III KÖNIGE

TRAPAS APPETIZERS

EDAMAME 6.4
YOUNG SOYBEAN | LIME | SEA SALT

DOLMADAKIA 6.9
FAVA | CAPER | OLIVE OIL

AIOLI 3.9
GARLIC | LEMON | THYME

SAKHA 3.9
YOGURT | MINT | FETA CHEESE

BREAD 2.5

OLIVES 4.9

TRAPAS SEASONAL

CHANGING SPECIALS
ON DEMAND

V VEGAN
S SPICY
GLUTEN FREE

TRAPAS VEGTABLES

YUCA FRIES — 6.4
SEA SALT | DIP OF CHOICE

FETA SOSAMI — 7.4
THYME | LEMON | HONEY

COCONUT CURRY — 8.4
SWEAT POTATO | TOFU | PEANUT

PAK CHOI — 6.9
CHILI | GINGER | SPROUTS

TWIGIN DUBU — 7.4
CRISPY TOFU CUBES | DIP OF CHOICE

TRAPAS SALAD

PICKSALAD — 8.4
CHERRY TOMATO | WALNUT | APPLE-BALSAMIC VINEGAR

FETA SALAT — 9.4
CHERRY TOMATO | WALNUT | DILL-HONEY-MUSTARD

V VEGAN
S SPICY
GLUTEN FREE

TRAPAS FISH

TUNA TATAKI 14.2
MISO | SESAME | SPRING ONION

CEVICHE 9.8
LIME | CHILI | CILANTRO

MOQUECA DE CAMARÃO 10.8
LEMON | COCONUT | PEPPER

TRAPAS FLEISCH

HOTGOGI 10.8
24H MARINATED | CHICKEN

BBQ RIBS 10.8
FRUITY | SMOKEY

ROASTBEEF STEAK 14.9
CHIMICHURRI | SOUS-VIDE | LUKEWARM

SPICY
GLUTEN FREE

DIPS

CHILI MAYO — 1.5
FRUTY | FIERY

DREIERLEI — 1.5
HONEY | MUSTARD | DILL

TERIYAKI — 1.5
SWEET | SALTY

CHO GANJANG — 1.5
SOY | SESAME

CHO GOCHUJANG — 1.5
SPICY | FRUITY

SAKHA — 1.5
YOGURT | MINT | FETA CHEESE

AIOLI — 1.5
GARLIC | LIME | THYME

V VEGAN
S SPICY
GLUTEN FREE

DIPS

2/2

PESTO 1.5
BASIL | CASHEW

SOUR CREAM 1.5
CHIVES | LIME

BBQ 1.5
FRUITY | SMOKEY

KARAMELL 1.5
COCONUT | SEA SALT FLAKES

TRAPAS CHEF CHOICE MENU

SELECTION OF TRAPAS 34
PER PERSON | ONLY TABLE WISE

SELECTION OF TRAPAS WITH DESSERT 37
PER PERSON | ONLY TABLE WISE

TRAPAS DESSERT

DESSERT TRIO 12.9
SWEET TO SHARE | ON DEMAND

V VEGAN
GLUTEN FREE

BREAKFAST

SATURDAY AND SUNDAY

10AM-15PM

TRAPAS COLD CUT PLATES

FROM THE DAIRY 14

MOUNTAIN CHEESE | ROMADOUR | FETA
SCRAMBLED EGGS | PANE PUGLIESE | BROWN BREAD

FROM THE BUTCHERY 15

SALAMI MILANO | WILD HAM | BRESAOLA
SCRAMBLED EGGS | PANE PUGLIESE | BROWN BREAD

BUNTE VIELFALT 16.5

MOUNTAIN CHEESE | ROMADOUR | FETA | SCRAMBLED EGGS
SALAMI MILANO | WILD HAM | BRESAOLA
PANE PUGLIESE | BROWN BREAD

SWEET 8.5

WILDFLOVER HONEY | NUTELLA | STRAWBERRY JAM
PANE PUGLIESE | BROWN BREAD

TRAPAS CIABATTA

MILANO V — 8
GRILLED VEGTABLES | CHERRY TOMATOE | ARUGULA

SAIGON — 9
TOFU | OMELET | CARROT | SPROUT
RADISH | TAMARIND SAUCE | CORIANDER

AUSTIN — 12
ROASTBEEF | SPINACH | AIOLI
ONION | PICKLED CUCUMBERS

TRAPAS EGGS BENEDICT

NEW YORK — 12
POACHED EGGS | BREAD | BACON
SAUCE HOLLANDAISE | AVOCADO

OSLO — 15
POCHED EGGS | BREAD | SMOKED SALMON
AVOCADO | ANETHUM-HONEY-MUSTARD | HOLLANDAISE

PALERMO — 12
POACHED EGGS | BREAD | GRILLED VEGTABLES
AVOCADO | CHERRY TOMATOE | PESTO

V VEGAN
S SPICY
GLUTENFREI

TRAPAS WAFFLES

MAPLE 8.4
CANDY BACON | BEERRY | CREAM

SCHOKI 8.4
BANANA | COOKIES ICE | CREAM

COCONUT 8.4
SALTED KARAMELL | STRAWBERRY | COOKIES ICE

V VEGAN
S SPICY
GLUTENFREI

WINE

SPARKLING WINE

CREMANT DE LIMOUX
ROSÉ
FRANCE

6.8
0,1

38
0,75

PERINI SPUMANTE
EXTRA DRY
ITALY

5.8
0,1

28
0,75

CHAMPAGNE PALMER
BLANC DE BLANCS
FRANCE

75
0,75

NO LIMIT SPARKLING
ALCOHOL FREE
GERMANY

34
0,75

WINE

BLANC DE NOIR JEDERZEIT
2020S WINERY SIENER
PFALZ
ORANGE | LEMON | ANIMATING

6.4
0,15

30
0,75

WHITE WINE OPEN

LUGANA „LUNA“
2020S DOC PROJEKTWINO
ITALY
STONE FRUIT | VIVID | LIGHT

6.4
0,15
31
0,75

RIESLING
2019S EINBLICK NO.1 WINERY KÖWERICH
MOSEL
APPLE | APRICOT | AROMATIC

6.2
0,15
28
0,75

RIESLING
2019S OESTRICHER WINERY WEGELER
RHEINGAU
PREGANTE ACID | JUICY | FRUITY

7.5
0,15
36
0,75

GRAUBURGUNDER
2020S WEINGUT AM NIL
PFALZ
WALNUT | PEAR | EXOTIC

6.4
0,15
29
0,75

WEISSER BURGUNDER
2020S HIERONYMUS & ALEXANDER
RHEINHESSEN
HERBS | QUINCE | FRESH

6.4
0,15
29
0,75

WHITE WINE CLOSED

WEISSBURGUNDER 45
0,75

2019S LICHTENBERG WINERY ADELMANN
WÜRTTEMBERG FIRST PLACE
BRIOCHE | HASELNUT | JUCY

RIESLING 59
0,75

2015S RESERVE VOGELFREI WINERY SIEGLOCH
WÜRTTEMBERG
RIPE | UNFILTERED | UNPOLISHED

WHITE WINE SPRITZER

WHITE WINE SPRITZER 4.9
0,2

ROSÉ SPRITZE 5.2
0,2

ROSÉ WINE

MEDIODIA
2021S BODEGA INURRIETA
SPAIN
STRAWBERRY | ROSE | FRUITY

6.6
0,15

29
0,75

HEES
2022S
NAHE
BERRIES| FINE HERBS

6.4
0,15

30
0,75

DI NERO DÁVOLA
2022S GERBINO
ITALY
SPICY | MINERAL | FRUITY

40
0,75

RED WINE OPEN

PFAU ANTON IV CUVÉE
2018S WINERY ADELMANN WÜRTTEMBERG
GERMANY
CHERRY | CURRANT | ANIMALISTIC

6.8
0,15
32
0,75

ARNAUD DE BERRE
2014S CHÂTEAU DE LASOURS CORBIÈRES
FRANCE
AROMATIC | FRUITY | PLAIN

6.6
0,15
29
0,75

TEMPRANILLO
2017S CASTILLA LEON JUAN DE LA BARREDA
SPAIN
RED & BLACK FRUITS | LIGHT

6.6
0,15
29
0,75

PRIMITIVO
2018S TEATRO LATINO APULIEN
ITALY
DARK BEERY | SOFT

7.2
0,15
33
0,75

WEINKARTE ROT GESCHLOSSEN

ZWEIGELT KIESELSTEIN 38
0,75

2018S CLAUS PREISINGER
AUSTRIA
ELEGANT | SAVORY | MIERALLY

SORAIGHE 47
0,75

2017S VALPOLICELLA RIPASSO
ITALY
NUTTY | FRUITY

HEIDEBODEN 55
0,75

2015S WEINGUT RENNER BURGENLAND
GERMANY
BLACKBERRY | CHERRY | SMOKEY

LEMBERGER 58
0,75

2018S DER ROTE LÖWE WEINGUT ADELMANN
GERMANY WÜRTTEMBERG
CASSIS | CHERRY | LONG

DRINKS

DRINKS FROM THE BAR

RHABARBER SPRITZ	7.4
APEROL SPRITZ	7.4
GRAPEFRUIT SPRITZ	7.4
MARACUJÁ SPRITZ	7.4
ANJOLA SPRITZ	7.4

DRINKS FROM THE BAR

PORTWEIN TONIC — 8.4
WHITE | ROSÉ | RED

GIN TONIC — 8.4
JUNIPER | LEMON

ESPRESSO MARTINI — 10
WODKA | KAHLUA

BEEZY ON ICE — 8.4
RUM | GRAPEFRUIT

FLYING LUKO — 8.4
WODKA | PINEAPPLE | LIME

MOJITO — 10.4
RUM | MINT | ANGOSTURA BITTERS

HAVAJOLA — 8.4
RUM | PINEAPPLE | LIME

LADY GINGER — 8.4
VERMOUTH | THYME | GINGER ALE

GINGER MEN — 8.4
WHISKY | ZITRONE | GINGER ALE

PRINZ ALTE — 4.2
MARILLE | HAZELNUT | WOOD RASBERRY

2CL

DRINKS FROM THE BAR ALCOHOL FREE

APEROL SPRITZ 7.4
ORANGE | TONIC

IPANEMA 7.4
LIME| GINGER ALE

TRAPAS MULE 9.8
GIN | MINT | GINGER ALE

BIERE FROM THE BARREL

GAFFEL KÖLSCH COLOGNE	2.2 0,2
GAFFEL WIESS COLOGNE	3.5 0,33
	5.5 0,5
SPATEN HELL MUNICH	3.5 0,33
	5.5 0,5
	10 1,0

BIERE

FRANZISKANER WEIZEN	**5.5** 0,5
FRANZISKANER WEIZEN NON-ALCOHOLIC	**5.5** 0,5
GÖSSER NATUR RADLER	**4.1** 0,33
SAN MIGUEL SPANIEN	**4.1** 0,33
CORONA EXTRA MEXICO	**4.1** 0,35
LAMMSBRÄU BIO GLUTEN FREE	**4.1** 0,33
ZAPPES BIO COLOGNE	**4.1** 0,33
GAFFEL FREI NON-ALCOHOLIC	**3.5** 0,33

DRINKS COLD

TRAPAS PYUR WATER SPARKLING OR STILL	2.4 0,25
	6.4 0,7
HOMEMADE LEMONADE | ICED TEA	5.5 0,5
JUICE SPRITZER APPLE | RHUBARB | MARACUJA	5.5 0,5
GAFFEL FASSBRAUSE LIME	3.5 0,33
THOMAS HENRY GRAPEFRUIT | TONIC | GINGER ALE | BITTER LEMON	3.4 0,2
KRANEBERGER WITH LEMON	2.1 0,2

GETRÄNKE FRITZ

FRITZ KOLA	3.4 0,2
FRITZ KOLA WITHOUT SUGAR	
FRITZ LIMO ORANGE	
FRITZ MISCHMASCH	
FRITZ ANJOLA	

DRINKS COFFEE

ESPRESSO	2.4
ESPRESSO DOPPIO	3.1
ESPRESSO MACCHIATO	2.8
ESPRESSO MARTINI	10
CORTADO	3.1
CAFE CREME	3.1
CAPPUCCINO	3.4
CAFE LATTE	3.8
EIS LATTE	4.8
FLAT WHITE	3.4

DRINKS TEA

LOSE TEA JASMIN | GREEN | BLACK	3.0
FRESH HOT LEMON | FRESH MINT | FRESH GINGER	3.3

LUNCH

12AM-17PM

STARTERS 12AM-17PM

EDAMAME 6.4
JOUNG SOYBEAN | LIME | SEA SALT FLAKES

MEDITERRANEAN TRIO WITH PANE PUGLIESE 9.9
FAVA | SAKHA | HUMMUS

PICKED SALAD OVEN VEGETABLES 11.9
CHERRY TOMATO | CHICKPEA | WALNUT |
PANE PUGLIESE | DRESSING NACH WAHL

PICKED SALAD TUNA TATAKI 19.9
CHERRY TOMATO | CHICKPEA | WALNUT |
PANE PUGLIESE | DRESSING OF CHOICE

DRESSING: APPLE-BALSAMICO VINEGAR| DILL-HONEY-MUSTARD
OPTIONAL: FETA CHEESE +1.50€

V VEGAN
GLUTEN FREE

MAIN COURSE 12AM-17PM

TWIGIN DUBU S 14.9

CRISPY TOFU | PAK CHOI |
CHILIMAYO | RICE

HOTGOGI 15.9

24H MARINATED BEEF |
PAK CHOI | CHO GANJANG | RICE

TUNA TATAKI 19.9

TUNA | PAK CHOI |
TERIYAKI SAUCE | RICE

V VEGAN
S SPICY
GLUTEN FREE

ENJOY!