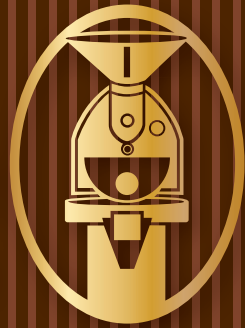


Kaffee

BAD SAAROW



Rösterei

AM SCHARMÜTZELSEE

A close-up photograph showing a person's hand holding a golden coffee roaster. The roaster is tilted, and a thick stream of dark brown coffee beans is falling into a dark tray below. The background is slightly blurred, showing other parts of the roasting equipment.

*Coffee, Snacks
& Beverages*

A warm welcome

Our philosophy

Our wide range includes the classic, particularly mild and aromatic South and Central American coffees, the full-bodied Arabicas of Indonesia and the original beans of Africa.

In addition, we have very special rarities that will inspire even the most discerning gourmet. Our aim is to create a transparent value chain that benefits everyone involved. Our master roaster Heike develops her own roasting profile for each variety.

The coffees are gently roasted several times a week in our roasting room in Bad Saarow in a drum roaster, in a 15 kg Giesen W 15-A coffee roaster, at max. 200° C in 16 to 20 minutes.

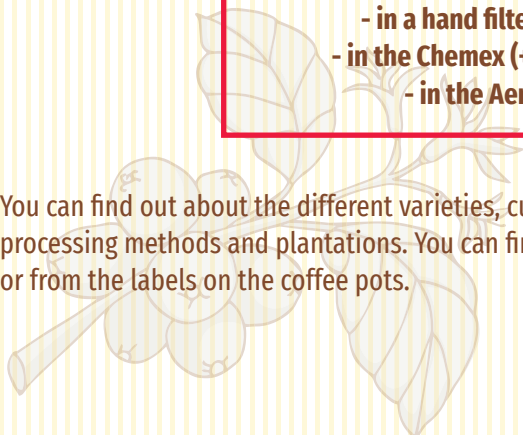
Our coffees

We serve you a coffee of your choice freshly ground and infused in the French press pot with approx. 350 ml. Allow the coffee to infuse for at least 2 minutes from the time of serving. The small hourglass gives you the time measure. Then carefully press down the sieve of the French press. Make sure that you do not squeeze out the coffee grounds, as this will spoil the taste by releasing bitter substances. Then pour the coffee into the cup and enjoy the taste experience.

Our coffees are initially served without milk so that you can experience the pure taste of coffee - try it! Once you have found your favorite coffee, you can also buy it ground or as a whole bean to enjoy at home every day or as a gift for a loved one.

We are also happy to brew our coffees for you
- in a hand filter (+ 1 Euro),
- in the Chemex (+1.50 Euros) or
- in the Aeropress.

You can find out about the different varieties, cultivation heights, harvesting methods, processing methods and plantations. You can find out from our baristas and specialist staff, or from the labels on the coffee pots.



Coffee

Ethiopia washed Yirgacheffe Grade 2

Africa is the home continent of coffee and Ethiopia the country of origin of the plant. In its original wild form, coffee can only be found here. The most important cultivation areas are on average 1,300 m - 1,800 m high. Ethiopia differentiates between four different cultivation methods: »wild coffee« (*cultivation in natural mountain forests*), »semi-forest coffee« (*cultivation in natural mountain forests with light air*), »garden coffee« (*cultivation on small family plantations*) and »plantation coffee« (*large-scale cultivation*). Since hardly any chemicals are used, Ethiopian coffee is one of the purest in the world. The state tasting center assigns a character to all coffees to be exported. The boundaries of the growing areas are not always identical to the taste limits, which ultimately determines the name. The Ethiopia »Yirga Cheffe« is one of the character coffees. It grows as garden coffee at an altitude of 1,500 m to 2,000 m. Its taste is floral and spicy. It is a soft, premium coffee with a medium body and excellent acidity.

French Press	350 ml	5,20 €	250 g for home	7,90 €
			500 g for home	15,00 €

Kenya AA

Kenyan coffee grows mostly at an altitude of 1500 m - 2100 m. Harvesting takes place twice a year. Coffee from Kenya offers everything you could want from a coffee. It is famous for its powerful body and pronounced acidity. It is wonderfully aromatic and tastes pleasantly fruity - somewhat tart, with earthy undertones. Enjoy pure! AA Plus is the best quality in Kenya. Top quality.

French Press	350 ml	6,50 €	250 g for home	10,50 €
			500 g for home	21,00 €

Tanzania ARA AA Plus Utengule

Welcome to an incomparable coffee journey with the Tanzania Macaw, which thrives at sun-drenched altitudes between 1400 and 2000 metres in the breathtaking Great Rift Valley of Western Tanzania. This exquisite Arabica variety, from the renowned Estate Utengule plantation, unfolds a flavour profile of the highest quality and sophistication. Enjoy a balanced interplay of chocolate, caramel and raspberry, embedded in a medium-bodied coffee that will delight even the most discerning palates with a cupping score of 93.1. At altitudes between 1400 and 2000 metres, the Arabica beans, Bourbon variety, develop their unique aromas, shaped by the unique terroir of this region. Selective hand-picking guarantees only the ripest coffee cherries.

French Press	350 ml	5,60 €	250 g for home	8,90 €
			500 g for home	17,00 €

Brazil Blend

The full-bodied mild house blend is made from a naturally mild Brazilian coffee and coffee from Guatemala - grown on volcanic soils. It is a mixture of 100% finest Arabica beans that promise spicy flavors and a slightly taste experience.

French Press	350 ml	4,90 €	250 g for home	6,90 €
			500 g for home	13,00 €

Coffee

Costa Rica s.h.b. Tarrazu

Costa Rica has a big name when it comes to washed Arabica coffee. High-quality coffees grow both visually and in terms of taste on the nutrient-rich and well-drained soils of volcanic origin. The »s.h.b.« coffees (*strictly hard bean - coffees*) from growing heights between 1,200 m and 1,600 m are considered the crème de la crème from Costa Rica. Even the intense fragrance announces a classy aroma and a lot of body. The acidity is pronounced but not dominant, the fine, pure taste harmonious. Top quality.

French Press	350 ml	4,90 €	250 g for home	6,90 €
			500 g for home	13,00 €

Brazil Fazenda Lagoa

This top-quality coffee grows on the Fazenda Lagoa farm, which is known to connoisseurs. It is located at the lake with the same name in the mountains of Minas Gerais. This area in the southeastern interior of Brazil is traditionally known as the best growing region. The Fazenda Lagoa produces top qualities in traditional coffee cultivation, which regularly achieve top marks in international coffee tastings. Responsible and quality-oriented cultivation without toxic sprays, harvesting without the use of technical aids and consistently manual care and sorting of green coffee come at a price. Only around 10,000 sacks of this specialty coffee are harvested annually. This coffee has a distinctive character. Its balanced aroma is reminiscent of chocolate, which intensifies when it cools down. Its sweet softness and long-lasting aftertaste make every coffee lover rave. Top quality.

French Press	350 ml	4,90 €	250 g for home	6,90 €
			500 g for home	13,00 €

Guatemala Antigua

The land of eternal spring is often referred to as the land of trees, because tropical rain, mountains and cloud forests cover most of the country, which has a mild climate with temperatures up to 28 °C almost all year round. The coffee plantations of Guatemala are mostly in the south on the volcanic mountain slopes of the Sierra Madre up to around 2,000 m - in the area of the old capital Antigua one of the world's best coffees is grown. Sunny days and cool nights allow coffee to ripen slowly at high altitudes under shade trees and refine the characteristic taste profile. In terms of taste, it offers a typical, distinctive chocolate cocoa touch and a harmonious, full-bodied cup with elegant bitter notes. What is striking about this variety is the different colors of the roast, it looks really »colourful«. In addition, the beans are harder from a great height and tolerate a darker roast to fully develop the aroma. Our »Real« Antigua is full-bodied with exquisite, almost complete fullness and fine, lively acidity as well as with piquant aromas and nuances of chocolate. Top quality.

French Press	350 ml	5,60 €	250 g for home	8,90 €
			500 g for home	17,00 €

Coffee

Colombia Supremo

Colombia is the world's largest provider of washed Arabica coffees of the highest quality variety. In Colombia, coffee is grown almost exclusively by small farmers on fincas of no more than 5 hectares between 1,000 m and 2,000 m above sea level. Our »Colombian« grew up on the Finca Bucaramanga. This world-famous Andean coffee combines all the properties that an excellent highlander should have: rich, round, balanced aroma with slightly sweet nut notes, a strong body, the acid noticeable and yet fine. Top quality.

French Press	350 ml	5,60 €	250 g for home	8,90 €
			500 g for home	17,00 €

Nicaragua SHG Maragoype

This Maragoype comes from the Jinotega region. It ripens at 1,500 m altitude on volcanic soil and is harvested and processed in small fincas. In the mountain regions, only ripe coffee cherries are harvested by hand in up to eight rounds. The Maragoype trees are less productive than conventional coffee plants. A specialty among coffees. Very large bean, extremely spicy and almost creamy, pleasant acidity and the finest, very mild aroma. Incidentally, »Maragoype« is the name of the place Maragoype in the northern Brazilian province of Bahia, where the giant bean was first discovered. Top quality.

French Press	350 ml	6,50 €	250 g for home	10,50 €
			500 g for home	21,00 €

Indian Plantation AA

This »Plantation« coffee is a pure plantation coffee that is grown on smallest family plantations. These family businesses often produce no more than 10 - 12 bags of 60 kg of green coffee per harvest season. These small families have neither the money nor the sources of chemical fertilizers. Basically, organic quality coffee is produced here. Indian coffees are light, fresh, mild and have little acidity and fullness. Top quality.

French Press	350 ml	4,90 €	250 g for home	6,90 €
			500 g for home	13,00 €

Surabaya Blend

Our balanced house blend consists of Indonesian, Colombian and African green coffee. It was named after the Indonesian port city of Surabaya in the east of the island of Java. It is a strong and spicy blend of 100% finest Arabica beans with a slightly fruity note.

French Press	350 ml	5,20 €	250 g for home	7,90 €
			500 g for home	15,00 €

Snacks

Strudel

Apple strudel with vanilla sauce**
or vanilla ice cream
8,50 €

Apple strudel vegan with
vegan whip cream
6,50 €

Sandwich

Sandwich with Serranoham,**
tomatobutter and salad
4,90 €

Sandwich with green pesto,**
Parmesan and salad
4,90 €

Vegan Sandwich
with dried tomatoes,
humus and salad
4,90 €

Porridge

Porridge with hot cherries or blueberries
5,80 €

Porridge with nuts
5,80 €

On request, we prepare drinks with lactose-free milk, oatmilk or soy milk.

Waffles

Belgian waffles

with

hot cherries and vanilla ice cream

7,50 €

with hot blueberries and
vanilla ice cream

7,50 €

Nutella and vanilla ice cream

7,50 €

with sugar and cinnamon

5,50 €

with Kinderschokolade and
vanilla ice cream

7,50 €

with vanilla ice cream
and eggnog

8,00 €

with applesauce and ice cream

7,50 €

with season fruits
and ice cream

8,00 €

We serve a portion of whipped cream with all waffles.

Espresso

Espresso

Zubereitet aus unserem Kenobia Espresso

Single

Double

ESPRESSO

2,80 €

3,80 €

ESPRESSO CON PANNA

Espresso with whipped cream

3,60 €

4,60 €

ESPRESSO MACCHIATO

2,90 €

3,90 €

DOUBLE ESPRESSO

3,80 €

DOUBLE ESPRESSO CON PANNA

Espresso with whipped cream

4,60 €

DOUBLE ESPRESSO SCHOKOLADE

with dark chocolate

4,50 €

DOUBLE ESPRESSO VANILLA

with vanilla sauce and whipped cream

4,50 €

RISTRETTO

shortened espresso

2,80 €

LUNGO

extended espresso

2,80 €

BICERIN

1/3 cocoa, 1/3 espresso, 1/3 whipped cream

4,50 €

ESPRESSO CORETTO

(corrected) espresso with a shot of grappa or sambuca

4,80 €

Small Espresso Tasting

single Espresso Kenobia + single Espresso Bunbury Bay + single Espresso Indonesia

9,90 €

On request, we prepare drinks with lactose-free milk, oatmilk or soy milk.

Specialities

Espresso specialities

LATTE MACCHIATO optional hazelnut, caramel, vanilla, cinnamon, mint, coconut	4,20 € + 0,60 €
LATTE MACCHIATO BLACK AND WHITE with white and dark chocolate sauce	4,80 €
KAPUZINER cappuccino with whipped cream	4,20 €
CAPPUCCINO optional hazelnut, caramel, vanilla, cinnamon, mint, coconut	3,80 € + 0,60 €
CAFÉ LATTE Italian style of milk coffee 1 part of espresso and 2 parts of milk	4,50 €
CAFÉ AU LAIT milk coffee from France – half filter coffee and half milk	4,50 €
FRENCH MOCCA dark drinking chocolate half infused with aromatic espresso	4,80 €
MINT FRENCH MOCCA dark drinking chocolate half infused with aromatic espresso and mint flavour <i>Recommendation from Anja</i>	4,80 €
WHITE FRENCH MOCCA white drinking chocolate half infused with aromatic espresso	4,80 €
FLAT WHITE	4,50 €
*extra shot espresso	1,00 €

On request, we prepare drinks with lactose-free milk, oatmilk or soy milk.

Drinking Chocolate

Drinking chocolate made from real chocolate

DRINKING CHOCOLATE bittersweet Michel Cluizel KAYAMBE NOIR 72% cocoa	4,50 €
DRINKING CHOCOLATE whole milk Michel Cluizel KAYAMBE NOIR 45% cocoa	4,50 €
DRINKING CHOCOLATE white Michel Cluizel ELIANZA IVOIRE	4,50 €
DRINKING CHOCOLATE vegan Whole milk with soy milk, fair trade and organic	4,50 €
NOUGAT CHOCOLATE Fairtrade and organic <i>Recommendation from Carmela</i>	5,40 €
MARSHMALLOW DRINKING CHOCOLATE	4,90 €
AFTER 8 DRINKING CHOCOLATE Dark chocolate 72% and mint flavor	4,80 €
CHILLI CHOCOLATE Dark chocolate 72% with a hint of chilli	4,80 €
COCONUT DRINKING CHOCOLATE Milk chocolate and coconut flakes	3,90 €
WHITE CINNAMON CHOCOLATE	4,80 €
WHITE MINT CHOCOLATE Mint flavored white chocolate	4,80 €

On request, we prepare drinks with lactose-free milk, oatmilk or soy milk.

Coffee-Specialities

Coffeespecialities and drinking chocolate with alcohol

LATTE MACCHIATO BAILEYS	5,50 €
CAPPUCCINO BAILEYS	5,50 €
IRISH COFFEE Irish Whisky, cane sugar in a cup of coffee with whipped cream topping	5,50 €
MARIA THERESIA Cointreau in a cup of coffee with whipped cream topping	5,50 €
AMARETTO MAFIOSO amaretto liqueur in a cup of coffee, cane sugar, whipped cream topping	5,50 €
PHARISÄER Rum, cane sugar in a cup of coffee with whipped cream topping	5,50 €
RUSSISCHER KAFFEE vodka, cane sugar in a cup of strong coffee with a sip of sweet milk	4,50 €
CAFÉ AMSTERDAM advocaat in a cup of coffee with whipped cream	5,50 €
CAFÉ MEXICANO coffee liqueur and bitter chocolate in a cup of coffee with whipped cream as topping	5,90 €
DRINKING CHOCOLATE with alcohol	5,90 €
RUSSIAN CHOCOLATE with vodka	5,90 €
SCHOKOLADE DUTCH CHOCOLATE with eggnog	5,90 €
JAMAICAN CHOCOLATE with Jamaican rum	5,90 €
FRENCH CHOCOLATE with Cointreau	5,90 €
IRISH CHOCOLATE With Baileys	5,90 €

Tea

Chai Latte

TIGER CHAI LATTE ORIGINAL	3,80 €
VANILLA CHAI LATTE	3,80 €
CINNAMON CHAI LATTE	3,80 €
PUMPKIN CHAI LATTE	3,80 €
DIRTY CHAI, Tiger Chai with Espresso	4,80 €
THE REAL CHAI LATTE Black spiced tea with milk and honey, in the mug	5,60 €
GOLDEN MILK	4,50 €

Our Chai Latte

In May 1996, David Scott Lowe and Rio H. Miura founded David Rio in San Francisco as a premium chai brand. Sustainability is an essential part of the company's philosophy, which is why the spice tea blends are all named after endangered animal species. The secret of the exceptional taste lies in the combination of the highest quality ingredients: perfectly balanced black and green tea, exotic premium spices from Madagascar, Guatemala and Indonesia, Chinese ginger, real raw cane sugar and real honey granules.

All David Rio products are Kosher certified, contain no hydrogenated vegetable oils or fats and are gluten and lactose free. David Rio sources its spices from organic farming.

On request, we prepare drinks with lactose-free milk, oatmilk or soy milk.

Teas

Our teas

35 DIFFERENT VARIETIES, ALSO IN ORGANIC QUALITY
loose, in stainless steel sieve, brewed by hand

0,4 l

GREEN TEA

5,60 €

China New Spring floral note
Japan Sencha FUKUJYU strong
Fine China Jasmine Tea ORGANIC, slightly fruity
Green Sencha Orange, Passion Fruit
Green Sencha Cranberry, Rose

BLACK TEA

5,60 €

Assam Mangalam FTGFOP1 lovely malty
Ceylon FOP Special Ratnapura malty-spicy
Darjeeling FTGFOP1 (S) MAKAI BARI ORGANIC, soft
Darjeeling Earl Grey Superior

FRUIT TEA

5,60 €

wild berries
plums, lilac,
cherry, kiwi, coconut

HERBAL TEA

5,60 €

lemongrass- ginger, fennel,-chamomile, anise-honey, flower

ROOIBUS TEA

5,60 €

Pure rooibush tea / vanilla/orange mint / blood orange/blue

ALSO FOR HOME USE

in 100g or 200g aroma bag

Drinks

Soft drinks

WATER STILL	0,33 l	3,60 €
WATER SPARKLEY	0,33 l	3,60 €
CHERRY JUICE	0,2 l	3,80 €
BANANA JUICE	0,2 l	3,80 €
KIBA mixed cherry and banana juice	0,2 l	3,80 €
APPLE SPRITZER organic very cloudy	0,33 l	3,80 €
LEMON SODA organic very cloudy	0,33 l	3,80 €

Aperitif

APEROL SPRIZZ	0,2 l	6,50 €
PROSECCO	0,1 l	5,50 €

Wine

RED WINE / WHITE WINE (dry) changing offer	0,2 l	4,50 €
RED WINE / WHITE WINE (lovely) changing offer	0,2 l	4,50 €

Partner



Our milk

Only 20 km from the cow to us ... and in small stainless steel tanks WITHOUT! packaging waste. We save over 6000 TetraPacks a year. Since 1990, the farm has been run as a medium-sized family business, now in its second generation. The dairy cows on the farm enjoy a combination of grazing and loose housing: Plenty of fresh air, freedom of movement and perfect feed are the three components we use to put animal welfare at the heart of our daily work.



Cakes and tarts

Our cakes and tarts are handmade in the master confectionery "Zucker am Markt". You are also welcome to buy all cakes and tarts for your party or coffee table at home.



Our drinking chocolate

Michel Cluizel's chocolate promises the ultimate in indulgence. Because only cocoa mass, cocoa butter, raw sugar and pure vanilla are used in the Frenchman's creations, nothing else. This is why his products are particularly favored by lovers of pure chocolate. Additives such as soy lecithin have no place in Cluizel chocolates. The chocolatier also comes from a family with a long tradition: Cluizel began creating his first chocolates alongside his parents back in 1948. And his passion for the delicacy has not changed to this day. He is now joined by his four children, who have probably inherited the chocolate gene and put their heart and soul into the company.

dark, white chocolate milk

200g

9.90 €



Viva con Aqua

Viva con Aqua de Sankt Pauli e.V. is a non-profit organization that is committed to ensuring that all people worldwide have access to clean drinking water. To achieve this goal, Viva con Aqua supports water projects at home and abroad and spreads a lot of joie de vivre in the process. They are firmly convinced that even serious issues in this world can be tackled with joy.

Onlineshop

www.kaffeeoesterei-badsaarow.de



KaffeeRösterei Bad Saarow UG hb
Seestraße 2 a | 15526 Bad Saarow | Tel: 0160 97064928