



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 favourite 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 cultivating 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.

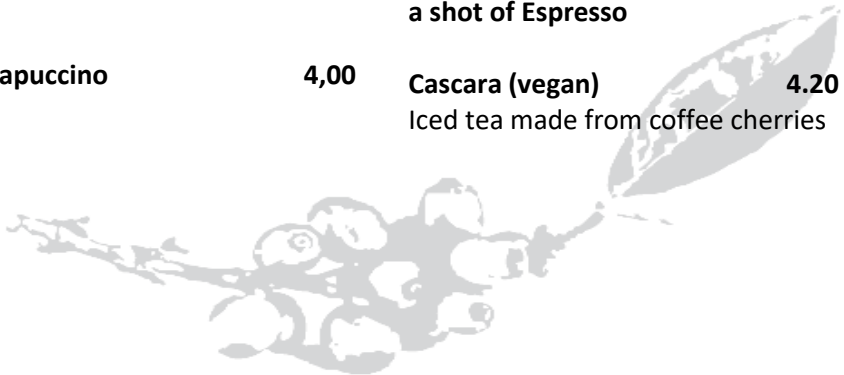
If you have questions of any kind, please feel free to talk to us.



BEVERAGES

SUMMER SPECIALS

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

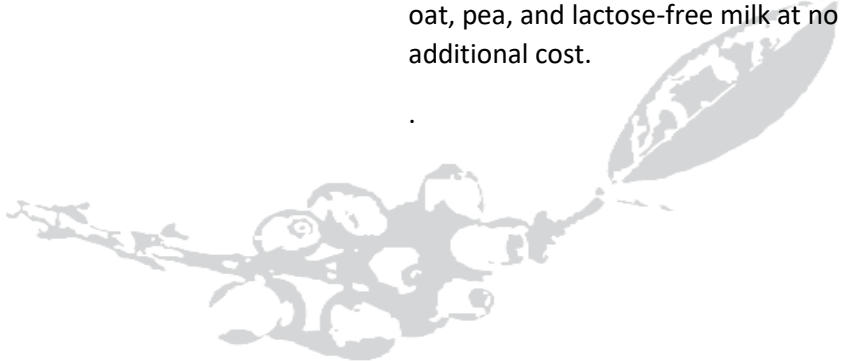


OUR SPECIALITY COFFEE

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	2,60	Cappuccino Grande	4,80
With classic chocolaty-nutty beans 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	4,70
Coffee Creme	3,20	Hot Belgian chocolate with a choice of dark or milk chocolate and a shot of Espresso	
Cappuccino	3,80		

...We offer milk alternatives such as oat, pea, and lactose-free milk at no additional cost.



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

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!



OTHER HOT BEVERAGES

5 Senses Homemade Chai 4,70

Steamed milk with homemade chai syrup

infused with flavors of cinnamon, cardamom & cloves, and chili

Dirty Chai 4,90

Chai Tea Latte with an extra shot Espresso

Hot Chocolate 4,50

Made with Belgian chocolate
Choice of whole milk or dark chocolate

Extra whipped cream 1,00

OUR FRESH TEA

Black Darjeeling 3,70

Black Tea

Sencha Green Tea 3,70

Green Darjeeling Tea from the Himalayan Mountains

Herbal Tea 3,70

with Nanamint, Lemongrass, Turmeric, Marigold, Dandelion

Fruit Tea 3,70

Blend with Orange Peel, Apple & Ginger Pieces

Rooibos Tea 3,70

Popular drink from South Africa, caffeine-free, rich in Vitamin C

Fresh Mint 3,70

Optional: with Honey +0.80

Fresh Mint-Ginger 3,90

Optional: with Honey +0.80

Fresh Ginger-Lemon 3,90

Optional: with Honey +0.80

Fresh Ginger-Mint-Lemon 4,20

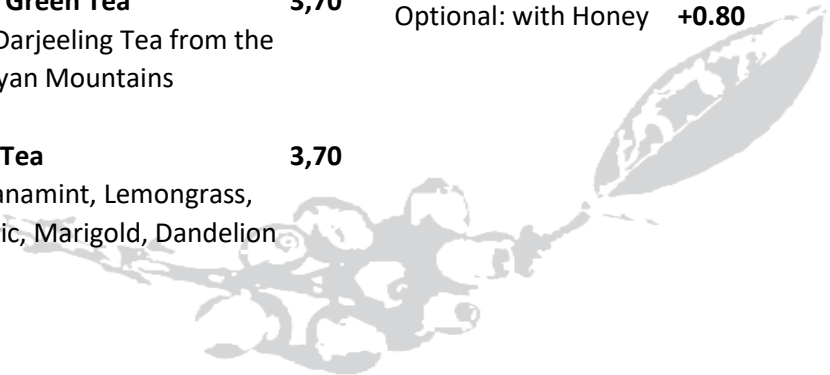
Optional: with Honey +0.80

Hot Lemon 3,70

Optional: with Honey +0.80

Fresh Ginger 3,70

Optional: with Honey +0.80



JUICES AND SOFT DRINKS

Freshly squeezed orange juice

(depending on the season)

0,2l	5,20
0,3l	6,90

Organic orange juice by Jung

0,2l	3,70
0,3l	4,90

Soft Drinks 0,33l **3,70**

Fritz Kola
 Fritz Kola zero
 Fritz Orange
 Fritz Lemonade

Org. Sparkling Juices 0,33l **4,20**

Fritz Organic Apple
 Fritz Bio Grape Juice
 Fritz Bio Rhubab
 Jung Apple & Ginger
 Jung Apple & Black Currant

Bad Dürrheimer 0.25l **2,50**

Still or medium

Bad Dürrheimer 0,75l **5,50**

Still oder medium

Org. Zisch Elderflower 0,33l **4,20**



SAVORY OPTIONS

Toasted Bread

Hummus and Grilled Paprika (vegan)

8,40

Crusty bread, vegan pepper cream cheese,
parsley hummus, chickpeas, sun-dried tomatoes,
grilled peppers

Cheese

7,70

Crusty bread, organic cream cheese,
medium-hot mustard, cheese

Salami

8,20

Crusty bread, organic cream cheese,
medium-hot mustard, salami, cheese

Vital Sandwich

4,80

Whole grain bread, organic cream cheese,
medium-hot mustard, cheese

Baked Croissant with goat Cheese

5,90

With honey and Thyme

Organic-soup of the day

7,90

With toasted bread

Org. Quiche Cheese and leek

4,90



HOMEMADE WAFFLES (FROM 12PM)

Basic Waffle (vegan)	6,20
Two big Belgian waffles with sugar powder <i>or</i> cinnamon and sugar	
Banana-nuts-Nougat	10,50
Two Belgian waffles with Banana and nutty nougat spread	
Apple-Cinnamon Dream (vegan)	8,90
Two Belgian waffles with applepulp, cinnamon, sugar, and almonds	
Berries & peanut butter (vegan)	10,50
Two Belgian waffles with berry jam, peanut butter and maple syrup, topped with nuts	
Berries Deluxe	11,50
Two Belgian waffles with sugar powder, berry jam, Vanilla ice-cream and Whipped cream	



5 SENSES BREAKFAST (UNTIL 1:00PM)

Mini Senses **7,20**

Pretzelstick *or* Bread-roll, Butter *or* Cream-cheese, Marmelade, Mini-Oatmeal, orange juice 0,1l

Vegan Senses **7,40**

Pretzelstick *or* Bread-roll, vegan cream-cheese, tomato-carrot-walnut spread, Mini-Oatmeal, orange juice 0,1l

Mini Cheesy **7,50**

Pretzelstick *or* Bread-roll, cream-cheese, Grünländer cheese, Mini-Oatmeal, orange juice 0,1l

Tasty **12,90**

Pretzelstick *or* Bread-roll, bread, cream-cheese, Butter, Marmelade, Grünländer cheese, French Salami, tomato-carrot-walnut spread, Mini-Oatmeal, Bio orange juice 0,1l

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 0,1l

Breakfast egg **1,70**

Organic plain croissant **2,50**

Organic croissant with **4,20**

Organic butter and organic jam *or* organic nut nougat cream

Pretzelstick *or* Bread roll **3,90**

with organic butter and a spread of choice

Extra Spread

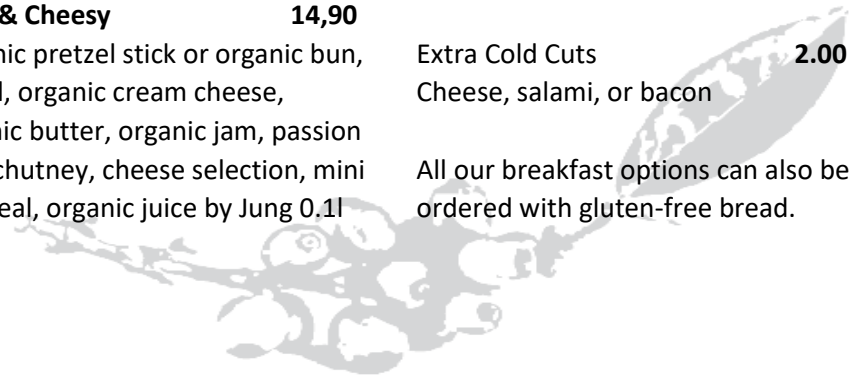
Organic cream cheese, organic butter **1,00**

Organic nut nougat cream, organic jam, organic honey **1,20**

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.



Vegan Falafel Sandwich	13,90
With pea guacamole, red cabbage, salad, falafel, sunflower seeds, radishes, passion fruit chutney on toasted bread	
Mixed Berry Porridge (vegan)	6,90
with plant-based milk alternative, cinnamon, maple syrup, mixed berry cream, nut mix	
Apple Porridge (vegan)	6.90
with plant-based milk alternative, applesauce, fresh apples, maple syrup, almonds, cinnamon	
Chocolate Banana Porridge (vegan)	6,90
with plant-based milk alternative, hazelnut chocolate spread, maple syrup, nut mix, bananas	
Yogurt with Superfruits (vegan)	4,90
with vegan yogurt, nut mix, agave syrup, and goji berries	
Bircher muesli (vegan)	5,50
with freshly grated apples and crunchy topping	



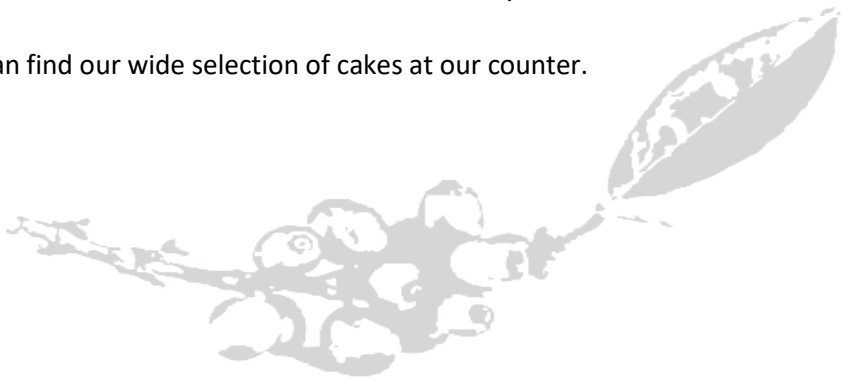
5 SENSES BAKERY

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	3,50
Vegan	
Coconut Carrot Cake	3,80
Vegan	
Banana Bread	3,80
Vegan	
Lemon cake	3,50
Vegan	
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.

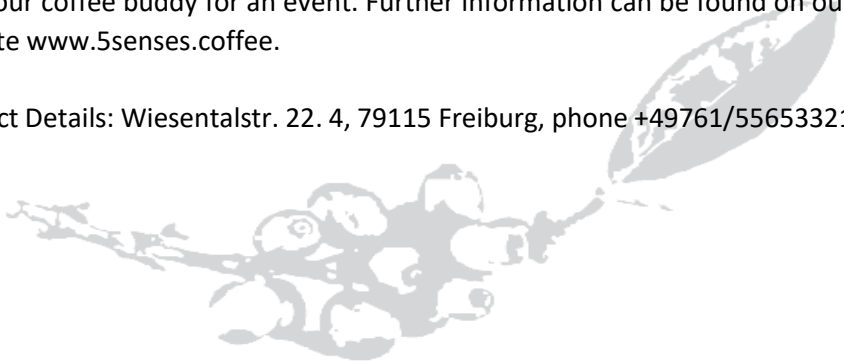
5 SENSES GIFT VOUCHER

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

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: Wiesentalstr. 22. 4, 79115 Freiburg, phone +49761/55653321





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)	Scheinpflug Eisspezialitäten (Freiburg im Breisgau)
Café Auszeit (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

