



MADAM ANNA

EKKE

Café & Restaurant

SO GLAD,

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

Guest-WiFi

WiFi-Name: 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 EKKÉ.

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		2,3	-
Espresso Macchiato		2,9	-
Espresso Doppio		3,9	-
Americano		3,6	4,3
Cappuccino		3,9	4,9
Latte Macchiato		3,8	4,9
Flat White		4,6	-
Affogato al Caffè	Vanilla ice cream & espresso	4,6	-
Hot Chocolate		4,6	5,6
Chai Latte	Sugarfree 8, 9, 10	4,6	5,6
Vanilla Chai Latte	8, 9, 10	4,6	5,6
Pot of organic tea		0,5l	5,6
Black tea:	Darjeeling		
Green tea:	Chun Mee		
Herbal tea:	Chamomille-fennel-rose		
Fruit tea:	Blueberry-hibiskus		
Heiße Anna	Hot ginger with orange & honey	-	4,6
Heiße Ekke	Hot mint with lemon	-	4,6
Extras	Lactosefree, oat- or soymilk	+0,5	-
	Shot of espresso	+2	-

OUR COFFEE

Enjoy our own fair-trade coffee roastings at home, too.

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



Coffee suitable for portafilter, mocha, filter and press plunger jugs & fully automatic machines

LEMONADES, JUICES & CO.

Table Water	Sparkling / still	0,25l	2,8
		0,5l	4,5
		1l	6,9
Soda Zitron	Sparkling Water + freshly squeezed lemonjuice	0,4l	4,5
Freshly Squeezed Juice At brunch only	Orange or mix only (orange, carrot, ginger, apple)	0,25l	4,9
		0,4l	6,9
Juice (pure)	Apple, grapefruit, black currant, passionfruit, rhubarb, orange	0,25l	3,9
		0,4l	4,9
Juice Spritzer	Juice (see above) + sparkling water or elderberry syrup + sparkling water	0,4l	4,6
Homemade Lemonades	Orange-cinnamon	0,4l	5,6
	Peppermint-lemon balm	0,4l	5,6
	Apple-mint	0,4l	5,6
	Ginger-lime	0,4l	5,6
Cola	Coca / light 1, 3, 10, 14	0,2l	3,6
Orangina	Italian orange lemonade 3, 10,	0,25l	3,6
Paulaner Spezi	Mix of coke and orange lemonade 1, 3, 10, 14	0,33l	3,9
Balis	Basil-ginger lemonade 1, 10, 14	0,33l	4,3

WINES

All our wines are dry.

		0,2l	0,5l	0,75l
WHITE				
Wine Spritzer	Côtes de Gascogne & sparkling water ⁵	6,5		
Côtes de Gascogne VdP Domaine de Millet, Eauze (F)	Light, uncomplicated, taste of ripe fruits ⁵	7,5	17	26
Grauburgunder Reservé organic & vegan, winery  Kesselring (DE)	Voluminous with complex aroma: taste of ripe apricots, aromatic baked apple & tart pears ⁵	7,9	19	28
Bianco di Custoza organic, Az. Agr. Gorgo, Roberta Bricolo, Custoza, Lake Garda (IT)	Fresh and juicy on the palate lively, fine minerality ⁵	7,9	19	28
ROSÉ				
Kesselring Rosé  organic & vegan, winery Kesselring (DE)	Fruity, notes of red currant, tangerine	7,9	19	28
Côtes de Provence AOC Domaine de L'Amaurigue, Le Luc de Provence (F)	Traditional Provence-rosé wine with juicy & present fruit, low acidity ⁵	8,5	20	30
RED				
Cinco Almudes Cencibel Tempranillo Roble, Casas de Benítez (ES)	Balanced, gentle in finish, taste of berries & vanilla ⁵	7,9	19	27
Hacienda Grimón Crianza DOCa, Rioja (ES)	Elegant, velvety, round aroma, taste of cherries & plums ⁵	8,9	21	32

WINES

SPARKLING WINES		0,1l	0,25l	0,75l
Sparkling Rosé	Alcohol-free 2,3,5	-	-	35
Chateau del Ish				
Sparkling wine - Riesling	5	5,5	-	39
Brut, bottle fermentation, Heim`sche Sektellerei (DE)				
Mimosa	Prosecco with orange juice 5	-	6,9	-
Crémant de Loire (rosé)	5			10
Brut, Bouvet-Ladubay				



BEERS

		0,33l	0,5l
Tegernseer Hell		4	-
Tegernseer Pils		4	-
Lammsbräu Bio	Alcohol-free	4	-
Gösser Radler		-	4,6
Unertl Weißbier	Original or alcohol-free	-	4,9

SPRIZZ

0,3l

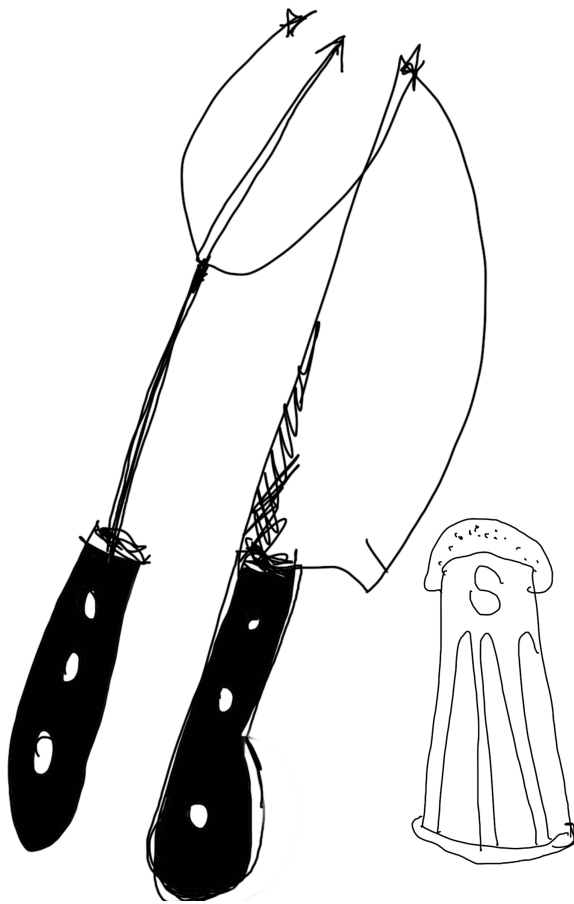
Crodino Sprizz Alcohol-free	Non-alcoholic orange bitters, passionfruit juice, soda	1	7,5
Volée Sprizz Alcohol-free	Verjus-based aperitif with grapefruit, peach, elderberry & soda	5	7,5
No Aperol Sprizz Alcohol-free	Non-alcoholic orange bitters, soda, orange	1, 2, 13	7,5
Aperol Sprizz	Aperol, prosecco, 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, white wine, Soda	5	8,5
	Apple-mint syrup, white wine, soda	5	8,5
	Peppermint-lemon balm syrup, white wine, soda, lemon	5	8,5
	ginger-lime syrup, white wine, soda	5	8,5
Hugo	Elderberry 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 rose, prosecco, soda	1, 5	8,5

LONGDRINKS & HIGH-PROOF

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.

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DURING THE DAY



SNACKS & IN BETWEEN

All day - while stocks last

Grilled Focaccias	Mediterranean grilled vegetables, basil creme, granola, salad	6,9
	Goat cheese, red pesto, dried & fresh tomato, honey & rosemary	6,9
	Fried egg, avocado cream & sliced avocado, pickled onions	6,9
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 /	3,2 / 3,3 /
	Cinnamon roll	3,5
Yogurt	With fresh fruit, agave syrup, black sesame seeds & homemade granola	7,9
	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	French toasts with fresh fruit, cinnamon, sugar, mango puree & maple syrup	12,9
Pancakes  3 pieces	Classique – with fresh fruits, black sesame & maple syrup 	12,9
	Choco Fantastique – with chocolate cream, banana & sesame seeds	12,9
	Extraordinaire – with poached egg, ham, spinach & maple syrup	13,9

SAVORY

Scrambled Eggs	Standard with bread & butter	6,9
	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
Shakshuka	Israeli breakfast of oriental tomato sugo, onions, peppers, chili flakes, two beaten eggs, bread 🌶️	13,9
	with feta cheese	+1,5
	with beat hummus	+2,5
Vegashuka 🌱	Shakshuka with „tofu egg“ 🌶️	13,9
Ekk Florentine	Two poached eggs with sautéed baby spinach, homemade miso hollandaise, goat cream cheese, on natural sourdough bread	12,9
	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, homemade miso hollandaise, dukkah (oriental herb & nut mix), avo cream base, on natural sourdough bread	14,5
	with caramelized tomatoes	+1,5
	with roasted Italian bacon	+3
	with sliced avo	+3
Ekk Royale	Two poached eggs with smoked salmon, homemade miso hollandaise, dukkah, avo cream base, on natural sourdough bread	15,5
	with caramelized tomatoes	+1,5
	with sliced avo	+3

... EVEN MORE BRUNCH

Mon-Sat until 2pm / Sun until 3pm

Hummus Brekkie	Two kinds of hummus, pickled beet, feta cheese, herbs & bread	12,5
Vegabrekkie 	Hummus Brekkie, just without feta cheese	12
Avo Bomb	Natural sourdough bread with avocado cream, half sliced avo & dukkah 	12,5
	with caramelized tomatoes	+1,5
	with roasted Italian bacon	+3
	with two fried eggs	+2,5
	with scrambled eggs	+2,5
	with two poached eggs	+3
	with smoked salmon	+4
Stramme Anna Ekke	Two fried eggs, red pesto, roasted Italian bacon & Parmesan shavings on natural sourdough bread	12,9
Huevos Rancheros	Two fried eggs, wheat tortilla, pico de gallo, homemade bean paste, salsa verde, feta & coriander 	13,9
	with roasted Italian bacon	+3
	with sliced avo	+3
Bacon Kimchi Ekkdrop	Grilled buttered toast, scrambled eggs, roasted bacon, fried kimchi, spicy mayo, chives, served with potato chips 	13,9
Royal Ekkdrop	Grilled buttered toast with scrambled eggs, smoked salmon, avocado, wasabi crème fraiche, crispy seaweed, served with potato chips	15,5
Italian Ekkdrop	Grilled buttered toast with scrambled eggs, antipasti, red pesto, burrata, served with potato chips	15,5

IN THE EVENING



TAPAS ANNA EKKÉ

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

APPETIZERS

Pan	Bread 🌱	2,5
Homemade Aioli	With roasted garlic	2,5
Homemade 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
	Roasted salted almonds 🌱	3,9
Almendras Fritas		
Aceitunas Aliñadas	Olives with garlic and parsley - black / green / mixed with stone 🌱	5,5
Manchego	Sliced Spanish sheep cheese	7,5
Manchego al Romero	Sliced Spanish sheep cheese with rosemary bark	7,9
Jamon Serrano	Air-dried Spanish ham, Matured for 14 months, sliced wafer-thin	8,5

Appetizer platter for two	Bread baked / mixed spiced olives / aioli / mojo rojo / jamon serrano / manchego / roasted salted almonds / alcachofas	29
	also available as a vegetarian option - without Serrano	24

TAPAS ANNA EKKKE

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VEGAN 🌱 & VEGETARIAN

Papas Arrugadas	Canarian boiled salt potatoes 🌱	5,8
	with Salsa Verde 🌱 🌶️	+1,5
	with Mojo Rojo 🌱	+1,5
	with homemade aioli	+1,5
	with gratinated rosemary manchego	+2,5
Alcachofas	Marinated artichoke hearts 🌱	5,9
Pimientos de Padrón	Roasted small green peppers with sea salt flakes 🌱	6,5
Las Bombas	Giant beans simmered in a pan with tomato sauce, onions & spices 🌱	6,9
Ensalada Hinojo e Naranja	Fennel-orange salad, chopped walnuts, red onions 🌱	6,9
Verduras al Horno	Oven-braised seasonal vegetables 🌱	6,9
Setas Ostra a la Plancha	Fried oyster mushrooms panned in butter	6,9
Brócoli Salvaje Asado con Almendras	Fried wild broccoli with roasted almonds, maple syrup, chili & garlic	7,5
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

TAPAS ANNA EKKÉ

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
Sardinas con Pan Tostado	Sardines marinated in oil, served with toasted bread & aioli	9,5
Calamaris a la Parilla	Grilled baby calamari with garlic, lemon and parsley	9,9
Gambas	Prawns (5 pcs.) in a Mediterranean tomato sauce	9,9
	Medium-sized prawns (4 pcs.) pan-fried with garlic, chili & lemon 🌶️	10,9

MEAT

Chorizo	Grilled spicy paprika sausage from Spain with tomato salsa	7,5
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

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

