

Café

VIVET

Restaurant

ENGLISH

MENU

Breakfast until 12 o'clock

Paris

2 croissants, butter, honey,
homemade jam and fresh fruits 6,90

Milano

baguette, tomato-mozzarella,
bel paese (italian butter cheese), salami, homemade jam,
ham from Parma and butter 7,90

Vital

whole grain bread, baguette, homemade jam,
gouda-cheese, cream cheese,
tomato-mozzarella, butter & fruits with yogurt 7,90

Good Morning

2 slices grilled toast, baguette, homemade jam,
butter, scrambled eggs with bacon and fresh fruits 7,90

VIVET BUSINESS for two

baguette, 2 croissants,
whole grain bread, butter, homemade jam, honey,
2 boiled eggs, San Daniele ham from Parma,
tomato-mozzarella, gouda-cheese, salami,
smoked turkey breast, smoked salmon,
yogurt with fresh fruits, 2 Prosecco 0,1
and 2 freshly squeezed orange juice 0,1 28,50

Strammer Max

2 fried eggs on whole grain bread with butter,
ham from Parma, spicy cucumber and tomatoes 8,90

Lachs Max

2 fried eggs on whole grain bread
with smoked salmon, horseradish cream and dill 10,90

Veggie Max

2 fried eggs on whole grain bread
with butter, fresh leaf spinach and gouda-cheese 7,90

American Pancakes

buttermilk pancakes with Canadian maple syrup 7,90

Croissants

croissant 1,90
croissant with homemade jam & butter 3,90

Egg variations

2 fried / scrambled eggs with grilled toast 4,50
-with bacon and grilled toast 5,50
-with feta cheese, olives and grilled toast 6,90
-with smoked salmon and grilled toast 8,90

Fresh and healthy

fresh fruit salad 5,90
fresh fruits with yogurt and honey 6,50
homemade Bircher Muesli with fresh fruits 6,90

Soup

soup of the week

please ask our service

homemade tomato soup

with fresh basil

5,90

Starter

tomato-mozzarella with fresh basil

9,90

tomato-bruschetta

4 slices ciabatta bread with diced tomatoes,
onions and garlic, with it a bouquet of rocket salad

6,90

feta cheese-thyme-bruschetta

4 slices ciabatta bread with fresh feta cheese-thyme-mix,
with it a bouquet of rocket salad

6,90

Carpaccio

from beef tenderloin

with fresh rocket salad, olive oil, lemon and parmesan

10,90

Salad

VIVET Salad

Fresh mixed colorful leaf salad in balsamic vinaigrette

7,90

with smoked salmon 13,90

with grilled turkey 11,90

with grilled shrimps 13,90

with grilled salmon stripes 15,90

Cesar Salad

with cherry tomatoes, croûtons

and shaved parmesan in Cesar Dressing

7,90

with grilled turkey 11,90

with crunchy chicken 12,90

with grilled shrimps 13,90

rocket salad with feta cheese,

pine nuts, cherry tomatoes,

red onions, Kalamata olives and balsamic vinaigrette

11,90

Salad Nicoise

mixed leaf salad with tuna, anchovy, boiled egg, olives,
tomatoes, pepper, potatoes, beans, capers and onions

in balsamic vinaigrette

12,90

Salad Paris

Colorful mixed fresh leaf salad of the season

with baked goat cheese in honey,

apple slices & balsamic vinaigrette

11,90

Sandwich and Ciabatta-Panini

VIVET Club Sandwich

Grilled toast with homemade poultry salad, cheese, egg,
cucumber, tomato, burger sauce,

with it we serve French fries

11,90

Panino Caprese toasted with tomato, mozzarella
and homemade basil pesto, with it a salad bouquet

6,90

Panino turkey toasted with grilled turkey breast,
tomato, leaf salad and chili sauce, with it a salad bouquet

7,90

Panino Parma toasted with ham from Parma,
rocket salad, tomatoes and homemade basil pesto,
with it a salad bouquet

7,90

American Burger

Classic Burger

grilled ground beef steak with cucumber, tomatoes, onions, leaf salad, burger sauce and French fries	11,90
with cheese	12,90
with bacon	14,90

Crunchy Chicken Burger

chicken breast in a crunchy shell with cucumber, tomatoes, onions, leaf salad, burger sauce, with it we serve French fries	12,90
with cheese	13,90

Veggie Burger

Vegetarian meatball with cucumber, tomatoes, onions, leaf salad, ketchup, burger sauce and French fries	11,90
with cheese	12,90

Pizza from the stone oven

with a thin tortilla dough,

fresh homemade tomato sauce and grated mozzarella

Margherita

with homemade tomato sauce and grated mozzarella	7,90
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Veggie

with tomato sauce, fresh seasonal vegetables, feta cheese and pine nuts	9,90
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VIVET

with tomato sauce, smoked turkey breast, fresh mushrooms and onions	9,90
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Parma

with homemade tomato sauce, ham from Parma, rocket salad and shaved parmesan	13,90
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Funghi with tomato sauce and fresh mushrooms	9,50
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Tonno

with homemade tomato sauce, tuna and onions	10,90
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Salami with fresh tomato sauce and salami	9,50
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Hawaii with tomato sauce, ham and pineapple	10,90
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Pasta

Spaghetti aglio et olio

with garlic, chili, olives, cherry tomatoes and olive oil	8,90
with shrimps	14,90

Spaghetti pomodoro

with fresh tomato sauce and fresh basil	7,90
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Spaghetti carbonara with bacon & egg in cream sauce	9,90
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Spaghetti al pesto with basil pesto & cherry tomatoes	9,90
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Spaghetti bolognese

with ground beef in fresh tomato sauce	9,90
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Penne al salmone

with fresh salmon and cherry tomatoes in lime sauce	14,90
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Penne all arrabiata

with chili and garlic in a hot tomato sauce	8,90
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with shrimps	14,90
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tortellini al gorgonzola with spinach-ricotta filling

in a light gorgonzola sauce with walnuts	12,90
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Cannelloni

with spinach-ricotta filling in tomato-herbs sauce and baked mozzarella	12,50
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Lasagne come mamma

our homemade ground beef Lasagne in a light tomato sauce with baked mozzarella	12,90
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Wok

Wok Turkey

grilled turkey breast on fresh vegetables
in a chili-soya sauce with basmati rice 12,90

Veggie wok

fresh wok vegetables in a chili-soya sauce,
with it we serve basmati rice 9,90

Shrimps wok

grilled shrimps on fresh vegetables
in a chili-soya sauce, with it we serve basmati rice 14,90

China pan with Fried Noodles

and fresh vegetables in a chili-soya sauce 9,90

with grilled turkey breast 12,90

with shrimps 14,90

Fish and Shrimps

fresh fillet of grilled salmon

in lime sauce with rosemary potatoes 16,90

National dish from Hamburg

Pannfisch 2 fillets of grilled fish,
fried potatoes with bacon, onions and mustard sauce 22,90

Fish and Chips

pieces of fish fillet fried in batter
with French fries and aioli dip 15,90

pan of shrimps aglio et olio

grilled shrimps with garlic,
olives, pepper, tomatoes, onions and pepperoni 18,90

Fish & Fries

grilled shrimps, grilled fillets of pike-perch and salmon
with French fries and aioli dip 24,90

Meat

Steak Frites

grilled rumpsteak with French fries and aioli dip 19,90

Pepper Steak

Grilled rumpsteak
with French fries and green pepper sauce 21,90

Original Wiener Schnitzel from calf

with fried potatoes, bacon and onions 19,90

Riesen-Currywurst giant german pork sausage

with French fries in a spicy curry sauce 10,90

Dessert & Ice Cream

homemade Tiramisu (with alcohol) 6,90

Hamburg red fruit jelly with vanilla sauce 5,90

warm Vienna apple strudel with vanilla sauce 6,90

Panna Cotta Crêpe pancake

with raspberry-panna-cotta-filling and vanilla sauce 6,90

warm chocolate soufflé with vanilla sauce 6,90

Belgian waffle with vanilla ice cream and cream 6,90

mixed ice cream with three scoops

(vanilla, chocolate, strawberry) 5,70

Coffee illycaffè, 100 % arabica beans

espresso	2,50
espresso macchiato	2,70
espresso coretto (with a shot of grappa)	4,90
double espresso	3,50
coffee	2,90
cappuccino	3,50
café au lait	3,70

Latte Macchiato	3,70
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flavors for your caffè latte:

caramel, vanilla, hazelnut or coconut	0,50
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with alcohol...

kahlua macchiato (latte macchiato with 2 cl coffee liqueur)	6,90
Baileys Coffee (coffee in a glas, 2 cl Baileys and cream)	6,90
Irish Coffee (coffee in a glas, 2 cl irish whiskey, brown sugar and cream)	6,90
French Coffee (coffee in a glas, 2 cl Cointreau and cream)	6,90
Pharisäer (coffee in a glas, 2 cl rum and cream)	6,90

Hot with alcohol

Rumgrog (4 cl brown rum, brown sugar in hot water)	4,90
mulled wine (seasonal)	3,90
mulled wine with amaretto (seasonal)	5,50
mulled wine with rum (seasonal)	5,50

Hot Chocolate & Milk

hot chocolate with/without cream	3,70
chocopresso (hot chocolate with espresso and cream)	5,50
choco italia (hot chocolate with 2 cl amaretto and cream)	6,90
hot milk with honey	2,90
chai latte (hot milk with essence of green tea)	3,70

Tea

Earl Grey second-flush, flavored with bergamot oil and lemon	3,50
Black Tea Classic assam tea	3,50
Black Tea Chai from Nepal, with spices & honey flavor	3,50
Green Tea Sencha Dong Dai soft floral Sencha from China	3,50
Rooibos Tea Vanilla decaffeinated rooibos tea with vanilla flavor	3,50
Fruit Tea Berry tea of blackberry, currant, strawberry, hibiscus	3,50
Camomile Tea from fine camomile flowers	3,50
tea from fresh mint	3,90

Water

S.Pellegrino with carbonated	0,25 l	2,90
	0,75 l	6,90
Acqua Panna silent	0,25 l	2,90
	0,75 l	6,90

Softdrink

Coca-Cola, Light, Zero, Fanta, Sprite, Mezzo Mix	0,20 l	2,90
	0,40 l	4,50
Ginger Ale, Tonic Water, Bitter Lemon	0,20 l	3,50
Paloma Lemonade PINK GRAPEFRUIT	0,25 l	4,00
Bionade elder	0,33 l	4,00
AriZona Ice Tea Peach, bottle	0,50 l	4,90
AriZona Ice Tea Lemon, bottle	0,50 l	4,90

Juices and Nectars

apple juice	0,20 l	3,50	0,40 l	4,90
orange juice	0,20 l	3,50	0,40 l	4,90
rhubarb nectar	0,20 l	3,50	0,40 l	4,90
passion fruit nectar	0,20 l	3,50	0,40 l	4,90
pineapple juice	0,20 l	3,50	0,40 l	4,90
grapefruit juice	0,20 l	3,50	0,40 l	4,90
grape juice	0,20 l	3,50	0,40 l	4,90
tomato juice	0,20 l	3,50	0,40 l	4,90
cherry nectar	0,20 l	3,50	0,40 l	4,90
cranberry nectar	0,20 l	3,50	0,40 l	4,90
banana nectar	0,20 l	3,50	0,40 l	4,90
mango nectar	0,20 l	3,50	0,40 l	4,90
currant juice	0,20 l	3,50	0,40 l	4,90

freshly squeezed orange juice 0,20 l 4,50

Energy

Red Bull	0,25 l	4,00
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Beer

Warsteiner Premium Pilsener (draft beer)	0,30 l	3,50
	0,50 l	4,90
„Alsterwasser“ (shandy)	0,30 l	3,50
	0,50 l	4,90
König Ludwig Weissbier (draft beer)	0,30 l	3,50
	0,50 l	4,90
König Ludwig Dunkelbier (dark draft beer)	0,30 l	3,50
	0,50 l	4,90
Corona Extra, mexican beer, bottle	0,35 l	4,50
Warsteiner Premium Pilsener, bottle	0,33 l	3,50
Warsteiner non-alcoholic beer, bottle	0,33 l	3,50
König Ludwig Weissbier non-alcoholic, bottle	0,50 l	4,90

Wine by glass

white

Pinot Grigio, Castellargo, Italy	0,20 l	5,90
Chardonnay, Castellargo, Italy	0,20 l	5,90
Sauvignon, Château Tariquet, France	0,20 l	5,90
Riesling, Volratz, Germany	0,20 l	6,50
Weißburgunder, Heitlinger, Germany	0,20 l	6,90

red

Merlot, Castellargo, Italy	0,20 l	5,90
Rioja Tempranillo Crianza, VEGA, Spain	0,20 l	6,90
Kaapzicht, Stellenbosch, South Africa	0,20 l	7,90
Callia Alta Shiraz-Malbec, Argentina	0,20 l	6,50

rosé

Vin de Pays, Château Tariquet, France	0,20 l	6,90
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Bottled Wine

white

Sauvignon, Château Tariquet, France, 0,75 l	21,50
Riesling, Volratz, Germany, 1,0 l	31,50
Weißburgunder, Heitlinger, Germany, 0,75 l	24,50

red

Rioja Crianza Tempranillo, VEGA, Spain, 0,75 l	24,50
Kaapzicht, Stellenbosch, South Africa, 0,75 l	29,00
Callia Alta Shiraz-Malbec, Argentina, 0,75 l	23,50

rosé

Vin de Pays, Château Tariquet, France, 0,75 l	23,50
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Prosecco

glass	0,10 l	4,50
on the rocks	0,20 l	6,90
with Aperol on the rocks	0,20 l	6,90
bottle	0,75 l	26,50
HUGO (Prosecco, elder syrup, lime, fresh mint, soda on the rocks)	0,20 l	6,90
Campari Tocco Rosso (Prosecco, elder syrup, Campari, fresh mint on the rocks)	0,20 l	6,90

Champagne Lanson Black Label Brut

Piccolo, bottle	0,20 l	19,90
bottle	0,75 l	69,00

Longdrink

Campari fresh orange	9,00
Campari soda	8,00
Campari passion fruit	9,00
Bombay Sapphire Gin tonic	9,00
Hendrick's & Tonic	11,00
SKYY Vodka lemon	8,00
SKYY Vodka Red Bull	11,00
SKYY Vodka passion fruit	9,00
Blanco 43	8,00
(Licor 43 with milk on the rocks)	
Bacardi cola	8,00
Whisk(e)y cola	9,00
Sierra-Paloma	10,00
(Sierra Tequila with Paloma Lemonade PINK GRAPEFRUIT)	

Cocktail

Aperol Spritz	6,90
(Aperol, Prosecco, soda, orange)	
Aperol Sour	7,50
(Aperol, lemon juice, sugar syrup, lime)	
Amaretto Sour	7,50
(Amaretto, lime juice, orange juice, sugar syrup,)	
Caipirinha	8,50
(CANARIØ Cachaca, brown sugar, lime juice, lime)	
Cuba Libre	8,50
(rum Havana Club 3 Anos, lime, cola)	
Mojito	8,50
(rum Havana Club 3 Anos, brown sugar, lime juice, lime, fresh mint)	
Planter's Punch	9,50
(Myers's rum, lime juice, orange juice, pineapple juice, grenadine)	
Tequila Sunrise	8,50
(Serria Tequila, orange juice, grenadine)	
Pina Colada	9,50
(white rum, pineapple juice, coconut syrup, cream)	
Sex on the Beach	9,50
(vodka, peach liqueur, lime juice, grenadine, pineapple juice, orange juice)	
Kiba-Cocktail	9,50
(vodka, banana-nectar, cream, cherry nectar, grenadine)	

Non-Alcoholic Cocktail

Ipanema	6,50
(lime, brown sugar, lime juice, ginger ale)	
VIVET	6,00
(orange juice, pineapple juice, grenadine, lime juice)	
Virgin Colada	6,50
(pineapple juice, orange juice, passion fruit nectar, cream, coconut syrup)	

Spirits

Apéritif

Aperol, Campari, Ouzo 12, Pernod 4 cl 5,50

Aquavit & corn schnapps

Helbing Kümmel, Fürst Bismarck

Malteser, Jubiläum 2 cl 3,00

Brandy & Cognac

Carlos I, Hennessy VS 4 cl 6,50

Calvados

Papidoux Fine 4 cl 5,50

Cachaca

CANARiO 4 cl 5,50

Gin

Bombay Sapphire 4 cl 6,50

Hendrick's 4 cl 7,50

Grappa

Barbero La Bianca 2 cl 3,50

10 Chardonnay di Nonino 2 cl 4,50

Herbs

Averna Amaro, Ramazotti, Fernet Branca, Cynar 4 cl 5,50

Jägermeister 2 cl 3,00

Liqueur

Amaretto, DiSaronno, Cointreau, Licor 43 4 cl 5,50

Baileys, Kahlua, Grand Marnier 4 cl 5,50

Molinari Sambuca 2 cl 3,00

Southern Comfort, Frangelico 4 cl 5,50

Port

Sandeman Tawny Red / White 4 cl 5,50

Rum

Bacardi Carta Blanca, Havana Club 3 Anos 4 cl 5,50

Havana Club 7 Anos 4 cl 7,00

Sherry

Sandeman Dry / Medium 4 cl 5,50

Sierra Tequila

white / gold 2 cl 3,00

Vermouth

MARTINI Bianco / Extra Dry / Rosso 4 cl 5,50

Whisky / Whiskey

Jim Beam, Tullamore D.E.W 4 cl 5,50

Jack Daniel's 4 cl 6,50

Ballentines, Johnny Walker Red Label 4 cl 5,50

Chivas Regal 12 Years 4 cl 7,50

GLEN GRANT Single Malt 4 cl 6,00

Wild Turkey 101 4 cl 7,00

Glenfiddich 12 YEARS OLD 4 cl 7,50

Vodka

SKYY Vodka 2 cl 3,00

Russian Standard Vodka 2 cl 4,00

all prices are quoted in EURO and include legal VAT (value added tax)

VIVET

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