

WELCOME TO 5 SENSES COFFEE!

5 Senses Coffee was established in 2015. We roast our carefully selected beans with love and passion here in Freiburg region. At our cozy cafés you can enjoy your favourte coffee and delicious cake creations from our own bakery. Our work is based on the values of quality, fairness, and sustainability. We try to live up to these values by cutltivating a respectful and appreciative attitude to one another, our products, and the planet.

All our Food and Drinks are prepared individually and with love. That is why it may take us some time to prepare your order. We do our best to make it worth your while and hope for your understanding.

Also, we are happy to fulfill your individual wishes where possible.

If you have questions of any kind, please feel free to talk to us.





BEVERAGES

SUMMER SPECIALS

Scheinpflug Ice Cream Fairtrade & sustainably produce Chocolate or Vanilla	2,00 eed	Iced Flat White	4,20
		Iced Latte Optional with 2 shots	4,60 5,00
Iced Coffee 5 Senses Organic Coffee with 2 scoops of Vanilla ice cream &	6.90	Iced Chai With ice cubes	5.00
whipped cream		With 2 scoops of Vanilla ice cream	6.90
Affogato al Caffè Scoop of Vanilla ice cream topp	oed	Cold Brew with Tonic	3.80 4.20
with a shot of Espresso With double Espresso	3.80 4.20	Chai Colada Coconut milk, Chai, orange juicice cubes,	5.90 ce,
Iced Chocolate Chilled chocolate with Vanilla a Chocolate ice cream and whipp cream		garnished with fresh mint Espresso Tonic Gentle Tonic Water poured ov a shot of Espresso	4.20 er
Iced Capuccino	4,00	Cascara (vegan) Iced tea made from coffee che	4.20 rries



OUR SPECIALITY COFFEE

We source our raw coffee beans from small to medium-sized coffee importers, e.g., from Peru, Ethiopia, Vietnam, or Brazil. The raw coffee is gently roasted and processed in our roastery in Glottertal with love and great expertise. Our coffees are prepared by our professionally trained baristas and adorned with latte art, ensuring the highest quality coffee enjoyment at all times...

Espresso With classic chocolaty-nutty be	2,60	Cappuccino Grande	4,80
or fruity bean		Flat White	4,00
Espresso doppio	3,50	Latte Macchiato	4,40
Espresso macchiato	2,80	Café au Lait	4,50
Batch brew	3,40	Chococcino Hot Belgian chocolate	4,70
Hand Brew	5,20	with a choice of dark or milk	
With any beans of your choice		chocolate	
		and a shot of Espresso	
Coffee Creme	3,20		
Prepared like an Americano, with			
double shot Espresso over hot water		We offer milk alternatives such as oat, pea, and lactose-free milk at no	
Cappuccino	3,80	additional cost.	

THE RES



OUR COFFEE BEANS

5 Senses Originals

ab 9,90 5 Senses Specials (Auswahl)

ab 9,90

Bio Kaffee Sheka Ethiopia

Dark Chocolate, yellow stone fruit, Earl Grey Bergamotte

Bio Espresso Kaffa Ethiopia

Dark chocolate notes, creamy, low acidity

Bio Espresso-House Blend No.1

THE REAL PROPERTY.

Strong, full body, light acidity, dark fruit and chocolate notes

Bio-Decaf San Ignacio Peru

Creamy, caramel, mild citric note

Sunrise Espresso

Bitter dark chocolate, noble nuts

Stefans Lieblingskaffee

Bitter dark chocolate, dried fruit, almond

Kuntu Peru Filterkaffee & Espresso

Bitter dark chocolate, raisin, full body

Santa Clara Brazil Espresso

Bitter dark chocolate, almond, sweet cherry

Doi Chang Mountain Thailand

Macadamia, Passion fruit, creamy

... and other exciting coffee specialities from our roastery. Feel free to talk to our team, we are happy to advise you!



4,50

OTHER HOT BEVERAGES

OUR ORGANIC TEA

5 Senses Homemade ChaiSteamed milk with homemade chai syrup infused with flavors of cinnamon, cardamom & cloves, and chili

Dirty ChaiChai Tea Latte with an extra shot
Espresso

Hot Chocolate
Made with Belgian chocolate
Choice of whole milk or dark
chocolate

Extra whipped cream 1,00

Green Himalaya 3,30 Green Darjeeling Tea from the Himalayan mountains

Black Darjeeling Tea from India 3,30

Happy Belly 3,30
Herbal Tea with fennel,
anis & kummel

Wild Fruit 3,30 Fruit Tea mix with Hibiskus, Rosehip and apple

Ginger-Lemon 3,30
Herbal Tea mix with
Ginger, lemongrass, Licorice root and Lemon verbena





JUICES AND SOFT DRINKS		SMOOTHIES 0,4L	8,20
		Ginger Ninja	
Freshly squeeezed orange juice		Banana, Mango, Apple, Pineap	ple,
(depending on the season)		Maracuja, Dates, Ginger,	
0,21	5,20	Curcuma	
0,3l	6,90		
		Amazing Acai	
Organic orange juice by Jung		Banana, Acai, Strawberry,	
0,21	3,70	Raspberry, Cherry, Dates, Coco	nut,
0,31	4,90	Lemon	
Soft Drinks 0,33l	3,70	Kale Moss	
Fritz Kola	-, -	Banana, Pineapple, Kale,	
Fritz Kola zero		Mango, Avocado, Dates, Lime,	
Fritz Orange		Wheatgrass, mint	
Fritz Lemonade		-	
One 7:	4.20	MILCHSHAKES (YEGAN) 0,4L	8,50
Org. Zisch Elderflower 0,33l	4,20		
Org. Sparkling Juices 0,331	4,20	Strawberry	
Fritz Organic Apple		Strawberry, banana, dates, cas	hews,
Fritz Bio Grape Juice		raspberry	
Fritz Bio Rhubab			
Jung Apple & Ginger		Vanille	
Jung Apple & Black Currant		Banana, cashews, kale, cauliflo	wer,
		vanilla bean	
Bad Dürrheimer 0.25l	2,50	Sabalalada	
Still or medium		Schokolade Ranana numpkin naanuts sas	house
Bad Dürrheimer 0,75l	5,50	Banana, pumpkin, peanuts, cas	news,
Still oder medium		cocoa	



SAYORY OPTIONS

Toasted Bread Hummus and Grilled Paprika (vegan) 8,40 Crusty bread, vegan pepper cream cheese, parsley hummus, chickpeas, sun-dried tomatoes, grilled peppers		Org. Quiche Cheese and leek 8,60 With a small salad Baked Croissant	
With side salad	11,90	Goat Cheese With goat cheese, honey and T	•
Cheese Crusty bread, organic cream of medium-hot mustard, cheese	7,70 heese,	With side salad Cheese With group shoose thyme, an	9,40 4,90
With side salad	10,20	With cream cheese, thyme, an cheese With side salad	8,40
Salami Crusty bread, organic cream of medium-hot mustard, salami, With side salad		Salami cream cheese, thyme, cheese, French salami With salad	9,20 8,90
Organic-soup of the day With toasted bread	7,90	Small salad with home-made vegan dressi	4,50 ng



HOMEMADE WAFFLES

BREAKFAST WAFFLE (UNTIL 1:00PM)

Banane-Nuss-Nougat 10,50
Two Belgian waffles with Banana
and nutty nougat spread

Berries & peanut butter 10,50
Two Belgian waffles with berry
jam, peanut butter and maple
syrup, topped with nuts

WAFFLE (FROM 1:00 PM)

Berries Deluxe 11,50
Two Belgian waffles with sugar
powder, berry jam, Vanilla icecream and Whipped cream

The Real Property lies

WAFFLE (ALL DAY)

Apple-Cinnamon Dream 8,90 (vegan)

Two Belgian waffles with applepulp, cinnamon, sugar, and almonds

Basic Waffle (vegan) 6,20 Two big Belgian waffles with sugar powder

TOPPINGS (ALL DAY)

Cinnamon and sugar	0,50
Applepulp	1,00
Maple Syrup	1,50
Salted Caramel (vegan)	1,50
Berry jam (vegan)	1,50
Nutella Cream	1,00

Toppings (from 13:00)

Whipped Cream	1,00
Vanilla Ice cream	2,50



5 SENSES BREAKFAST (UNTIL 1:00PM)

Mini Senses Pretzelstick <i>or</i> Bread-roll, E	7,20 Butter <i>or</i>	Breakfast egg	1,70
Cream-cheese, Marmelade		Organic plain croissant	2,50
Oatmeal, orange juice 0,1l			
		Organic croissant with	4,20
Vegan Senses	7,40	Organic butter and organic jar	n
Pretzelstick <i>or</i> Bread-roll, vegan		or organic nut nougat cream	
cream-cheese, tomato-car	rot-walnut		
spread, Mini-Oatmeal, ora	nge juice	Pretzelstick or Bread roll	3,90
0,1		with organic butter and a spre	ad of
		choice	
Mini Cheesy	7,50		
Pretzelstick or Bread-roll, cream-		Extra Spread	
cheese, Grünländer cheese	e, Mini-	Organic cream cheese,	
Oatmeal, orange juice 0,1l		organic butter	1,00
Tasty	12,90	Organic nut nougat cream, org	ganic jar
Pretzelstick or Bread-roll, b	oread,	organic honey	1,20

cream-cheese, Butter, Marmelade, Grünländer cheese, French Salami, tomato-carrot-walnut spread, Mini-Oatmeal, Bio orange juice 0,11

Vital & Cheesy 14,90

Organic pretzel stick or organic bun, bread, organic cream cheese, organic butter, organic jam, passion fruit chutney, cheese selection, mini oatmeal, organic juice by Jung 0.11

m,

Tomato-carrot-walnut (vegan), vegan cream cheese, passion fruit chutney (vegan), pea guacamole (vegan), mustard-dill spread 1,50

Extra Cold Cuts 2.00 Cheese, salami, or bacon

All our breakfast options can also be ordered with gluten-free bread.



Egg & Bacon Sandwich 11,90

2 Scrambled eggs with Bacon, homemade spread with mustard, dill cashews and sunflower seeds, salad, radish, salad dressing, and sunflowerseeds on toasted bread

Vegan Falafel Sandwich 13,90

With pea guacamole, red cabbage, salad, falafel, sunflower seeds, radishes, passion fruit chutney on toasted bread

Scrambled eggs with salad

8,90

With 3 eggs, toasted bread, small salad bouquet and Bio-Butter

Porridge (vegan)

6,90

With plant-based milk alternative, cinnamon, maple syrup, forest fruit cream, nut mix

Joghurt with Superfruit

4,90

With honey, nut topping and Goji berries

Large Oatmeal (vegan)

4,20

with berry jam, cacao, cinnamon and crunchy topping





5 SENSES BAKERY

Freshness and quality are important to us, which is why we bake fresh cakes and treats from our in-house pastry shop every day. Craftsmanship, attention to detail, and our own recipes define our bakery. In addition to our sweet delights, we also offer savory options with a selection of vegetarian, vegan, and gluten-free dishes. Feel free to stop by our cake counter and be enchanted by our changing cake creations. If you have any requests or suggestions regarding our assortment, please don't hesitate to reach out to our team.

5 SENSES PASTRY SHOP CLASSICS (SELECTION)

Chocolate Espresso Cake Vegan	3,50
Coconut Carrot Cake Vegan	3,80
Banana Bread Vegan	3,80
Lemon cake Vegan	3,50
Brownie	3,80

You can find our wide selection of cakes at our counter.



5 SENSES VOUCHERS

WORKSHOP BARISTA BASICS OR LATTE ART

Our head barista Sophie and the management of our coffee school will show you how to perfectly prepare espresso specialties with latte art, and how to optimally foam milk in a familiar and friendly atmosphere. Feel free to bring your own machine so that we can get the best out of your personal setup. The aim is to be able to prepare coffee of the highest quality at home or with friends. After completing the 2.5-3 hour workshop you will receive a certificate issued by us. Our Barista Basic Workshop makes for a perfect gift as a voucher! Also a great activity for parties and company celebrations.

5 SENSES GIFT VOUCHER

If you are looking for a suitable gift for your loved ones, then you have come to the right place! We would be happy to provide you with your personal 5 Senses voucher to give away or enjoy for yourself. You determine the amount yourself and this is freely selectable.

COFFEE CART AND EVENTS

THE REAL PROPERTY.

Are you planning a celebration or private event? We would love to provide you with a familiar and friendly environment for it. Feel free to talk to us, and we will personally advise you and cater to your individual wishes. You can also book our coffee buddy for an event. Further information can be found on our website www.5senses.coffee.

Contact Details: Okenstraße. 4, 79108 Freiburg, phone +49761/557 591 00



OUR SUPPLIERS

Bio Naturkost Rinklin (Eichstetten am

Kaiserstuhl)

Bühler Obst- und Gemüsehandel

(Vörstetten)

Bäckerei Lay (Freiburg im Breisgau)

Wöhrle Bio-Catering (Bleibach)

Metzgerei Lehmann (Merzhausen)

Fritz Kola (Hamburg)

Hakuna Matata (Freiburg im

Breisgau)

Südstar Getränke (Freiburg im

Breisgau)

Sonnengereift (Freiburg im Breisgau)

Café Auszeit (Freiburg im Breisgau)

Scheinpflug Eisspezialitäten (Freiburg

im Breisgau)

Products marked "BIO" are certified according to EU Öko-Verordnung (DE-ÖKO-003).



NOTE ON ADDITIVES AND ALLERGENS

Since ingredients containing gluten, milk, egg, celery, peanuts and nuts are also processed in our company or by our suppliers, a transfer of traces of these substances cannot be completely ruled out, despite all due care.

You can see the menu including the allergens at our count