
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.

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Your Goldjunge Team

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

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All prices in euros and including VAT.

COFFEE

We use our own specialty coffee blend in all of our cafés: the Goldjunge blend from Heilandt roastery. Our blend produces a strong, full espresso with notes of chocolate and nuts, which can be enjoyed alone and pairs wonderfully with cow milk or milk alternatives. Simply delicious!

The Goldjunge blend consists of two parts Arabica, which come from Brazil and Peru, and one-part Mexican Robusta. The Arabica beans provide the sensory notes, while the Robusta provides the body. We believe that this ratio contributes a perfect balance of strength, body, and sweetness! As is well known, taste is a matter of debate - but facts are not. With this coffee, we can be sure that our partner Heilandt purchased the beans directly from farmers, offering fair prices so that everyone involved can live well. There is full transparency about every step from the farm to the bag. This 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 (0,50€).

Coffee	3,20
Large Coffee	3,80
Espresso	2,30
Espresso Macchiato	2,40
Double Espresso	3,30
Cappuccino	3,50
Large Cappuccino	4,50
Flat White	4,40
Coffee with milk	4,20
Latte Macchiato	4,20
Extra Espresso Shot	+ 1,50

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HOT DRINKS

Organic Tea from Schlürfi black tea, green tea, fruit tea, herb tea	3,40
Fresh Tea choose or combine the fresh components as you like: fresh mint, orange, lemon and/or ginger	4,40
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	4,40
Matcha Latte foamed milk with Matcha Powder	4,50
Whipped Cream	0,80

COLD DRINKS

Viva con Agua sparkling/still 0,33l	3,20
Viva con Agua sparkling 0,7l	6,20
Maracuja spritzer 0,4l	4,60
Afri Cola/ Afri Cola light 0,33l	3,80
Kölsches Wasser pink (Grapefruit) 0,33l	3,50
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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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 10,90
tomato spread & roasted goat cheese

Stulle Andy 10,90
hummus & fennel salami

Stulle Brygida 10,90
vegan liver sausage, gherkins and fried onions

Stulle Pia 10,40
red beetroot-sesame spread & feta cheese

Stulle Zoe 10,40
pea spread & marinated vegetables

Stulle Natascha 10,40
tomato spread, feta cheese & chili strings

Stulle Jonas 10,40
pesto & fenugreek gouda

YOGHURT AND FRUIT

soy yoghurt with fresh fruit 8,90

soy yoghurt with granola & fresh fruit 8,90

fruit salad 8,90

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EGGS ON ROASTED BREAD

Our eggs are from the local farm Alpermühle located in Nümbrecht. On the side of all our dishes we serve you a small salad.

Three scrambled local eggs 10,90

with „our“ spelt bread & butter

Two sunny-side local eggs 8,90

with „our“ spelt bread & butter

Strammer Max 12,90

cooked ham & 2 fried local eggs

Strammer Moritz 12,90

beemster & 2 fried local eggs

Strammer Max & Moritz 14,50

cooked ham, beemster & fried local eggs

Stramme Leonie 14,50

red beetroot-sesame spread, feta cheese & 2 sunny-side local eggs

Stramme Laura 14,50

pea-spread, beemster & 2 sunny-side local eggs

Stramme Tina 14,50

tomato spread, marinated vegetables & 2 sunny-side local eggs

Additional Toppings:

boiled ham	+ 2,70
smoked salmon	+ 4,50
tomato & spring onion	+ 2,50
gouda <u>or</u> feta cheese	+ 2,60

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BREAKFAST

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

Marie & André 7,50

croissant, jam, small fruit salad & butter

Josepha & Erich 14,90

boiled ham, vegan liver sausage, beamster, fenugreek gouda, jam, pickels, „our“ spelt bread & butter

Amila & Ben 14,90

black forest ham, fenugreek gouda, beamster, tomato spread, hummus, pickels, small fruit salad, „our“ spelt bread & butter

Antje & Piet 14,90

gouda, fenugreek gouda, brie, pesto, jam, fresh cucumber, small fruit salad, „our“ spelt bread & butter

Sarah & Samuel 15,90

croissant topped with smoked salmon, gouda & two organic scrambled eggs

Krissel & Irisa 12,90

porridge with berries & roasted seeds, on the side of pea-spread & „our“ spelt bread

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Katja & Freya 12,90

porridge with chocolate-hazelnut cream & fresh fruit,
on the side of red beetroot-sesame-cream &
„our“ spelt bread

Renate & Rolf 14,90

marinated vegetables, pea-spread, hummus,
jam, salad, small fruit salad & „our“ spelt bread

Bärbelchen & Hänneshen (for two people) 42,50

2 glasses 0,1l freshly squeezed orange juice,
2 boiled local eggs, blackforest ham, boiled ham,
fennel salami, brie, beemster, fenugreek gouda,
tomato spread, vegan chocolate-hazelnut cream,
pesto, jam, 2 small fruit salads, „our“ spelt bread & butter

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

EXTRAS

one boiled local egg	+ 2,50
one serving pea spread, tomato spread, vegan liver sausage, marinated vegetables, hummus or red beetroot-sesame- spread	+ 3,00
one serving vegan chocolate-hazelnut-spread or jam	+ 2,80
one serving butter	+ 1,50
one golden bun	+ 1,80

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GOLDEN CLASSICS

Pasta with Lentil-Bolognese 11,90

with cherry tomatos, scallions & parmesan

Cheese spaetzle 14,90

with mixed salad, alpine cheese and fried onions
with crispy bacon + 2,70

Large salad 12,50

with raw vegetables, seeds, agave-mustard-dressing
& „our“ spelt bread

with roasted goat cheese + 3,90

with tomato-olive-chicken

& parmesan + 4,90

Red lentil soup 8,90

oriental with harissaoil, roastet cashews & „our“
spelt bread

with braised tomato-olive-chicken

& parmesan + 4,90

Chili sin Carne 10,90

with soy strips, kidney beans, corn &
„our“ spelt bread

with pesto-creme + 1,20

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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.

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