



MADAM ANNA EKKÉ

Café & Restaurant

SO GLAD,

you are here! Make yourself comfortable and feel at home.

Guest-WiFi: Ekke_Free

Password: ekke1000

Reservations: www.MadamAnnaEkke.de

Instagram: MadamAnnaEkke

Attention: We close at 10pm. Therefore we accept last food orders at around 9pm.

As we unfortunately just have a small kitchen, it can sometimes take a little longer. We do our very best and thank you for your understanding.

Oh yes, and if you want to do something good for someone:

You can purchase our beautiful gift cards at the counter.



Last but not least, something on our own behalf. Do you already know Madam's big sister?

If you're still in the mood for a few good drinks late at night, around the corner you will find our cocktail bar

FRAU BARTELS

...but for now, have fun and enjoy your stay at MADAM ANNA EKKE.

DRINKING



Do you have any allergies? Our team helps you with questions about our allergens and additives.

COFFEES, TEES & CO.

All coffees are also available decaffeinated as well as on ice.

		REGULAR	LARGE
Espresso / Doppio		2,5	4
Espresso Macchiato / Doppio		3	4,5
Americano		3,8	4,5
Cappuccino		4	5
Latte Macchiato		4	5
Flat White		4,8	-
Affogato al Caffè	Vanilla ice cream & espresso	4,8	-
Hot Chocolate		4,8	5,8
Chai Latte	1	4,8	5,8
Organic tea		-	4,8
Black tea:	Darjeeling		
	Earl Grey		
Green tea:	Chun Mee		
Herbal tea:	Chamomille-fennel-rose		
Fruit tea:	Blueberry-hibiskus		
Heiße Madam	Hot lemon with honey	-	4,8
Heiße Anna	Hot orange with ginger & honey	-	4,8
Heiße Ekke	Fresh mint-tea with lemon	-	4,8
Heißer Holler	Hot elderflower syrup with fresh mint and lime	-	4,8
Extras	Lactosefree, oat- or soymilk	+0,5	-
	Shot of espresso	+2	-

ENJOY OUR COFFEE AT HOME

Coffee suitable for portafilter, mocha, filter & fully automatic machines

			ground	whole bean	
The Allrounder 70% Arabica / Nicaragua 30% Robusta / Uganda	Very aromatic, dark chocolate & cherry notes, mild & well tolerated due to low acidity	250g	✓	✓	9,5
The naturally Decaffeinated 100% Arabica / Brasil	Decaffeinated without chemicals, by using a specific water process, fine aromatic nuances of milk chocolate walnut & almond, low acidity	250g	✓	×	9,5






LEMONADES, JUICES & CO.

Table Water	Sparkling / still	0,25l	3
		0,5l	4,5
		1l	7
Soda Zitron	Sparkling Water + freshly squeezed lemonjuice	0,4l	4,5
Freshly Squeezed Juice Mon-Sat until 2pm / Sun until 3pm	Orange or mix only (orange, carrot, ginger, apple)	0,25l	5
		0,4l	7,5
Juice (pure)	Apple, grapefruit, black currant, passionfruit, rhubarb, orange	0,25l	4
		0,4l	5
Juice Spritzer	Juice (see above) + sparkling water	0,4l	4,8
Elderflower Spritzer	Elderflower syrup, sparkling water, fresh mint & lime	0,4l	4,8
Homemade Lemonades	Orange-cinnamon	0,4l	5,8
	Peppermint-lemon balm	0,4l	5,8
	Apple-mint	0,4l	5,8
	Ginger-lime	0,4l	5,8
Cola	Coca / Zero ^{1, 3, 10, 14}	0,2l	3,8
Orangina	Italian orange lemonade ^{3, 10,}	0,25l	3,8
Paulaner Spezi	Mix of coke and orange lemonade ^{1, 3, 10, 14}	0,33l	4
Richard's Sun Iced Tea	Peach / Lemon / Pomegranate ³	0,33l	4

WINES

All our wines are dry.



		0,2l	0,5l	0,75l
WHITE				
Wine Spritzer	Côtes de Gascogne & sparkling water ⁵	7		
Côtes des Gascogne Coloumbard/Sauvignon Blanc, Domaine de Menard (F)	Light, uncomplicated, taste of ripe fruits ⁵	7,5	17	26
Grauburgunder Reservé organic winery Kesselring (DE) 	Voluminous with complex aroma: taste of ripe apricots, aromatic baked apple & tart pears ⁵	8	19	28
Pecorino I.G.T. Az. Agr. Contesa, Abruzzan (IT)	Fresh and juicy on the palate lively, smell of green fruits, fine minerality ⁵	8	19	28
ROSÉ				
Kesselring Rosé organic winery Kesselring (DE) 	Fruity, notes of red currant, tangerine ⁵	8	19	28
Vignalet Rosé Syrah/Grenache/Mourvedre, Domaine Belot, Pierrerue, Saint Chinian (F)	Bright raspberry pink, fruity, soft, high minimalty ⁵	8,5	21	31
RED				
Tinto Sobre Lias Grenache/Syrah, Cariñena D.O., Bodegas Añada (ES)	Strong cherry-colored, fruity on the palate in finish, taste of toffee & vanilla ⁵	8	19	28
Tinto Crianza Cabernet Sauvignon/Merlot/ Syrah, Navarra D.O., Bodega Pagos de Araiz (ES)	Taste of dark fruits, chocolate, great depth of fruit, velvet body ⁵	9	22	32
Opum organic winery Kesselring (DE) 	Complex, opulent fragrance, taste of black currants, cherries ⁵	9	22	32

WINES

SPARKLING WINES		0,1l	0,25l	0,75l
Pinot Blanc Sparkling wine ⁵		5,5	-	39
Brut, bottle fermentation, winery Kesselring DE) 				
Mimosa	Prosecco with orange juice ⁵	-	7	-
Crémant de Loire (rosé) ⁵		-	-	49
Pinot Noir, Brut, Domaine Corbillières				



BEERS

		0,33l	0,5l
Tegernseer Hell		4	-
Tegernseer Pils		4	-
Lammsbräu Hell	Alcohol-free, gluten-free, vegan  	4	-
Gösser Radler		4	-
Unertl Weißbier	Original or alcohol-free	-	5

SPRIZZ

0,3l

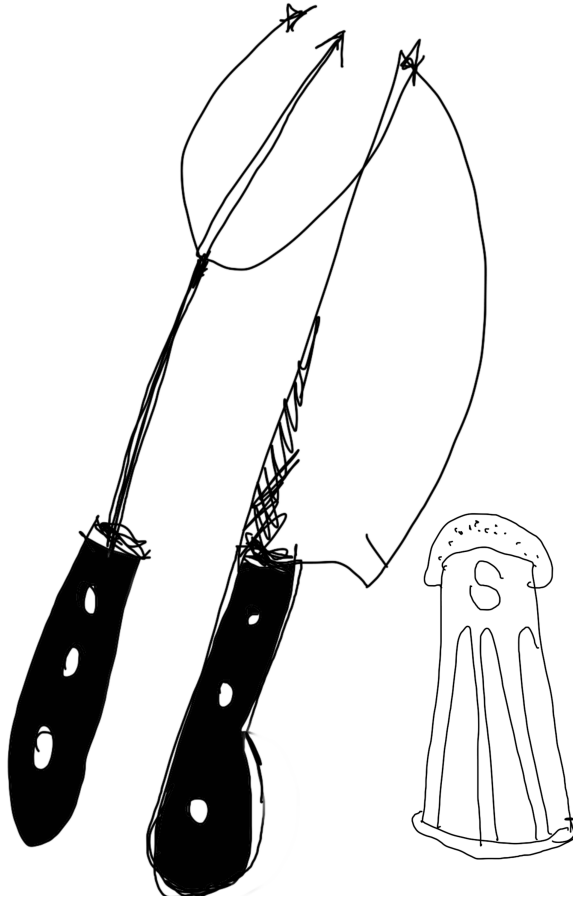
Crodino Sprizz Alcohol-free	Non-alcoholic orange bitters, passionfruit juice, soda	1	7,5
Volée Sprizz Alcohol-free	Verjus-based aperitif with grapefruit, peach, elderflower syrup & soda	5	7,5
NoAperol Sprizz Alcohol-free	Non-alcoholic orange bitters, soda, orange	1, 2, 13	7,5
NoMimosa Sprizz Alcohol-free	Espumante, orangejuice	2, 3, 5	7,5
Aperol Sprizz	Aperol, prosecco, soda, orange	1, 3, 5	8,5
Balis Sprizz	Basil lemonade, prosecco, fresh ginger	1, 5, 10, 14	8,5
Bergamotto Sprizz	Quaglia Bergamotto (bergamot-liqueur), prosecco, white vermouth, soda, grapefruit	5	8,5
Campari Sprizz	Campari, prosecco, soda, orange	1, 2	8,5
Homemade Sprizz	Orange-cinnamon syrup, prosecco, soda	5	8,5
	Apple-mint syrup, prosecco, soda	5	8,5
	Peppermint-lemon balm syrup, prosecco, lemon, soda	5	8,5
	ginger-lime syrup, prosecco, soda	5	8,5
Hugo	Elderflower syrup, prosecco, soda, mint, lime	5	8,5
Lillet Wildberry	Lillet, Schweppes Wildberry, berries	10	8,5
Limoncello Sprizz	Quaglia Limoncello, prosecco, soda	5	8,5
Madam Sprizz	Cassissee, rosé wine, soda, lemon berries	1, 3, 5	8,5
Sarti Sprizz	Sarti rosé, prosecco, soda	1, 5	8,5

LONGDRINKS & HIGH-PROOF

Volée Tonic Alcohol-free	Verjus-based aperitif with tonic water	5	7,5
Campari Orange / Soda	Campari, orange juice or soda	1,2	8,5
Gin & Tonic	Tanqueray Gin, dry tonic water, orange zest	1,3,13	10,5
Porto Tonic	White port wine, dry tonic water, mint & lime	1,3,13	10,5
Munich Mule	Tanqueray Gin, lime, mint, cucumber, ginger beer	1,3	11,5
Moscow Mule	Absolut Vodka, lime, mint, cucumber, ginger beer	1,3	11,5
Vodka & Soda	Vodka, soda, lime		11,5
Americano	Vermouth, Campari, Soda	1,3,13	11,5
Negroni	Vermouth, Tanqueray Gin, Campari, orange zest	1,2,5	12
Negroni Sbagliato	Vermouth, Campari, prosecco, orange zest	1,2,5	12

Limoncello	Italian lemon liqueur	1,5	3,5
Túnel	Hierbas de Mallorca - Spanish herbal liqueur	1	3,5

EATING



The 🌿 labeled dishes are vegan.

The 🌶️ labeled dishes may be a bit spicy.

The 🌾 labeled dishes are gluten-free, but may contain traces of gluten. Due to our small kitchen, there is no separated production area for gluten-free products.

Do you have any allergies? Our team helps you with questions about our allergens and additives.

DURING THE DAY



SNACKS & IN BETWEEN

All day - while stocks last

Grilled Butter-Brioche Toasts	Mediterranean grilled vegetables, acili ezme, granola	7
	Avo, fried egg, pickled onions	7
	Tomato, mozzarella, basil cream	7
Cakes (also vegan)	Freshly baked - have a look at the counter	

BRUNCH

Mon-Sat until 2pm / Sun until 3pm

SWEET






Fresh Pastries	Croissant / Pain au chocolat / Cinnamon roll	3,3 / 3,4 / 3,5
Yogurt	With fresh fruit, agave syrup, black sesame seeds & homemade granola	8
	with soy yogurt instead of cow	 +0,5
Bircher Müsli à la Ekke	Oat milk-based, fresh fruits, cinnamon, black sesame seeds	 8,5
	with chopped hazelnuts	+1
Arme Ritter	Brioche toast with berry compote, vanilla- mascarpone & maple syrup	13,9
Pancakes 3 pieces / vegan dough	Classique – with berry compote & maple syrup	 13,5
	Choco Fantastique – with chocolate cream, banana & sesame seeds	13,5
	Extraordinaire – Kimchi-Pancake with poached egg, roasted italian bacon, spicy mayo	15,5

SAVORY

Scrambled Eggs	Standard with bread & butter	7,5
	with caramelized tomatoes	+1,5
	with parmesan	+2
	with goat cheese	+2,5
	with roasted Italian bacon	+3
	with smoked salmon	+4








... MORE BRUNCH

Mon-Sat until 2pm / Sun until 3pm

Turkish Ekks	Marinated Greek yogurt, two poached eggs, garlic, chili-bell pepper-butter, radishes, dukkah (oriental herb & nut mix) & bread	 13,5
	with corn tortilla instead of bread	
Shakshuka	Oriental breakfast with tomato sugo, onions, peppers, chili flakes, two beaten eggs, bread	 14,5
	with corn tortilla instead of bread	
	with feta cheese	+1,5
	with hummus	+2,5
	with sucuk	+3
Vegashuka	Shakshuka with „tofu egg“	 14,5
Ekk Florentine	Two poached eggs with sautéed baby spinach, miso hollandaise, whipped feta cheese, on sourdough bread	14
	with caramelized tomatoes	+1,5
	with roasted Italian bacon	+3
	with avo cream	+2,5
	with sliced avo	+3
Ekk Benedict	Two poached eggs with boiled ham, miso hollandaise, dukkah, avo cream base, on sourdough bread	15
	with caramelized tomatoes	+1,5
	with roasted Italian bacon	+3
	with sliced avo	+3
Ekk Royale	Two poached eggs with smoked salmon, miso hollandaise, dukkah, avo cream base, on sourdough bread	16
	with caramelized tomatoes	+1,5
	with sliced avo	+3

... EVEN MORE BRUNCH

Mon-Sat until 2pm / Sun until 3pm

Oriental Brekkie	Hummus, whipped feta cream, acili ezme (turkish red vegetable cream) & bread with corn tortilla instead of bread	 13
		
Vegabrekkie	Hummus Brekkie, without whipped feta	 12,5
Avo Bomb	Sourdough bread with avo cream, half sliced avo & dukkah	 13
	with caramelized tomatoes	+1,5
	with feta cheese	+1,5
	with two fried eggs	+2,5
	with scrambled eggs	+2,5
	with two poached eggs	+3
	with roasted Italian bacon	+3
	with smoked salmon	+4
Stramme Anna Ekke	Two fried eggs, acili ezme, roasted Italian bacon & Parmesan shavings on sourdough bread	13,5
Huevos Rancheros	Two fried eggs, wheat tortilla, pico de gallo, homemade bean paste, salsa verde, feta & coriander	14
	with corn tortilla instead of wheat tortilla	
	with roasted Italian bacon	+3
	with sliced avo	+3
Bacon Kimchi Ekkdrop	Brioche toast with scrambled eggs, roasted bacon, fried kimchi, spicy mayo, chives, potato chips	 14,5
Royal Ekkdrop	Brioche toast with scrambled eggs, smoked salmon, avo, wasabi crème fraiche, crispy seaweed, potato chips	16
Italian Ekkdrop	Grilled buttered toast with scrambled eggs, antipasti, red pesto, burrata, potato chips	16










IN THE EVENING



TAPAS

Mon-Sat from 5:30pm. Last order 9pm. We close at 10pm.

APPETIZERS (from 4pm)






Pan	Bread	 2,5
Aioli	Homemade, with roasted garlic	2,5
	also available as a vegan version	
Dips	Mojo Rojo – olive oil, peppers, chili & garlic	 2,5
	Red Pesto – sundried tomatoes, parmesan & cashew nuts	2,5
	Salsa Verde – fresh coriander, parsley, chili, shallots, lime & sesame oil	  2,5
	Olive tapenade – olives, capers, parsley and garlic	 2,5
Almendras Fritas	Roasted salted almonds	 4
Aceitunas Aliñadas	Mixed olives with garlic and parsley	 5,5
Manchego	Sliced Spanish sheep cheese	7,5
Jamon Serrano	Air-dried Spanish ham, from the Duroc pork, aged for 15 months, sliced wafer-thin	9

Appetizer platter for two	Bread basked / mixed spiced olives / aioli / mojo rojo / jamon serrano / manchego / roasted salted almonds / alcachofas	30
	also available as a vegetarian option - without Serrano	25

TAPAS

Mon-Sat from 5:30pm. Last order 9pm. We close at 10pm.

VEGAN  & VEGETARIAN

Papas Arrugadas	Canarian boiled salt potatoes	 6
	with Salsa Verde	  +1,5
	with Mojo Rojo	 +1,5
	with homemade aioli	+1,5
	with gratinated manchego	+2,5
Alcachofas	Marinated artichoke hearts	 6
Pimientos de Padrón	Roasted small green peppers with sea salt flakes	 6,5
Tortilla	Tortilla of the day / while stocks last	7
Verduras al Horno	Oven-braised seasonal vegetables	 7
Setas Ostra a la Plancha	Fried oyster mushrooms panned in butter	7
Brócoli Salvaje Asado con Almendras	Fried wild broccoli with roasted almonds, maple syrup, chili & garlic	8
Polenta	Grilled polenta slices with tomato-pepper-chutney	8,5
Col Lombarda	Oven-baked red cabbage with miso butter and whipped feta cream	8,5
Calabaza al horno con queso	Hokkaido-pumpkin baked in the oven with feta cheese, honey, rosemary & walnuts	8,5
Queso de cabra de la parrilla	Grilled goat cheese with shallot and bell pepper chutney & walnuts	8,5
Burrata y Tomate	Oxheart tomato & burrata with olive oil and lemon	8,5


TAPAS

Mon-Sat from 5:30pm. Last order 9pm. We close at 10pm.

FISH

Boquerones en Vinagre	Pickled anchovy fillets in vinegar and olive oil	7,5
Salmón	Home-graved salmon on beluga-lentils	9,5
Calamaris a la Parilla	Grilled baby calamari with garlic, lemon and parsley	10
Gambas Pil Pil	Medium-sized prawns (5 pcs.) pan-fried with garlic, chili & lemon 	11
Pulpo a la Sartén	Pan-fried octopus with garlic, chili & chimichurri 	12,5

MEAT

Dátiles con Tocino	Grilled dates wrapped in bacon (6 pcs.)	7,5
Albóndigas	Homemade minced meatballs in a spicy tomato sauce	8,9
Pollo	Grilled chicken breast fillet - previously marinated in olive oil, rosemary and garlic	9,5
Entrecot	Beef tagliata / Entrecôte with Chimichurri - approx. 120 g 	13,5

DESSERTS

Mon-Sat from 5:30pm. Last order 9pm. We close at 10pm.

Crema Catalana	Spanish dessert cream coated with a flambéed caramel layer	6,5
	with espresso	+ 2
Madam's Moelleux au Chocolat	Warm chocolate tartlet, served with bourbon vanilla ice cream, caramel sauce, white sesame seeds & fleur de sel	6,5
	with espresso	+ 2

