



	Mo-Sa: 11:30 - 22:30 Salads
Seasonal Autumn-Salad	26.8
Leaf salad with sautéed chanterelles and honey figs, walnuts, caramelized pumpkin garnished with feta cubes and honey mustard dressing, served with garlic bread	
Australian	30.8
sauteed saddle of lamb on a mixed leaf salad with garlic and rosemary, garnished with kiwi on refreshing mint-honey-mustard-dressing, served with garlic bread (Lamb: 2 sisters Whales)	
Healthy	25.8
sauteed chicken stripes (CH) on leaf salad, refined with fruits and sunflower seeds, with mint-honey-mustard-dressing, completed with garlic bread	
Greek	21.8
cucumbers, tomatoes, peppers, olives with stone, small sliced onions on olive oil and balsamico, garnished with two tranches feta-cheese, completed with garlic bread	
Refreshing	25.8
colorful mixed salads with mint-honey-mustard-dressing, parma ham(IT), cream cheese, completed with garlic bread	
Country	21.8
lamb's lettuce with fried bacon(CH) , egg and roasted wall nuts on homemade-dressing, completed with garlic bread	
Mediterranean	19.8
rocket, dried tomatoes, olives with stone, fresh mushrooms, parmesan on homemade italian sauce, completed with garlic bread	
Vegetarian	19.8
salad with a lot of raw vegetables, chopped parsley, apple-cubes, roasted pine- and pumpkin nuts, sunflower seeds and walnuts, on mint-honey-mustard-dressing, completed with garlic bread	
Vital	26.8
fried chicken breast stripes(CH) on mixed salad with pine- and pumpkin nuts on homemade-dressing, completed with garlic bread	
Fruity	26.8
mixed salad with grapes and caramelized pears on mint-honey-mustard-dressing with warm cheese on garlic bread	

	Mo-Sa: 11:30 - 22:30 Piadina
Piadina Prosciutto di Parma	19.8
rocket, cherry tomatoes, parma ham(IT), cream cheese with lime-olive-dressing	
Piadina Melanzane	19.8
grilled eggplants, feta-mousse, rocket, marinated pear with lime-olive-dressing	
Piadina Manzo	21.8
small sliced raw beef(CH) , mixed salad, cherry tomatoes, truffle-oil, parmesan shavings	
Piadina Verdura	19.8
grilled courgette, aubergines, peppers, dried tomatoes, tomatoes, lettuce and yoghurt-limesauce	
Piadina Alaska	19.8
rocket, salmon(NO), yoghurt, cream cheese, onions, cucumbers with lime-olive-dressing	
Piadina con Pollo	19.8
lettuce, chicken(CH), tomatoes, onions, dried tomatoes and cocktailsauce	
Piadina Falafel	20.8
avocado mousse, salad, tomatoes, falafel, red cabbage, onions and yoghurt	
Piadina Avernus	19.8
rocket, cherry tomatoes, melanzane, parma ham(IT), cream cheese with lime-olive-dressing	
Piadina Nippur	20.8
mixed salad, dates, cucumber, tomatoes, hummus and eggplants with lime-olive-dressing	
Piadina Salame	18.8
rocket, dried tomatoes, hot salami(IT), cream cheese with lime-olive-dressing	
Piadina Mexicana	21.8
Avocado mousse, fresh spinach leaves, cherry tomatoes, tuna (TH) and onions in lime-olive dressing	
Piadina Bresaola	21.8
mixed salad, bresaola (italian ham), parmesan, tomatoes, courgette with lime-olive-dressing	
Piadina Caprese	18.8
rocket, mozzarella, courgette, tomatoes, pesto	
Piadina al Tonno	21.8
mixed salad, tuna-mousse(TH), tomatoes, boiled egg, eggplant, onions and cucumbers with lime-olive-dressing	
	Once upon a time ...
long time ago, since our world looked very different. There were various Mainland masses that went their way, until they clashed together millions of years ago during the Permian period and become unified. Pangäa, our super-continent, surrounded by the Pacific, was created. Animals and plants could live together and spread on Pangäa, without being contained by the hurdle of a sea. But Pangäa was not of perpetual duration. At the end of the Palaeozoic era, this huge continent broke up in the continents of Gondwana and Laurasia, about 250 million years ago. Over millions of years across further shifted the land masses, divided and moved together differently. So today we live in a world with seven continents, which move - if also very slow - and, if it continues , maybe someday again we will unite to a Pangäa of the all-embracing Earth . Since this takes a little longer, we are pleased to spoil you until then at Pangäa restaurant with our specialties...	
Restaurant Pangäa - Aydin Yildirim & Team	

	Restaurant Caffee Bar Lounge
	Mo-Sa: 14:30 - 23:00 Appetizer
„put together your Apéro plate“	
Hummus	6.8
Zaziki	6.8
Chili-Feta-Cheese	6.8
Bruschetta	4pcs. 14.8
marinated olives	4.8
parma ham (IT)	9.8
Nachos	12.0
Soup of the day	11.8
ask the staff	
Falafel	4pcs. 18.8
served with flat bread and zaziki	
The selected components are each served in separate bowls on an Apéro plate with pita bread	
	Mo-Sa: 15:30 - 23:00 Pangäa Apéro-Plate
small	for 3-4 Pers. 38.8
medium	for 4-5 Pers. 48.8
big	for 5-6 Pers. 59.8
hummus, zaziki, babaganush, avocado-mousse, chili-feta-cheese, parmesan sticks, bruschetta, parma ham, salami, nachos, chicken-satai skewers, filled mushrooms, sliced piadina and falafel serviert with pita bread	
	Mo-Sa: 11:30 - 22:30 Desserts
Chocolate cake <gluten-free>	11.8
warm chocolate cake with almonds and vanilla ice-cream garnished with fruits	
Apple pie	9.8
warm apple pie with vanilla ice cream and cream	
Vermicelle	8.8
with double cream	
Coupe Nesselrode	11.8
with vanilla ice cream and meringues	

	Mo-Fr: 11:30 - 14:00 Lunch-Special
Soup	6.8
Salad	6.8
Daily offer I	18.8
Daily offer II	18.8
"Dear Guest About the ingredients in our dishes, which can trigger allergies or intolerances, you inform our staff upon request."	
	Mo-Fr: 11:30 - 14:00 Lunch menu
Tagliatelle	26.8
in chili-cream-sauce with fried chicken strips(CH)	
filled Ravioli	27.8
with figs and nuts, garnish with olives with stone and dried apricots in butter	
Chili con Carne	26.8
fiery hot beef(CH) consumption TexMex style with cheese tortilla	
Spaghetti on Salmon	26.8
cream sauce on smoke salmon(NO) with rocket and parmesan	
Cous-Cous Salad	26.8
refined with gratinated goat cheese and fig-chutney	
fried potato gnocchi	26.8
with courgettes, eggplants and olives with stone on sage butter	

	Mo-Fr: 17:00 - 22:00 Sa: 12:00 - 22:00 Dinner menu
Pangäa-Burger	29.8
juicy, breaded chicken(CH) on a salad with tomatoes and cucumber, refined with a sweet-chili-garlic sauce, gratinated with appenzeller cheese and coleslaw salad	
Beef-Burger (CH)	30.8
juicy beef burger with lettuce, tomatoes, cheddar cheese, pickled gherkins, jalapeños and onions in BBQ sauce served with potato slices	
Pork-Cordon bleu (CH)	35.8
filled with chorizo(ES) and mellow appenzeller cheese, served with new potatoes and vegetables	
filled Ravioli	27.8
with figs and nuts, garnish with olives with stone and dried apricots in butter	
Chili con Carne	26.8
fiery hot beef(CH) consumption TexMex style with cheese tortilla	
Tagliatelle	26.8
in chili-cream-sauce with fried chicken strips(CH)	
Spaghetti on Salmon	26.8
cream sauce on smoke salmon(NO) with rocket and parmesan	
Cous-Cous Salad	26.8
refined with gratinated goat cheese and fig-chutney	
beef tartar 140gr. (CH)	28.8
with spicy sauce with rocket and hazelnut oil garnished with Parmesan	
fried potato gnocchi	26.8
with courgettes, eggplants and olives with stone on sage butter	