

We look forward to warmly welcoming you! Enjoy your break and have a great time with us!

Do you want to know more about the world of Taflo?

With which quality partners we collaborate or about our Taflo franchise? Scan our QR-code and be fascinated.

#GOODVIBESONLY











SCAN QR-CODE DOWNLOAD COLLECT POINTS BENEFIT







FOR SNACKING, **LUNCH OR** DINNER?



OPENING HOURS

Tuesday to Thursday: 11:30 AM to 08:00 PM 11:30 AM to 09:00 PM Friday: Saturday: 09:00 AM to 03:00 PM

KITCHEN HOURS

Tuesday to Thursday: 11:30 AM to 07:30 PM 11:30 AM to 08:30 PM Friday: Saturday: 09:00 AM to 02:30 PM

ALLERGENS

Despite careful preparation of our dishes, traces of other substances used in the kitchen production process may be present alongside the marked ingredients..

A Gluten-containing grains

B Crustaceans

C Eggs

D Fish

E Peanuts

F Soybeans

G Milk

H Tree nuts

L Celery M Mustard

N Sesame seeds

O Sulfur dioxide, sulfites

P Lupins

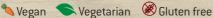
R Mollusks

and all products derived from them.

AGENDA







PRICES in € + incl. VAT Changes to existing Taflo creations incur additional costs of 2.50.

Cornichon = Pickle





Food with love. Drink with pleasure.

OUR RECOMMENDATION FOR YOU!









100 % NATURAL ORGANIC SWEETENED ONLY WITH FRUIT SUGAR

Elderflower Lemon Balm Raspberry Lemon Ginger Lime Mint Exotic Cranberry Peach

Still 0,3L/0,4L 4,20 / 5,20 Sparkling 0,3L/0,4L 4,60 / 5,60

FRESHLY BREWED ICED TEA REFRESHING AND 100 % NATURAL -NO ADDITIVES!

Berry Splash Berry Lemon Mint	0,4 L	5,90
Green Harmony Green Tea Ginger Lime Mint	0,4 L	5,90
Fresh Breeze Black Tea Peach Lemon Mint	0,4 L	5,90
Cranberry Fusion Herbal Tea Cranberry Mint	0,4 L	5,90





ALCOHOLIC DRINKS

WINE SPRITZERS

Muscatel Spritzer	1/4L 6,90
Pinot Blanc Spritzer	1/4 6,90
Flavored Spritz	1/4
Choose: Elderflower Lemon Balm Raspberry Lemon	
Ginger Lime Mint Exotic Cranberry	

BOTTLE WINES

Pinot Blanc	0,75 L	24,00	1/8L 4,50
Wina actata Pfaiffar Vulkanland Sturia DAC St Anna	nm Aigon		

Wine estate Pfeiffer, Vulkanland Styria DAC, St. Anna am Aigen Ripe pome fruit and walnuts on the nose. Juicy fruit play on the palate.

Pinot Gris	0,75L 29,00	1/8L 5,30
------------	--------------------	------------------

Wine estate Pfeiffer, Vulkanland Styria DAC, St. Anna am Aigen Hawthorn blossom, caramel, and ripe pome fruit on the nose. Typical mellowness with good structure on the palate.

Muscatel 0,75L 29,00 1/8L 5,30

Wine estate Pfeiffer, Vulkanland Styria DAC, St. Anna am Aigen Radiant bright color with yellow reflexes. Pronounced scent of elderflower, lime zest, and delicate rose petals. Intense, playful, and crisp on the palate.

SPARKLING WINE

Shiki Miki Rosé Brut 0,75 L **34,00** 0,1 L **5,40**

Wine estate Strehn, Burgenland/Deutschkreutz Inviting raspberry and currant fruit, creamy texture, and fine perlage. Aromatic rosé sparkling wine made from 70 % Cabernet Sauvignon and 30 % Syrah.

COCKTAILS

Berry Mojito	14,90
Bacardi Carta Blanca Rum Lime	
Mint Crème de Cassis	
Garden	14,90
Bombay Dry Gin Elderflower liqueur St. Germain Basil	
St. Germain Basil	

BEER

Stiegl Braukunst Edition (bottled)	0,33 L	5,10
Stiegl Bio Paracelsus Zwickl (bottled)	0,33 L	5,90





COFFEE & MORE

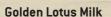
SCHÄRF THE ART OF COFFEE

From the finest highland Arabicas, emerges a coffee specialty of outstanding quality. This exceptional blend features a flattering and harmonious bouquet of bittersweet chocolate and fruit flavors, along with aromatic acidity.

Espresso	3,10
Espresso Macchiato	3,30
Espresso with milk	3,30
Double Espresso	5,40
Long black	3,90
Cappuccino	4,70
Latte Macchiato	5,60
Cafe Royal	5,20

Caramel meets coffee

Giving up caffeine but not coffee? Decaffeinated options available for those who love coffee without caffeine!



Hot or cold milk with vanilla. Lotus Crème, and filled Lotus cookies for dipping

Chai Latte







5,90 6,40 Dark Chocolate 6.90 **Dirty Chai Latte**

Chai with an espresso shot

5,90

Plant-Based Options Upon request, all hot drinks can be prepared with a plant-based drink. Choose between Oatly Oat Drink or Alpro Coconut Drink.

SCHÄRF THE ART FOR TEA

Loose Leaf Teas

The SCHÄRF Art for Tea collection enchants with natural flavors and aesthetic appeal. These exquisite teas come from the finest growing regions worldwide, hand-picked and gently processed to preserve their unique characteristics.

Powerful black tea enjoyment: Herbal tea for relaxed moments: Berry paradise in your cup: Refreshing green tea:

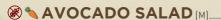
Black & Strong Calmdowner Raspberry **Green Paradise**

Price per cup: 4,40

SCHärf THE JOF COFFEE







Lamb's lettuce | avocado | pepper | mango | pumpkin seed oil vinaigrette | sprouts | pumpkin seeds

OUR TAFLO TIP:

Add Serrano ham

+ 2,90

♦ BEETROOT SALAD [A,M,0].....11,00

Lamb's lettuce | sweet potato patty | beetroot | beetroot hummus | chickpeas | pumpkin seed oil vinaigrette | sprouts | pumpkin seeds

CREATIONS



Page 18

TIKI BOWL VITALITY



BAGEL LAXX

Page 18



Page 11



TAFLO HOMESTYLE

Page 11

Page 16



TIME FOR BURGER



TAFLO HOMESTYLE (A,C,G,N)...

19,20

Pretzel brioche burger bun | 140 g fine beef patty | Irish cheddar | caramelized onions | tomatoes | Iamb's lettuce | handmade sweet-spicy Tiki dip | cornichon

■ TAFLO VEGGIE (A,C,G,N)....

17.10

Pretzel brioche burger bun | handmade sweet potato patty | lrish cheddar | tomatoes | lamb's lettuce | handmade sweet-spicy Tiki dip | cornichon

TAFLO TASTY BEEF (A.C.G.M.N)..

20,90

Pretzel brioche burger bun | 140 g fine beef patty | wild garlic cheese | bacon strips | lamb's lettuce | mustard dill dip | handmade cocktail dip | cornichon

TAFLO GOURMET (A,C,G,M,N).....

18,90

Pretzel brioche burger bun | fine turkey meat | Irish cheddar | cole slaw | tomatoes | lamb's lettuce | handmade cocktail dip | cornichon

TAFLO CHEESE (A,C,G,N).....

18,90

Pretzel brioche burger bun | 140 g fine beef patty | double Irish cheddar | lamb's lettuce | handmade cranberry ketchup | cornichon

TAFLO ORIGINAL (A,C,G,N)

15.90

Pretzel brioche burger bun | 140 g fine beef patty | handmade cranberry ketchup | cornichon

EXTRAS

+ Bacon strips	2,00
+ Extra fine beef patty	7,40
+ Irish cheddar	2,00
+ Wild garlic cheese	2,00

+ Fried egg(C) 2,20 + Grated Sonnentor chili 2.00 You can eat all our burgers with our Pure Nature Bun (N).
Gluten free and vegan!

Any changes to existing Taflo creations will incur additional costs of 2.50.

Our plates are garnished with pumpkin seeds.







► Step 1:	Single	Double
140 g beef patty	19,20	+ 7,40
Turkey meat	18,90	х
№ Neetroot patty	17,70	х
Fried organic tofu (F)	16,90	+ 4,30
Sweet potato patty (A)	17,10	X

Your degree of doneness for beef

Medium rare Medium Well done



► Step 2:

Pretzel brioche burger bun (A,C,G,N) PRICE INCLUDED Pure Nature Bun (N) PRICE INCLUDED

► Step 3: Choose your ingredients – 4 ingredients included

Lamb's lettuce | tomatoes | caramelized onions | bacon strips | mango | sprouts | pickle | beetroot | wild garlic cheese | Irish cheddar | grated Sonnentor chili

Each additional ingredient + 2.00

► Step 4: Choose your burger dip — 1 dip included

Cocktail dip (M)

Cranberry ketchup

sweet-spicy Tiki dip (A)

Mayonnaise (M)

Mustard dill dip (M)

Truffle mayonnaise (M)
Beetroot Hummus (N,0)

Each additional sauce + 1.80

➤ Step 5: Choose your extras and your enjoyment burger is perfect

Fried egg (C) + 2,20

Carrot laxx + 3,00
fine Serrano ham + 2,90
Half avocado + 3,60

Sweet potato patty (A) + 2,50

Sweet potato patty (A) + 2,503 pieces of tiger prawns (R) + 10,90

Our plates are garnished with pumpkin seeds.

THINGS ARE ALWAYS BETTER... WITH SIDES

SWEET POTATO PATTY (A) per piece	2,50
Tomatoes pumpkin seed oil vinaigrette pumpkin seeds sprou	5,90
With red cabbage white cabbage carrots mayonnaise sesam	3,20
Whole baby potatoes with skin, seasoned with herbs and topped with pumpkin seeds. No dip included!	
Regular	
Small	2,90
TIKI TEMPTATION [A,M]	6,90
DIPS EXTRA	2,20



HANDMADE DIPS: DELICIOUS, FRESH, AND 100 % VEGAN -ENJOY THE FLAVOR!

- Cocktail Dip (M)
- Sweet-spicy Tiki Dip (A)
- Cranberry Ketchup
- Mayonnaise (M)
- Truffle Mayonnaise (M)
- Mustard Dill Dip (M)



SIGNATURE TIKI BOWLS

**TIKI BOWL CARROT LAXX [A,E,F,N]	15,90
TIKI BOWL TURKEY [C,H] Basmati rice fine turkey meat caramelized onions omelette chopped bacon fruity tomato sauce cashew nuts chopped pumpkin seeds	15,20
** TIKI BOWL VEGAN [F,N]	17,50
TIKI BOWL BEEF [F,N] Basmati rice fine beef patty lamb's lettuce tomatoes mango caramelized onions fine Serrano ham honey sesame sauce sesame	17,90
Basmati rice beetroot patty lamb's lettuce chickpeas edama caramelized onions mild curry sesame crispy onions Taflo Tip: Eating gluten free? Choose a different topping instead of crispy onions: chopped pumpkin seeds, cashews (H) dried cranberries, Sonnentor chili or mixed herbs.	me
Rasmati rice fine beef patty lamb's lettuce tomatoes mango caramelized onions Avocado honey sesame sauce sesame	



EXTRA TIGER PRAWNS (R)4 PIECES + 14,90

+2,00

Love for every bowl

Pepper? Boring!

Chili fire hot peppers

from Sonnentor make the difference

Any changes to existing Taflo creations will incur additional costs of 2.50.







► Base – Choose 1	Regular	Small
Basmati Rice	9,60	8,60
Lamb's lettuce	10,10	9,10
Couscous (A)	9,80	8,80



▶ Protein

Choose 1 or more...

E	Beetroot patty	+6,80
(Fried organic tofu (F)	+4,30
	Beef patty	+ 7,40
	Turkey meat	+ 7,40
0.	4 pieces of tiger prawns (R)	+ 14,90
(R)	Carrot laxx (F)	+ 6,70
	No protein	



(F,N)

► Sauce or Dressing

1 included

8	Mild curry
SE	Tomato sauce
	Honey sesame sauce
	Cold posput sauco (A E

Cold peanut sauce (A,E,F)

Raspberry thistle dressing (N)

Pumpkin seed oil vinaigrette (M)



► Mix it

4 included

Tomatoes | mangos | bell peppers | sprouts | lamb's lettuce | beetroot | edamame (F) | chickpeas | caramelized onion | chopped bacon



► Topping 2 included

Fried onions (A)
Black sesame (N)
Chopped pumpkin seeds
Cashews (H)
Nic Nac's (A,E,F)

Dried cranberries Sonnentor grated chili Sonnentor herbs and spices



▶ Premium Extra

Half avocado	+ 3,60
Fine Serrano ham	+ 2,90
Whole pretzel bun (A,C,G,N)	+4,30
Sweet potato patty (A)	+ 2,50
Portion of basmati rice	+ 2,00
Portion of couscous (A)	+ 2,00
Omelette (C)	+ 2,20
Fried egg (c)	+ 2,20
Each additional ingredient	+ 2,00







9,20

11,90

9,40

10,90

11,70

11,90

6,90

Choose your bagel:

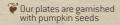
Plain (A), Everything (A,N), Pumpkin seed (A), Cinnamon-raisin (A) The bagels are freshly toasted and spread with cream cheese or vegan almond cream cheese.

WE.	BAGEL LAXX [A,F,G,N]
1111	BAGEL BACON [A,C,G]
	Spread with cream cheese omelette bacon cheddar
1 1 6	BAGEL OMELETTE (A,C,G)
	Spread with cream cheese omelette cheddar
	BAGEL AVOCADO [A,G]
	BAGEL SERRANO (A,G,M)
	Spread with cream cheese fine Serrano ham mustard dill dip
Y 60 4	Spread with beetroot hummus avocado tomatoes
	BAGEL CLASSIC [A,G]
1	Spread with cream cheese Vegan option available
out to	*BAGEL PEANUT (A,E)
THE RESIDENCE OF THE PARTY OF T	Spread with peanut hutter organic hand

9,90

Spread with peanut butter | organic banana | cranberries | chocolate sauce

Nith plant-based almond cream cheese (н)+ 1,50





Our breakfast menu is available every Saturday from 09:00 AM to 02:30 PM!

► FRENCH BAGEL (A,C,G)	9	,90
Cinnamon-raisin bagel dipped in egg and		

rolled in sugar apple purée & cranberry

EXTRAS

Croissant	3,10	Jam	2,40
Bagel of your choice:	3,10	Fried Egg (C)	2,20
Plain (A), Everything (A,N), (Cinnamon	Cream Cheese (G)	2,40
Raisin (A), Pumpkin Seed B	lagel (A)	Vegan Cream Cheese	(H) 3,30
Butter (G)	1,80	Bacon Strips	2,00
Lotus Cream (A)	2,40		



BREAKFAST BOWLS

Our porridge is made with gluten-free oats and coconut milk.

CHIA POWE	ER (F)	8,90
Organic banana		
cranberry chia	seeds	

Organic banana | mango | cranberry |
Lotus biscoff cream | coconut flakes



