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# MARKT 5 CAFÉ

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**F O O D**



# BREAKFAST

Our breakfast menu is served daily until 12:00 p.m and on sundays until 2:00 p.m. If you have gluten intolerance, we offer gluten-free rolls.

<b>Petit Markt 5</b>	3,50
Fresh croissant with butter and homemade strawberry jam	
<b>Little Breakfast</b>	4,60
A spelled multigrain rolls or wheat rolls. Choose one topping per roll:	
– Salami, westphalian smoked ham, Gouda cheese or Brie	
– Salmon 1€ extra per half	
– Avocado cream 1€ extra per half	
<b>Thusnelda</b>	9,60
Two spelled multigrain rolls, selection of cheese, tomato-mozzarella with homemade basil pesto, cream cheese, homemade strawberry jam and butter	
<b>Muntermacher</b>	9,60
A crusty bread and a roll with a small selection of sausage and cheese specialties, tomato-mozzarella with homemade basil pesto and butter	
<b>Herbs Omelette</b>	7,90
With crusty bread, cream cheese and butter	
<b>Fresh Fruit Salad</b>  	4,90
Freshly cut seasonal fruit	
<b>Berry Bowl</b> - homemade 	8,90
Smoothie made from cassis fruit puree based on almond milk with various wild berries, garnished with homemade granola, chia seeds, coconutsplits and fresh berries	
<b>Markt 5 Müsli Bowl</b> - homemade	7,70
Yogurt with fresh seasonal fruit, homemade granola and chia seeds	

 vegan Food

 gluten free Food

## EXTRAS - for breakfast

Boiled egg ☒	+1,60	Yogurt in a jar ☒	+1,90
Fried Egg ☒	+1,60	Salmon ☒	+3,90
Croissant	+2,50	Avocado cream ☒	+3,90
Spelt roll	+1,30	Goat cheese-walnut spread ☒	+1,20
Roll	+1,30	Tomato-cottage cheese spread ☒	+1,20
Gluten-free roll ☒	+1,50		
Bread	+1,30		
Tomato mozzarella	+2,50		

## GROUP OFFER

For groups from 8 to 14 people we offer an exclusive table buffet. Talk to us or contact us by phone (please register at least 3 days in advance).

### BUFFET

Rolls and crusty bread  
Fresh croissants  
Sausage, cheese and salmon  
Homemade jam  
Butter  
Cream cheese  
Herbs omelette  
Boiled eggs  
Fresh fruit salad with seasonal fruits  
Homemade cereal in a jar  
Orange juice and water ( 0,2l per person)

15,90 per person

Children aged 3 - 12 pay 1€ per year of age.

Other drinks such as our coffee specialties can of course be ordered à la carte.

# KITCHENTIME

Our kitchen is open daily until one hour to our closing time.

Tarte flambée, salads, soups and snacks are daily available from from 12:00 p.m.

## BREAD TIME - also for breakfast


Served with a fresh salad bouquet in a jar.

### **Tomato** 8,50

Crispy bread topped with homemade tomato-cottage-cheese spread, pickled cherry tomatoes, garnished with sprouts

### **Avocado** 9,90

Crusty bread topped with homemade avocado cream, cream cheese, tomatoes, garnished with our avocado spice-mix

 available as a vegan option

### **Strammer Max** 9,50

Crispy bread topped with westphalian smoked ham, cream cheese and two fried eggs

### **Salmon** 9,90

Crispy bread with a homemade goat cheese spread with arugula and walnuts, smoked salmon garnished on a bed of arugula with sprouts

### **Burrata** 11,90

Crusty bread with a homemade tomato-cottage cheese spread on a bed of arugula, pickled cherry tomatoes, burrata with homemade basil pesto, garnished with chia seeds

# BAGELS - also for breakfast

We also serve a fresh salad bouquet in a jar.

**Vegetables**  9,70

Round yeast pastries with homemade avocado cream, grilled vegetables and arugula

**Salmon** 10,90

Round yeast pastry with homemade goat cheese spread, arugula and smoked salmon

# TARTE FLAMBÉE

Served fresh on our classic wooden boards.

**Classic** 10,90

Bacon, red onions and leeks

**Mozzarella** 11,90

Mozzarella, fresh tomatoes, garnished with arugula and homemade basil pesto

**Grilled Vegetables** 11,90

Zucchini, mushrooms, peppers, onions garnished with sheep cheese and black olives

**Goat Cheese** 12,40

Goat cheese and walnuts, refined with honey, garnished with fresh wild herb salad

# SOUP - also for Take-Away

**Tomato**  6,40

# SALADS - also for take-away

## Basic

9,90

A selection of Lollo Rosso, wild herb mix, iceberg lettuce, garnished with cucumber, tomato, pepper, carrot and corn, refined with our vegan house dressing made from balsamic vinegar, agave syrup and mustard

### Optionally with:

- Chicken +4,00
- Mushrooms and red onions +2,00
- Goat cheese with honey +3,50
- Burrata +4,00
- Grilled vegetables +3,00

## Garnished salad in a jar

3,00

Garnished salad with cucumber, tomato, pepper, corn and carrot

# LITTLE THINGS

Crusty bread with homemade aioli

3,80

an extra Jar with green olives

+2,90

## Antipasti for two

17,90

Served on an etagère with a selection of Italian salami, Serrano ham, Grana Padano, olives, crusty bread, homemade aioli and grilled vegetables

# ALREADY KNEW?

Our salads and soups are also available as **takeaways**.

Order directly or online at [www.markt5.cafe](http://www.markt5.cafe) and get your food for lunch or for the enjoyment at home. Contact us!



# CAKE - also for take-away

away 3,80

For us, baking is a matter close to our hearts!  
In addition to our passionate work, the source of our creativity is also "kitchen parties" at which our baking fairies regularly try out and refine new recipes.

Inviting freshness, a seasonal offer and a diversity of choices make our cake showcase a sacred place in the middle of the markt 5 café.

For perfect enjoyment at home, our cakes also available as takeaways. There is also the possibility to order a whole cake. Please reserve at least two days in advance.

## YOUR DARLINGS

You will find many more cakes in our cake display.

### **Berliner Luft** 4,00

Dream in meringue!

Refreshing raspberry mascarpone cream covered in a crunchy layer of meringue sprinkled with slivers of almonds

### **New York Cheesecake** 3,90

New York meets Paderborn

Juicy, refreshing, simply unique!



### **Chocolate Tarte** 3,80

Classic with wow-effect!

Low-gluten chocolate tart with chocolate chips for carefree enjoyment

### **Apple-Walnut** 3,90

Fluffy and light with caramelized walnuts

### **Chocolate-Cheese** 3,90

Our Cheesecake with a unique chocolate pleasure

Please speak to us or take a look at our daily fresh offer in the cake display.

# YOU LOVE GASTRONOMY?

Whether in service, in the kitchen,  
behind the bar or as a pastry chef.

We are always looking for motivated  
employees for our team!

No experience?  
We'll teach you everything you  
need to know.

Learn more:



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# D R I N K S

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# W A R M   D R I N K S

## C O F F E E

Coffee is our passion. With our **self-roasted house mix** we seduce all the senses. Each cappuccino and caffè latte is poured by hand. Therefore, there may be a waiting time on certain days. But the taste and the art will charm you.

Filter Coffee	3,80
Filter Coffee Pot	9,90
Americano „Our Coffee“ freshly poured espresso	3,10
Americano large	4,60
Americano extra strong	3,70
Espresso	2,50
Espresso Macchiato	2,90
Double Espresso	3,50
Double Espresso Macchiato	3,60
Cappuccino	3,50
Cappuccino large	4,70
Caffè Latte	4,00
Flat White	3,90
+ Flavour vanilla or caramel	0,70

## H O T   C H O C O L A T E

White, milk chocolate or dark chocolate	4,40
with cream	+0,60
Hot milk with honey	3,00

We prepare all of our coffee and chocolate specialties for you for a **surcharge of € 0.70** also with soy milk, oat milk or almond milk.

# T E A

A pot of tea of your choice

0,40 l

4,90

## **Darjeeling Summer Leaves** - Black tea

Picked in Darjeeling's famous tea gardens in the Himalayas. The tea impresses with its delicate taste with slightly nutty notes.

## **Royal Earl Grey** - Black tea

A very aromatic, refreshing and strong Ceylon-China-black tea blend - with the citrus taste of the Bergamot.

## **Classic Herbs** - Herbal tea

Made from peppermint, nettle and sage with anise, blackberry leaves, rose hip and elderflower one rounded composition.

## **Rooibos Vanilla Toffee** - Herbal tea

Rooibush blend with a sweet note of toffee, vanilla and almond pieces. Enjoy a fine and sweet brew.

## **Grün Matinee** - Green tea

Full-bodied composition of Sencha green teas flavored with exotic fruits and flower petals - a unique taste experience.

## **Red Fruit Flash** - roter Früchtetee

The full power of red berries and pleasantly sour hibiscus awakens the memory of homemade jam.

# T E A

A fresh tea of your choice	0,25l	ab	3,50
Hot lemon			3,50
Fresh mint tea			4,40
Fresh ginger tea			4,40
Fresh ginger-mint tea			4,70
Vitamin boosters			4,90
Ginger tea with fresh orange juice			

# C H A I L A T T E

„Power Chai“			4,40
Note from vanilla, cinnamon, cardamom			

# C O L D D R I N K S

## S O F T D R I N K S & W A T E R

<b>Water</b> with or without carbon dioxide	0,25 l	2,70
<b>Water Carafe</b> with or without carbon dioxide	0,75 l	6,00
<b>Acqua Morelli Naturale</b>	0,25 l	3,20
still	0,75 l	7,20
<b>Acqua Morelli Frizzante</b>	0,25 l	3,20
classic	0,75 l	7,20
<b>Coca Cola</b>	0,33 l	3,60
<b>Coca Cola light</b>	0,33 l	3,60
<b>Coca Cola zero</b> sugarfree	0,33 l	3,60
<b>Goldberg Ginger Ale</b>	0,20 l	3,50
<b>Goldberg Ginger Beer</b>	0,20 l	3,50
<b>Goldberg Bitter Lemon</b>	0,20 l	3,50
<b>Goldberg Tonic Water</b>	0,20 l	3,50
<b>Juices &amp; Nectares</b>		
Apple, cranberry, mango, maracuja,	0,25 l	3,60
currant, orange or rhubarb	0,40 l	5,30
<b>All juices and nectares as spritzer</b>	0,25 l	3,50
	0,40 l	4,70
<b>Freshly pressed orange juice</b>	0,25 l	4,50
<b>Eistee „Fruit Berry“</b>	0,40 l	5,50
homemade - freshly brewed fruit tea with grenadine syrup, lime and mint		







A L K O H O L I C



# B E E R

## D R A F T B E E R

Detmolder Pilsener herb	0,30 l	3,60
	0,50 l	5,20

This golden-yellow, shiny Detmold herb gets an extra portion of hops and gives it an extra-spicy aroma. Slight, sweet malt notes also find their way into the nose.

## B O T T L E D B E E R

Paderborner Pilger	0,33 l	3,60
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Based on historical recipes, a special country beer was created with selected hops and selected malts brewed. Naturally cloudy, finely mild and tasty in taste. With an amber-like beer color it is tasty, full-bodied and regional beer specialty emerged.

Detmolder Thusnelda	0,33 l	3,60
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The hops bouquet smells spicy and flowery. The fine sparkling carbon dioxide underlines the fresh and slim character.

Detmolder Pilsener alkoholfrei	0,33 l	3,60
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Paulaner Hefeweizen hell	0,50 l	5,20
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Paulaner Hefeweizen hell alkoholfrei	0,50 l	5,20
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# W I N E



## OUR RECOMMENDATION

Try our wines from the Majorcan winery Son Campaner. Local grape varieties combined with selected french varieties result in characteristic wines, the origin of which can be felt in the taste.

### W H I T E

0,20 l 0,75 l

„Grauburgunder“ QbA trocken

6,50 23,90

Markus Pfaffmann - Germany - Pfalz

„Blanc de Blancs“ QbA halbtrocken  
Chardonnay, Macabeu

6,70 23,90

Son Campaner - Spain - Mallorca

### R O S É

0,20 l 0,75 l

Dr. Koehler „Doktorspiele“ QbA trocken

6,70 23,90

Dr. Köhler - Germany - Rheinhessen

### R E D

0,20 l 0,75 l

„Primitivo“ QbA trocken

6,70 23,90

Casa Vinicola Minini - Italy - Apulien

„Athos“ QbA halbtrocken  
Cabernet Sauvignon, Syrah

7,00 24,90

Son Campaner - Spanien - Mallorca

## W I N E S P R I T Z E R

Red-, Rosé- or White Spritzer

0,20 l 5,10

# S P A R K L I N G

<b>Markt 5 Spritz Lemon - alkoholfrei</b> Lemon squash, soda, citrus fruits, fresh mint	0,20 l	5,60
<b>Markt 5 Spritz Holunder - alkoholfrei</b> Elderflower syrup, soda, citrus fruits, fresh mint	0,20 l	5,60
<b>Markt 5 Spritz Rhabarber</b> Rhubarb & apple juice, vanilla syrup, prosecco, fresh mint	0,20 l	7,30
<b>Markt 5 Spritz Cranberry</b> Cranberry juice, vanilla syrup, prosecco, fresh mint	0,20 l	7,30
<b>Markt 5 Spritz Mango</b> Mango juice, prosecco, fresh mint	0,20 l	7,30
<b>Hugo</b> Elderflower syrup, soda, prosecco, lime, fresh mint	0,20 l	7,00
<b>Aperol Spritz</b> Aperol, soda, prosecco, fresh orange	0,20 l	7,50
<b>PIMM's Cup</b> PIMM'S NO. 1, Goldberg Ginger Ale, lime, cucumber, mint	0,20 l	7,30
<b>Lillet Wild Berry</b> Lillet, Schweppes Russian Wild Berry	0,20 l	7,30

# P R O S E C C O

<b>Mille Bolle Spumante Millesimato Extra Dry</b>	0,10 l	4,20
	0,20 l	7,00
	0,75 l	27,90

# L O N G D R I N K S

<b>Cuba Libre</b> 4 cl Havana Club plus Cola-Cola	7,50
<b>Whiskey-Cola</b> 4 cl Bulleit Bourbon Whiskey plus Coca-Cola	7,50
<b>Moscow Mule</b> 4 cl 9 MILE Vodka, Ginger Beer, fresh lime, fresh mint	8,50
<b>London Mule</b> 4 cl Tanqueray Imported Gin, Ginger Beer, fresh lime, fresh mint	8,50
<b>Dark ´n Stormy</b> 4 cl Goslings Black Seal Dark Rum, Ginger Beer, fresh lime, fresh mint	7,50

# GIN & TONIC

Our Gin & Tonics are served in a wine glass with a 0.2l Tonic Goldberg bottle.

<b>Tanqueray Imported</b>	<b>7,90</b>
4 cl tasty London Dry Gin with Goldberg Tonic Water and a slice of lime	
<b>Bulldog</b>	<b>8,50</b>
4 cl unique premium gin made from 12 botanicals with Goldberg Tonic Water and a slice of lemon with black peppercorns	
<b>Tanqueray Flor de Sevilla</b>	<b>7,90</b>
4 cl fruity gin made from bittersweet oranges with Goldberg Tonic Water and a slice of orange	
<b>Botanist</b>	<b>7,90</b>
4 cl herbal gin from the Isle of Islay with Goldberg Tonic Water with a slice of lemon and mint	
<b>Hendrick's</b>	<b>8,90</b>
4 cl heavenly gin made from full-bodied rose and refreshing cucumber with Goldberg Tonic Water and a cucumber slice	
<b>Mare</b>	<b>7,90</b>
4 cl mediterranean gin with Goldberg Tonic Water and a slice of orange	
<b>Siegfried</b>	<b>11,90</b>
4cl Rheinland Dry Gin with Goldberg Tonic Water and a lemon wedge	
<b>Monkey 47</b>	<b>11,90</b>
4 cl aromatic gin with Goldberg Tonic Water	

# R U M

## B A R B A D O S

Plantation Barbados Extra Old	4 cl	9,40
Kaniche XO	4 cl	12,00

## G U A T E M A L A

Zacapa Sistema Solera 23	4 cl	10,90
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## V E N E Z U E L A

Havanna Club 3	4 cl	5,20
Pampero Aniversario Reserva	4 cl	5,90

## B E R M U D A

Goslings Black Seal Dark Rum	4 cl	5,20
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# W H I S K Y

## S C O T C H

### B L E N D S

Johnnie Walker Black Label 12 Years	4 cl	6,40
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### H I G H L A N D S

Cragganmore 12 Years	4 cl	6,40
Dalwhinnie 15 Years	4 cl	6,60
Oban 14 Years	4 cl	8,70
Lagavulin	4 cl	11,70
Glenkinchie	4 cl	12,80

### I S L A N D S

Talisker 10 Years	4 cl	8,40
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## B O U R B O N

Bulleit	4 cl	5,20
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## L I K Ö R E

Frangelico Hazelnut Liqueur	2 cl	3,00
Disaronno Amaretto	2 cl	3,00
Ramazotti	4 cl	4,90
Baileys on Ice	4 cl	4,90



# M O R E   S P I R I T S

## G R A P P A

<b>Sibona Grappa di Moscato</b>	2 cl	4,40
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The exquisite Grappa Sibona, with over 100 years of history belongs to the longest represented marc brandies even connoisseurs satisfied with high standards.

## B R A N D Y

<b>„Claro“ Mantonegro</b>	2 cl	4,40
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Unique in Majorca and nowhere else to be found. The brandy from the Majorcan winery Son Campaner. In a small still the grape skins are after whole grape pressing professionally distilled.

## O B S T L E R

<b>Paderborner Domtropfen</b>	2 cl	4,40
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Immerse yourself in a world full of flavors! The finely structured fruit aromas and its fine taste nuances make this fruit brandy so unique. On the palate it is round and without superficial sweetness. On the nose, this brandy offers a fine, pleasant play of the aromas of the Williams Christmas pear.

## V O D K A

<b>9 MILE Vodka</b>	2 cl	3,00
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## C O G N A C

<b>Hennessy Cognac</b>	2 cl	3,90
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ONLY SHARED LUCK  
LEADS TO  
HAPPINESS

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BELONGS TO US TOO



All prices in Euro including VAT.  
Our food and drinks can contain additives and allergens.  
Please consult regarding important additives, ingredients and  
detailed information about them directly to our service staff.

## O P E N I N G   H O U R S

May to September

Monday – Thursday:

9.00 a.m. – 8.00 p.m.

Friday – Saturday:

9.00 a.m. – 9.00 p.m. (Open End)

Sunday and Holidays:

09.00 a.m. – 8.00 p.m.

October to April

Monday – Thursday:

9.00 a.m. – 7.00 p.m.

Friday – Saturday:

9.00 a.m. – 8.00 p.m. (Open End)

Sunday and Holidays:

9.00 a.m. – 7.00 p.m.

## M A R K T   5   C A F É

Markt 5

33098 Paderborn

05251/ 69 41 650

info@markt5.cafe

www.markt5.cafe

Reserve online at [www.markt5.cafe/reservieren](http://www.markt5.cafe/reservieren)