

Kepler's

- CAFÉ -

We are happy for having you!

WE ARE HAPPY TO
WELCOME YOU HERE
IN OUR CAFÉ

We, two young founders from
Leonberg, realized our dream and
opened a café in a historic street,
with half-timbered houses,
in the district of Eltingen, in
Leonberg.



This building was once the birthplace
of Katharina Kepler - mother to
Johannes Kepler who was a German
astronomer, mathematician,
astrologer and natural philosopher.

Our focus is on a high-quality and
sustainable coffee offer
in a historic ambience
in the heart of Eltingen.

Kepler's
- CAFÉ -

Our passion

Coffee is our passion. We are committed to the passion of good coffee and use only high-quality beans from DINZLER Kaffeerösterei for our coffee specialties.

COFFEE IS OUR PASSION

The espresso we selected convinces with full flavor and a velvety crema. It consists of a selected blend of Arabica and Robusta beans from South America and India. The green coffee is wet-processed in the countries of origin and then refined at the Irschenberg in the DINZLER coffee roastery in a gentle long-term drum roasting process. In the cup, the espresso DINZLER Verona spreads a delicate scent of honey, which merges into nutty and fruity aromas in the taste.



COFFEE
a hug in a mug

With us you get all coffee specialties, such as espresso, cafe crema, cappuccino, latte macchiato or even flat white. We serve our hot drinks optionally with mountain farmer's milk from the dairy Berchtesgadener Land or an oat alternative - at no extra charge!



Echt. Gut.

We also serve freshly made tea, hot chocolate and cool sodas. And in addition: We serve freshly prepared cakes and cupcakes, which are made especially for our café in a traditional bakery.

All drinks are also available for take away.

Beverages

COFFEE SPECIALTIES

Espresso	Single / Double	2,50 / 3,40
Espresso Macchiato*	Single / Double	2,70 / 3,50
Café Crème	small / large	2,90 / 3,80
Filterkaffee	small / large	2,90 / 3,80
Americano		3,60
Cappuccino*	small / large	3,50 / 4,50
Flat White*		4,20
Latte Macchiato*		3,90
Milchkaffee*		3,90
Schokochino		4,30
Espresso Tonic		4,30
+ Syrup shot	Vanilla, Macadamia, Gingerbread, ...	1,00

SPECIALS

Matcha Latte*		4,50
Chai Latte*		4,00
Dirty Chai Latte*	Chai Latte with Espresso shot	4,50
Hot Chocolate*	white chocolate OR dark chocolate	4,00
Red Beet Macchiato*		5,50
Golden Milk*		5,50
Blue Sky Macchiato*		5,50
Pumpkin Spice Latte*	with whipped cream and caramell sauce	5,90
Iced Latte Macchiato*		4,00
Iced Matcha Latte*		4,50
Iced Strawberry Matcha Latte*		5,50
Iced Chai Latte*		4,00

*Available with cow's milk and of course with oat milk (without price surcharge).
Additives and allergens see last page. All prices in € incl. VAT. Tip is not included.

Beverages

Teinacher Gourmet
naturell/ medium

0,25l / 0,5l

2,90 / 4,80

Teinacher Genuss lemon *

0,33l

3,70

Teinacher apple juice *

0,33l

3,70

Vaihinger orange juice *

0,2l

2,90

Schweppes Tonic Water*

0,2l

2,90

elderflower spritzer

0,3l

3,50

Fritz *

0,33l

3,70



Icetea by Elephant Bay *

0,33l

3,70



*Zusatzstoffe und Allergene siehe Flaschenetikett. Alle Preise in € inkl. MwSt.

Smoothies



**Strawberry
Banana Smoothie**
(banana & strawberry
blended with apple juice)
– 6,50 –



Tropical Smoothie
(pineapple,
kiwi & mango
blended with apple juice)
– 6,50 –



Green Smoothie
(melon, spinach,
fig & apple
blended with apple juice)
– 6,50 –

Alcoholic Beverages

APERITIF



Aperol Spritz^{a,d,k} (refreshing-light, fruity, tart)

Aperol (3 cl)
Prosecco (6 cl)
Spritzer Soda
Orange
ice
- 7,50 -



Rosato Tonic^{a,d,k} (refreshing-light, fruity, tart)

Ramazzotti Rosato (4 cl)
Schweppes Tonic Water (12 cl)
lime
ice
- 7,50 -

SPARKLING

Prosecco from VALDO

-

The Valdo Spumanti company is the largest producer of Prosecco in the Veneto region. Nestled between the majestic Dolomites and the noble city of Venice, Valdobbiadene is one of the historic capitals of wine and one of the most valuable wine-growing areas not only in Italy but in the world.

In the center of Valdobbiadene is the winery.

-

Glas of Prosecco

- 3,90 -



WINE

Selection of white/ red/ rosé

We maintain a small, rotating selection of select wines from the region.

Please do not hesitate to contact us.

Glass of wine

- 4,20 -

BEER

Schimpf Kleine Halbe

0,33l
- 3,60 -



Hochdorfer Naturradler

0,33l
- 3,60 -



Our breakfast offer

Breakfast regular until 11:30, then subject to availability. Feel free to contact us.



Kepler's Breakfast^{1,6}

Bread basket with spelt barley bread and pretzel rolls, plus a large Cheese selection (sliced cheese, hard cheese & brie), cream cheese, butter, avocado cream and jam.
Plus a yogurt** with fresh fruit.

- 13,90 -

Great French^{1,6}

Bread basket with a butter croissant and baguette slices, plus a large selection of cheeses (sliced, hard & brie), cream cheese, butter and jam or chocolate cream.

- 12,90 -



Salmon Breakfast^{1,2,6,12}

Bread basket with spelt barley bread and baguette slices, smoked salmon, sliced cheese, cream cheese and butter and mustard-dill sauce.
Served with a yogurt** with fresh fruit.

- 13,90 -



Avocado-Bread^{1,7}

Crispy warm bread with avocado cream topped with avocado spice, black and white sesame seeds and fresh herbs.

- 11,90 -

Optional:

+ feta⁶ + 2,00 / + dried tomatoes + 1,50 / + fresh tomatoes + 1,50



Weekend-Special (always on Sat&Sun)

FLUFFY SCRAMBLED EGGS^{1,6,10}

Classic scrambled eggs (3 eggs) garnished with chives. Served with 2 baguette slices, a pretzel and butter, cream cheese and avocado cream on a salad garnish.

- 13,90 -

EGG-STRAS

We are happy to serve the following extras with the egg dishes:
dried tomatoes + 1,50 / fresh tomatoes + 1,50 / feta cheese + 2,00
Chives for free

*Available with cow's milk and of course with oat milk (without price surcharge).
Additives and allergens see last page. All prices in € incl. VAT. Tip is not included.

For the small hunger and extras

Breakfast regular until 12:00, then subject to availability. Feel free to contact us.

For the small hunger

Small French ^{1,6,10}

Butter croissant with jam or
chocolate cream.

- 3,70 -



Yogurt with fresh fruits ⁶

- 3,70 -

Swabian happiness ^{1,6}

Pretzel and a small bowl of butter

- 2,70 -

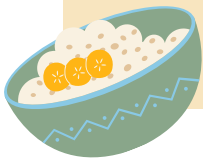


Crunchy Granola ^{1,8}

made with oats, almonds, walnuts,
coconut oil, agave syrup and
cinnamon.

Served on natural yogurt / milk ⁷
oat drink. ¹

- 6,90 -



Backwaren ¹



slice of bread ^{1,8}

1,00

three slices of baguette

0,80

Croissant ^{1,6,10}

2,00

Toppings



butter ⁶ / cream cheese ⁶

1,00

jam / chocolate creme

1,50

avocado creme

2,50

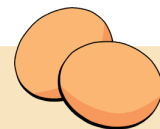
honey

2,00



Weekend-Special (always on Sat&Sun)

Portion scrambled eggs ^{6,10}



classic scrambled eggs (2 eggs) garnished with chives.

- 3,50 -

EGG-STRAS

To the egg dishes we are happy to serve our guests the following extras:

dried tomatoes + 1,50 / fresh tomatoes + 1,50 / feta cheese + 2,00

Chives for free.

*Available with cow's milk and of course with oat milk (without price surcharge).
Additives and allergens see last page. All prices in € incl. VAT. Tip is not included.

Our afternoon offer

If you have any questions about allergens and ingredients, please contact us - we will be happy to help.

SWEET DELICACIES

Cakes, muffins, tartlets and more.

You can find the daily changing range of cakes at the counter.



Farm ice cream

High-quality ice cream, made using traditional craftsmanship and the best ingredients from the Black Forest. Whether fruity, creamy, vegan, gluten-free or lactose-free -

HofEis has the perfect ice cream for every taste!

- 3,50 -

Sweet tarte flambée

Our sweet tarte flambée is an absolute highlight.

Apple pieces, raisins, and a hint of cinnamon are scattered over crème fraîche.

- 9.00 -



SALTY DELICACIES

Tarte flambée

Greek style

The vegetarian Greek-style tarte flambée is a real taste sensation, inspired by Mediterranean cuisine: mild green peppers and tender pieces of shepherd's cheese, refined with parsley.

- 9,00 -

Nordic style

For fish lovers, our Nordic-style tarte flambée with hearty wild salmon, juicy shrimps and refreshing dill is an absolute highlight.

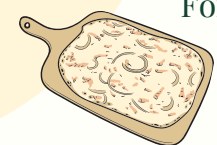
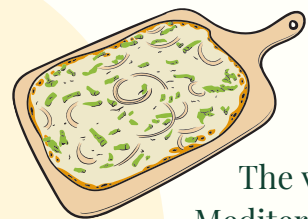
- 9,00 -

with 7 types of vegetables

The colorful mix of tomatoes, red cabbage, peppers, mushrooms, onions, spring onions, zucchinis and soy cream tastes fresh, juicy and, as a vegan option, is an exciting change from the classics.

- 11,50 -

Zusatzstoffe und Allergene siehe letzte Seite. Alle Preise in € inkl. MwSt.



Allergene und Zusatzstoffe

Allergene:

- 1 Getreideprodukte Glutenhaltig. Weizen, Roggen, Hafer, Dinkel, Kamut
- 2 Fisch
- 3 Krebstiere
- 4 Schwefeloxide und Sulfite
- 5 Sellerie
- 6 Milch und Lactose
- 7 Sesamsamen
- 8 Nüsse
- 9 Erdnüsse
- 10 Eier
- 11 Lupinen
- 12 Senf
- 13 Soja
- 14 Weichtiere

Zusatzstoffe:

- a. mit Farbstoff
(Farbstoffe E 100 – E 180)
- b. mit Konservierungsstoff, Nitrat, Nitritpökelsalz
(kann enthalten E 200 – E 219, E 230, E 235, E 239, E 249 – E 252, E 280 – E 285)
- c. mit Antioxidationsmittel
(E 310 – E 321)
- d. mit Geschmacksverstärker
(E 620 – E 635)
- e. geschwefelt
(Schwefeldioxid / Sulfite E 220 – E 228)
- f. geschwärzt
(Eisensalze E 579, E 585)
- g. gewachst
(Stoffe zur Oberflächenbehandlung E 901 – E 904, E 912, E 914)
- h. mit Süßungsmittel(n)
(Süßstoffe E 950 – E 952, E 954, E 955, E 957, E 959, E 962
andere Süßungsmittel (Zuckeralkohole) E 420, E 421, E 953, E 965 – E 967)
- i. mit Phosphat
(Phosphate E 338 – 341, E 450 – 452)
- j. koffeinhaltig
- k. chininhaltig

Trotz sorgfältiger Herstellung unserer Gerichte können neben den gekennzeichneten Zutaten Spuren anderer Stoffe enthalten sein, die im Produktionsprozess in der Küche verwendet werden.

Zutatenliste - Flammkuchen

Flammkuchen nach Griechischer Art mit Hirtenkäse und Peperoni

Zutatenliste (gemäß Lebensmittelkennzeichnungsverordnung):

Flammkuchencreme (QUARK, CRÈME FRAÎCHE, SAHNE, Salz, Pfeffer) (42 %),
Hirtenkäse (19 %) (past. KUHMLICH, Salz, Kulturen, mikrobielles Lab),
WEIZENMEHL, Wasser, Peperoni (4,5 %) (Peperoni, Wasser, Salz, Säuerungsmittel:
Citronensäure, Essigessenz, Konservierungsstoff E211, Antioxidationsmittel E223
NatriummetabisULFIT), Rapsöl, Hefe, Speisesalz, Zucker, Petersilie

Flammkuchen "nach Nordischer Art" mit Wildlachs, Shrimps & Dill

Zutatenliste (gemäß Lebensmittelinformationsverordnung):

Flammkuchencreme (QUARK, CREME FRAICHE, SAHNE, Salz, Pfeffer) (42%),
WILDLACHS (16%) (Pazifik), WEIZENMEHL,
Wasser, SHRIMPS (7%) (Garnelen, Salz, Säureregulator: Natriumcitrat, Farbstoffe:
Paprikaextrakt; Betenrot), Rapsöl, Hefe, Speisesalz, Zucker, Bio-Gewürzsalz, Dill

Der vegane Flammkuchen mit 7 Gemüsesorten

**mit Soja-Creme, Tomaten, Zwiebeln, Zucchini, Paprika, Rotkraut, Champignons,
Frühlingszwiebeln**

Zutatenliste (gemäß Lebensmittelinformationsverordnung):

Pflanzliche Flammkuchencreme (Wasser, SOJA-BOHNEN*, TOFU* fermentiert,
pflanzliches Fett (ungehärtetes Kokosfett*, kaltgepresstes Leinöl*),
Verdickungsmittel Agar-Agar*, Gewürze*, Salz, Zucker*, Pfeffer*, ausgewählte
Bakterien-Kulturen) (33%), Tomaten* (8%), Zwiebeln*, Zucchini*, Paprika*,
Rotkraut*, Champignons*, Frühlingszwiebeln*, WEIZENMEHL*, Wasser,
Sonnenblumenöl*, Gewürze*, Petersilie*, Kräuter*, Salz, Zucker*, Hefe*. *aus
kontrolliert ökologischer Landwirtschaft

Flammkuchen Süß mit Creme, Apfel, Rosinen und Zimtzucker

Zutatenliste (gemäß Lebensmittelkennzeichnungsverordnung):

Flammkuchencreme (QUARK, CREME FRAICHE, SAHNE, Vanillinzucker, Zucker) (42
%), Apfelwürfel (19%) (Antioxidationsmittel: Calciumascorbat E302, Zitronensäure
E330), WEIZENMEHL, Wasser, Sultaninen (4%) (Baumwollsaamenöl), Zucker, Rapsöl,
Hefe, Speisesalz, Zimt

Trotz sorgfältiger Herstellung unserer Gerichte können neben den gekennzeichneten
Zutaten Spuren anderer Stoffe enthalten sein, die im Produktionsprozess in der Küche
verwendet werden.