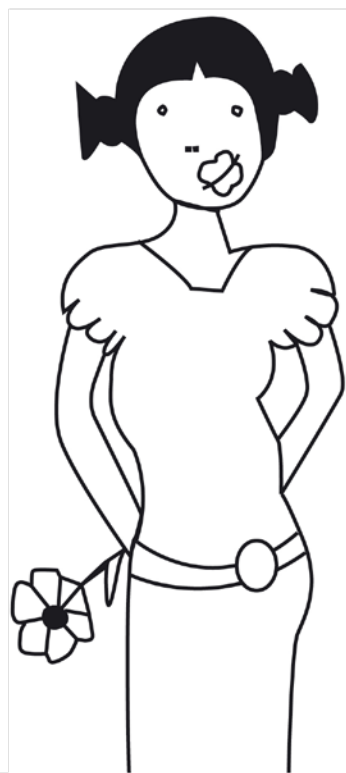

BISTRO
tous les jours

FOOD AND BEVERAGES



Coffee

We serve Lavazza® coffee and offer soymilk and lactose-free milk with an extra cost of 0.30€.

Small Coffee	1,90€
Large Coffee	2,90€
Café au lait	3,00€
Latte macchiato	3,00€
Latte macchiato with double Espresso	3,50€
Cappucino	2,40€
Large Cappucino	3,30€
Espresso	1,90€
Espresso macchiato	2,20€

TEA

Althaus tea (ask for our selection)	2,20€
Jogi tea with milk and honey	2,50€
Fresh peppermint tea	2,60€
Fresh peppermint tea with ginger	2,80€
Ginger tea	2,60€
Chai latte	2,60€
Hot milk with honey	2,00€
Hot chocolate	2,20€
Extra honey	0,30€



JUICES

DIETZ® regional juices are produced without preservatives or colorate, 100% fruit only. All juices can be ordered as spritzers, too.

	0,2l	0,4l
Apple	2,30€	3,80€
Orange	2,30€	3,80€
Mango	2,30€	3,80€
Banana	2,30€	3,80€
Cherry	2,30€	3,80€
Strawberry	2,30€	3,80€
Rhubarb	2,30€	3,80€

FRESHLY PRESSED

	0,3l	0,5l
Orange	3,70€	5,60€
Carotte	3,70€	5,60€
Apple	3,70€	5,60€
Multivitamine	4,00€	
Orange, Carotte, Ginger	4,00€	
Apple, Carotte, Beetroot	4,00€	



WATER

Gerolsteiner Sprudel 0,25l	2,30€
Gerolsteiner Sprudel 0,75l	4,90€
Gerolsteiner Naturell 0,25	2,30€
Gerolsteiner Naturell 0,75	4,90€

tous les jours

SOFTDRINKS (0,33l)

Coca Cola ^{2,3,5}		2,50€
Coca Cola light ^{2,3,5,8}		2,50€
Coca Cola Zero		2,50€
Fanta ^{1,3,5}		2,50€
Sprite ^{1,5}		2,50€
Fritz-Kola ^{2,3,5}		2,60€
Fritz-Cherry		2,60€
Fritz-Melone		2,60€
Fritz-Orange		2,60€
Fritz Lemon		2,60€
Fritz Apple Spritzer		2,60€
Christinen Apple Spritzer		2,00€
Christinen Multivitamin		2,00€
Orangina Orange (0,25l)		2,00€
Orangina Grapefruit (0,25l)		2,00€
Gerolsteiner Apple Spritzer (0,25l)		2,40€
Gerolsteiner Orange lemonade (0,25l)		2,40€

BEER

Pilsner Uргуuell	0,33l	2,50€
Pilsner Uргуuell	0,50l	3,20€
Erdinger Weizen (alcohol-free)	0,50l	3,50€
Erdinger Wheat beer	0,50l	3,50€

VINOTHEK

Red wine (0,2l)

Domaine de la Roncière Cuvée Traditionnelle
Côtes du Rhône AOC 4,50€

Organic wine, bright crimson wine with complex aromas of red forest fruits, goes well with almost all dishes.

Les Terrasses d'Eole «Mountagniero »
Ventoux AOC 3,80€

Highly ripe cherries and cedar are the references of the wine, which shows a nice presence on the palate, without splurge with extracts. He has a ripe tannin and a juicy acid support.

Château du Grand Gaumont
Corbières AOC 3,80€

A garnet red wine with ruby reflections. Balanced and full-bodied, it has a bouquet of cassis, plums and white pepper.

ROSÉ WINES (0,2l)

Montrose
Pays d'Oc IGT

Radiant rose. It exudes an expressive bouquet in which freshly picked strawberries and dewy roses set the tone. Its full, fruity-vinous flavor is harmoniously rounded off by fine acidity.

3,80€



White wines (0,2l)

Wegeler Riesling dry
Rheingau

4,50€

Brilliant, bright straw yellow. Clear fruit flavors, especially yellow peach, yellow apple and pear. Very fresh with a distinctive acidity, yet pleasant on the palate.

Domaine de Flines Chardonnay
VdP du Val de Loire

3,80€

Brilliant, bright straw yellow. Clear fruit flavors, especially yellow peach, yellow apple and pear. Very fresh with a distinctive acidity, yet pleasant on the palate.

Sauvignon Vin de Pays d`Oc
La Cour des Dames

3,80€

Typical Sauvignon Blanc, gooseberry and exotic fruits, ideal for light appetizers and salad.

PEARL WINE (white 0,1l)

Amanti frizzante
Prosecco DOC

3,00€

Bright straw yellow. Varied spectrum of aromas with hints of apples and white peaches. A hint of sweetness, balanced by a refreshing and crisp acidity. Excellent as an aperitif or with vegetables or salads.

For bottled and out-of-home prices ask
please our employees.



and so on...

Muesli with natural yoghurt, fruit	3,50€
Muesli with fruit yoghurt, fruit	3,70€
fresh fruit salad	4,50€
Chia seed yoghurt with fruits	4,50€



Eggs

Our delicious scrambled eggs and fried eggs (3 eggs) are served with fresh salad, fruit, mixed rolls and butter.

scrambled eggs

Scrambled eggs nature	5,60€
Scrambled eggs with fresh herbs	6,80€
Scrambled eggs with feta cheese and tomatoes	6,80€
Scrambled eggs with bacon	6,80€
Scrambled eggs with ham	6,80€
Scrambled eggs with mushrooms	6,80€
Scrambled eggs with spinach and feta	6,80€
Scrambled eggs with salmon	7,50€
Scrambled eggs with chorizo, peppers and olives	7,50€

fried eggs

Two fried eggs nature	4,50€
Two fried eggs with bacon	5,80€

We are happy to prepare our dishes with bio eggs.

Surcharge: 1.50€

tous les jours

BREAKFAST

Pour moi	5,00€
Two croissants served with jam , butter and fresh fruit	
Mon amour	6,50€
Two warm baguette halves and toast served with camembert cheese, jam, honey, butter and fresh fruit	
Bavaria	6,50€
Two hearty Bavarian veal sausages served warm with sweet mustard and a fresh pretzel	
Fromage	11,50€
Gorgonzola, Mozzarella, Feta, Gouda and Camembert cheese served with a boiled egg, olives, quark, jam, honey, nutella, butter, fresh fruit and basket of bread rolls, coffee or tea	
Italian	12,50€
Salami, Parma ham, Mortadella, Gorgonzola and Mozzarella served with a boiled egg, olives, quark, jam, honey, Nutella, butter, fresh fruit and basket of bread rolls, coffee or tea	
Tous les jours	14,50€
Smoked salmon, ham and a selection of cheeses served with a boiled egg, quark, fruit yoghurt, jam, honey, Nutella, butter, fresh fruit, a basket of bread rolls and your choice of coffee or tea + 0,2l orange juice	

EXTRAS

Jam , Honey, Nutella	0,50€
Butter	0,50€
Boiled Egg	0,70€ / Bio: 1,00€
Bun	0,30€

VEGAN BREAKFAST

Avocado, Tomato, Cucumber, Beetroot, Humus, Vegan cheese, Fried vegetables, Buns 14,50€

Two sandwiches with avocado and beetroot humus 7,50€

WRAPS

Chicken, Salad, Tomato, Cucumber, Cream cheese 5,80€

Tuna, Salad, Tomato, Cucumber, Onions, Cream cheese 5,80€

Fried vegetables, Salad, Tomato, Cucumber, Cream cheese 5,00€



BAKED POTATOE FRESH FROM THE OVEN

Served with herbed quark and fresh, seasonal greens 6,00€

Served with herbed quark, smoked salmon and fresh, seasonal greens 7,50€

SOUPS

Orange-carrot-ginger 4,50€

Potato Leek 4,50€

Chicken soup with vegetables 4,80€

tous les jours

SALADS

- Small mixed salad 3,90€
- Big mixed salad 5,00€
Fresh, seasonal greens with tomatoes, cucumbers, olives and onions
- Salad with tuna 6,70€
Tender tuna served on top of fresh, seasonal greens with tomatoes, cucumbers, olives and onions
- Salad with feta cheese 6,70€
Feta served on top of fresh, seasonal greens with tomatoes, cucumber, olives and onions
- Salad mit halloumi cheese 7,70€
Grilled Halloumi cheese on top of fresh, seasonal greens with tomatoes and cucumbers
- Salad with chicken breast 8,70€
Roasted stripes of tender chicken breast on top of fresh, seasonal greens, with tomatoes, cucumbers, onion and parmesan
- Salad „Sanela“ 8,70€
Tuna, egg and bell pepper on top of fresh, seasonal lettuce, with tomatoes, onion and black olives
- Dressing
Yoghurt, herb, olive oil & balsamic vinaigrette



tous les jours

CAKES , BAKED GOODS & MORE

Here in our bistro we offer a large selection of delicious cakes, tortes and pastries.

Cakes	3,20€
Torte	3,60€
Muffin	2,50€
Brownies	2,70€
Tim ´ s Brownies (in a bag)	3,50€
Quark turnover	1,40€
Pecan turnover	1,40€
Apple turnover	1,40€
Plain croissant	1,20€
Chocolate croissant	1,30€

FRESH WAFFELS

with powdered sugar	3,00€
with nutella	4,00€
with apple puree	4,00€



Pancakes (6 pieces)

Nutella	4,50€
Maple syrup	4,00€
Fruits of the season	5,80€
Vanilla sauce with banana	5,80€

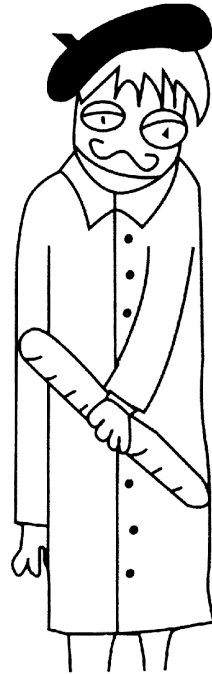
Hufelandstr. 6
10407 Berlin

kontakt@tous-les-jours.de
030 / 42 80 91 60

Opening hours

Mo. - Fr. 7 bis 21 Uhr

Sa. - So. 8 bis 18 Uhr



Legend of details of ingredients and qualities in the menu and drinks menu

- (1) with preservative
- (2) Caffeine-containing
- (3) with antioxidant
- (4) sulphurized
- (5) with dye
- (6) blackened
- (7) containing quinine
- (8) with aspartame (contains phenylalanine source)
- (9) genetically modified
- (10) with milk protein
- (11) with egg white
- (12) ice cream
- (13) Ice cream with vegetable fat
- (14) with sweetener
- (15) with phosphate
- (16) with flavor enhancer
- (17) made from finely minced meat
- (18) Molded ham, assembled from ham pieces

Salami | Antioxidants: scorbic acid, preservatives: potassium nitrate, sodium nitrite

Cheese | Dyes: beta-carotene, Annato

Preservatives: sodium nitrite

Mozzarella | Acidifier: citric acid, lactic acid cultures

Ham | Antioxidant: sodium ascorbate,

Preservatives: potassium nitrate, spice extracts, Beechwood smoke

Cooked ham | Antioxidant: ascorbic acid,

Koservierungsstoffe: sodium nitrite

Bacon | Antioxidant: sodium ascorbate,

Preservatives: sodium nitrate, beech wood smoke

Parma ham | Preservatives: potassium nitrate

Mortadella | Antioxidant: sodium ascorbate,

Preservatives: sodium nitrite