

K•I•D•S *for our young customers under 10*

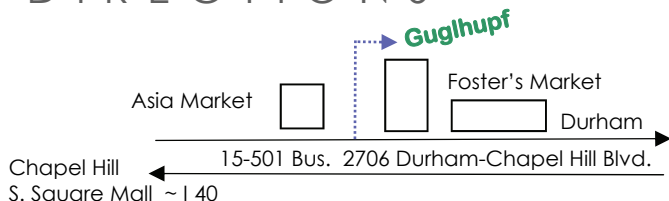
- ▶ grilled nutella served with fruit 4.50
- ▶ grilled cheese served with fruit 4.50
- ▶ bavarian ham sandwich served with fruit 4.50
- ▶ tortellini tossed with butter 4.50
- ▶ apple with honey yogurt dip 3.50
- ▶ side of fruit 3.50
- ▶ granola with milk 3.50



Guglhupf Bakery & Café
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Durham, NC 27707
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www.guglhupf.com

D•I•R•E•C•T•I•O•N•S



H•O•U•R•S

tue - fri | **open at 07.30**

breakfast 08.00 - 11.00
lunch 11.00 - 06.00

saturday

breakfast 08.00 - 11.00
lunch 11.00 - 05.00

sunday

brunch 09.00 - 03.00
cafe 09.00 - 05.00

monday | **closed**



café

B•R•E•A•K•F•A•S•T

- ▶ granola 4.50
oat flakes, almonds, and golden raisins tossed in honey and baked on premise
- ▶ french toast 6.75
baguette dipped in batter, topped with butter and served with real maple syrup
- ▶ frittata 6.75
spinach, onions and cheese
- ▶ omelette 6.75
filled with mushroom, onion, and fresh tomato sauce
- ▶ ham & cheese omelette 7.50
diced westphalian ham and swiss cheese
- ▶ scrambled eggs 5.25
with a fresh fruit side
- ▶ bacon 3.00
four slices fresh cooked bacon
- ▶ continental 6.50
bread basket with jam, honey, or nutella, whipped butter, flavored cream cheese, fruit, and juice
- ▶ fruit platter 6.75
fresh melons, grapes, and berries with yogurt, house made granola
- ▶ breakfast cheese plate 6.75
st. andre cheese, fruit and mini croissant, baguette
- ▶ breakfast bread basket 2.50
kaiser roll, baguette, mini croissant, rye

L•U•N•C•H

- ▶ soups | made in house daily 4.00
- ▶ chicken tortellini 8.95
grilled chicken breast over cheese filled tortellini tossed in basil pesto and diced tomato
- ▶ shrimp & scallop risotto 11.50
shrimp and sea scallops with wild mushrooms, artichoke hearts and fennel over creamy risotto

s.a.n.d.w.i.c.h.e.s | w. choice of side salad

- ▶ **roasted turkey** 7.50
in house roasted turkey breast paired with crunchy cucumber slices, peppery cress and fresh basil aioli on rustic house bread
- ▶ **beef 'n blue** 7.95
roast beef with blue cheese, red onions and arugula on rustic house bread
- ▶ **french dip** 8.25
warm roasted beef with caramelized onions and melted provolone cheese on baguette served with au jus.
- ▶ **grilled cheese and bacon** 6.95
emmenthaler swiss and bacon melted between toasted rustic house slices
- ♥ **seared tuna** 10.25
fresh cooked tuna steak, black olive tapenade, tomato, mixed greens tossed with herb vinaigrette on fresh baguette
- ▶ **roast leg of lamb** 7.50
fresh sliced roasted leg of lamb, sliced tomatoes, crisp water cress and minted yogurt sauce piled on rustic house bread
- ▶ **roasted beets** *vegetarian* 7.50
sweet roasted beets, tangy arugula and robust blue cheese mixed with mellow walnuts
- ▶ **schinkenbrot** 8.25
shaved westphalian ham on rye bread accompanied by cornichons, radishes and Dijon mustard served open face
- ▶ **1/2 sandwich & cup of soup** 7.25
choice of select sandwiches and a cup of soup - excluding reuben, tuna and french dip

p.a.n.i.n.i sandwiches | w. choice of side salad

- ▶ **corned beef reuben** 7.75
fresh cooked corned beef topped with sauerkraut and emmenthaler cheese on sourdough bread
- ▶ **turkey, brie and apple chutney** 7.50
in house roasted turkey breast heated with cranberry apple chutney and brie cheese on rustic house bread
- ▶ **grilled ham and cheese** 8.25
westphalian ham and gruyere cheese served hot on sourdough bread
- ▶ **grilled vegetables** *vegetarian* 7.50
goat cheese, squash, peppers, and onion piled on rustic sourdough bread

p.l.a.t.t.e.r.s

- ▶ **wurstplatte | charcuterie** 9.95
platter of sliced artesian meats: smoked ham, sausages, european cold cuts accompanied by shaved gruyere cheese, boiled egg, cornichons, fresh horseradish and a bread basket
- ▶ **käseplatte | cheese assortment** 9.95
selection of four cheeses, stilton, cave aged gruyere, herbed goat and camembert accented with fresh fruit, olives and a bread basket

s.a.l.a.d.s | w. bread basket

- ▶ **duck confit** 9.50
with port wine poached pears, candied nuts and stilton blue cheese over spinach salad
- ▶ **tuna nicoise** 10.95
fresh seared tuna, surrounded with house roasted peppers, capers, onions, olives, green beans, potato and egg
- ▶ **mediterranean** *vegetarian* 7.95
mixed greens, house roasted peppers, red onion, kalamata olives, feta cheese, cucumbers and tomato tossed in red wine vinaigrette
- ▶ **grilled chicken mediterranean** 9.95
sliced grilled chicken over mediterranean salad
- ▶ **scallop nicoise** 10.95
fresh seared sea scallops, surrounded with house roasted peppers, capers, onions, olives, green beans, potato and egg
- ▶ **grilled vegetables** *vegetarian* 8.75
yellow and green squash, peppers, onion, portobello mushrooms topped by warmed chevre cheese
- ▶ **tossed green salad & cup of soup** 6.95

t.a.s.t.e.s | s.m.a.l.l p.l.a.t.e.s

- ▶ **schnitzel** 6.50
breaded veal escallops served with lemon wedges
- ▶ **smoked salmon** 5.95
with the classics cornichons | capers | red onion | eggs
- ▶ **garlicy shrimp** 6.50
Shrimp sautéed with garlic, fennel, fresh tomato with lemon and arugula
- ▶ **zwiebelkuchen** 4.50
an alsatian specialty, onion tart with smoked bacon
- ▶ **chicken satay** 4.95
skewered chicken in spicy peanut sauce
- ▶ **potato leek torte** *vegetarian* 4.75
sliced potatoes layered with fresh herbs and cheese, baked tender
- ▶ **grilled calamari** 5.00
sliced thin, tossed with lemon and parsley
- ▶ **frittata** 3.50
fresh ingredients change regularly, baked with free-range eggs
- ▶ **grilled tuscan bread** *vegetarian* 4.95
Grilled in extra virgin olive oil accompanied by roasted garlic, house roasted red peppers and olive tapenade
- ▶ **breadbasket for one** 2.50
an assortment of fresh breads
- ▶ **cheese** 3.00
single serving of your choice of cheese brie, gruyere, goat, camembert, stilton and emmenthaler