
goldjunge

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

At the moment, you can find us in Sülz, Nippes, in the city centre and at the Mediapark in Cologne.

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All prices in euros and including VAT.

COFFEE

In all our cafés, we use our specially blended Goldjunge blend from Heilandt. The idea behind our blend is to create a strong espresso with chocolaty and nutty tones.

The blend consists of two parts each of Arabicas, which come from Brazil and Peru, and one part of Mexican Robusta. The Arabicas set the sensory tone here, while the Robusta primarily provides body. We find that this ratio results in a wonderful balance of strength, body and sweetness!

As we all know, taste is a matter of debate, but facts are not. With this coffee, we can be sure that it is purchased at good prices and 100% directly from Heilandt. In the annual transparency report of the Cologne roastery you can see that the chain from the farm to the bag is short, so that all parties involved can live well from it. That is important to us.

We use organic milk which is locally produced at the Hielscher Hof in Leichlingen. Oat milk is offered to you as a plant-based alternative. Herefore we will charge an additional amount of 0,50€.

Coffee	3,00
Large Coffee	3,60
Espresso	2,20
Espresso Macchiato	2,50
Double Espresso	3,20
Cappuccino	3,50
Large Cappuccino	4,50
Flat White	4,30
Coffee with milk	4,00
Latte Macchiato	4,10
Extra Espresso Shot	+ 1,50

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HOT DRINKS

Organic Tea from Schlürfel black tea, green tea, fruit tea, herb tea	3,20
Fresh Tea choose or combine the fresh components as you like: fresh mint, orange, lemon and/or ginger	3,80
Chai Latte foamed milk with homemade Chai-sirup	4,50
Dirty Chai Chai Latte with one espresso shot	4,90
Hot cocoa Foamed milk with white or dark cocoa	4,20

COLD DRINKS

Viva con Agua sparkling/still 0,33l	3,00
Viva con Agua sparkling 0,7l	5,80
Maracuya spritzer 0,4l	4,20
Afri Cola/Afri Cola light 0,33l	3,50
Kölsches Wasser pink (Grapefruit) 0,33l	3,50
Lemonade (lavender-lemon) 0,33l	3,80
BioZisch spritzer/lemonade 0,33l apple naturally cloudy, rhubarb, orange, blood orange, lemon naturally cloudy	3,90
Freshly squeezed orange juice 0,2l	4,90

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BREAKFAST


All our sweet and savory spreads & cremes are homemade from natural ingredients and made with love.

Marie & André	6,90
croissant, jam, small fruit salad & organic butter	
Josepha & Erich	13,90
boiled ham, vegan liver sausage, gouda, fenugreek gouda, jam, pickels, small fruit salad, „our“ spelt bread & organic butter	
Amila & Ben	13,90
black forest ham, fenugreek gouda, gouda, tomato spread, hummus, pickels, small fruit salad, „our“ spelt bread & organic butter	
Antje & Piet	13,90
gouda, fenugreek gouda, brie, pesto, jam, fresh cucumber, small fruit salad, „our“ spelt bread & organic butter	
Sarah & Samuel	14,50
croissant topped with smoked salmon, gouda & two organic scrambled eggs	
Krissel & Irisa  <i>vegan</i>	10,50
porridge with berries & roasted seeds, on the side of pea-spread & „our“ spelt bread	

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Katja & Freya  *vegan* 10,20
porridge with chocolate-hazelnut cream & fresh fruit,
on the side of red beetroot-sesame-cream & „our“ spelt
bread

Renate & Rolf  *vegan* 13,20
marinated vegetables, pea-spread, hummus,
jam, salad, small fruit salad & „our“ spelt bread

Bärbelchen & Hänneshen (for two people). 37,90
2 glasses 0,1l freshly squeezed orange juice, 2 boiled
organic eggs, blackforest ham, boiled ham, fennel
salami, brie, gouda, fenugreek gouda, tomato spread,
vegan chocolate-hazelnut cream, pesto, jam, 2 small
fruit salads, „our“ spelt bread & organic butter

Vegetarian alternative: instead of ham and salami, vegan liver
sausage, red beetroot-sesame spread & hummus

EXTRAS

one organic boiled egg	+ 2,50
one serving pea spread, tomato spread, vegan liver sausage, marinated vegetables, hummus or red beetroot-sesame- spread	+ 2,80
one serving vegan chocolate-hazelnut-spread or jam	+2,20
one serving organic butter	+ 1,20
one golden bun or one croissant	+ 2,50

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EGGS ON ROASTED BREAD

Our organic eggs are from the farm Alpermühle located in Nümbrecht. On the side of all our dishes we serve you a small salad. You can choose between „our“ spelt bread made from sourdough or our homemade golden buns made with spelt flour, oregano and sun-dried tomatoes (+1,00).

Three organic scrambled eggs 9,90
with „our“ spelt bread & organic butter

Two sunny-side eggs 8,20
with „our“ spelt bread & organic butter

Strammer Max classic 11,20
cooked ham & 2 organic sunny-side eggs

Strammer Moritz 11,20
gouda & 2 organic sunny-side eggs

Stramme Leonie 11,90
red beetroot-sesame spread, feta cheese & 2 organic sunny-side eggs

Stramme Laura 11,90
pea-spread, gouda & 2 organic sunny-side eggs

Stramme Tina 11,50
tomato spread, marinated vegetables & 2 organic sunny-side eggs

Additional Toppings:

bacon <u>or</u> boiled ham.	+ 3,80
smoked salmon	+ 4,20
tomato & spring onion	+ 2,20
gouda <u>or</u> feta cheese	+ 2,90

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STULLEN FOR YOUR SMALL APPETITE

On the side of all our dishes we serve a small salad. You can choose between „our“ spelt bread made from sourdough or our homemade golden buns made with whole grain spelt flour, oregano & sun-dried tomatoes (+1,00).

Stulle David	8,90
tomato spread & roasted goat cheese	
Stulle Andy	8,90
hummus & fennel salami	
Stulle Pia	8,50
red beetroot-sesame spread & feta cheese	
Stulle Zoe  <i>vegan</i>	8,50
pea spread & marinated vegetables	
Stulle Natascha	8,50
tomato spread, feta cheese & chili strings	
Stulle Jonas	8,50
pesto & fenugreek gouda	

YOGHURT AND FRUIT

soy yoghurt with fresh fruit	6,90
soy yoghurt with granola & fresh fruit	6,90
fruit salad	7,50

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GOLDEN CLASSICS

Pasta with Lentil-Bolognese	10,90
with cherry tomatoes, scallion & parmesan	
Vegan meatballs  <i>vegan</i>	13,50
made from wheat with tomato vegetable sugo, early leek and basmati rice	
Large salad  <i>vegan</i>	10,90
with raw vegetables, seeds, agave-mustard-dressing & „our“ spelt bread	
with roasted goat cheese	+ 3,80
with braised tomato-olive chicken and parmesan cheese	+ 3,80
Tomato-vegetable soup 	7,90
with mediterranean vegetables, basil & "our" bread	
with pesto cream	+ 1,20
with braised tomato-olive chicken and parmesan cheese	+ 3,80
Chili sin Carne  <i>vegan</i>	10,90
with organic soy strips, kidney beans, corn & „our“ spelt bread	
with sour cream	+ 1,20

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BREAKFAST BOARD

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

You can always order more of what you like.

18,20 per person

Your breakfast will consist of:

- organic butter, jam, vegan chocolate-hazelnut
- variation of **spreads**:
 - tomato, red beetroot- sesame, pea, hummus
- **variation of cheese**:
 - brie, gouda, fenugreek gouda
- **variation of sausage**:
 - boiled ham, black forest ham, fennel salami
- fruit salad
- organic scrambled eggs
- „our“ spelt bread (as much as you like)

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

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If you liked your visit at Café Goldjunge and
want to support us:

1. Go follow us on instagram [cafe_goldjunge](#)
2. Share a Story und tag our profile:
[@cafe_goldjunge](#)
3. Show your post to one of our team members
4. Enjoy a free hot drink



Goldjunge Sülz | Zülpicher Str. 282 | 50937 Cologne
Goldjunge Mediapark | Gladbacher Str. 31 | 50672 Cologne
Goldjunge Nippes | Neusser Str. 291 | 50733 Cologne
Goldjunge city centre | Hohe Pforte 4-6

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