go-To'

Session IPA, 4.8%, DE

5 Ask your waiter to see our wine list.

Natural Wine

Heiden Peters IPA

IPA, 6.3%, DE

5

*Natural wines are the result of minimal
intervention wine making practices. A more*

Omnipollo 'Leon'

Belgian Pale, 6.5%, SE

7

*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.*

