



The history of a corner

Imagine a steam laundry at the turn of the century – the pounding, the smell, the heat. After that, horses and wagons of a haulage contracting firm were put into the building. But that wasn't the end of it.

1924 Gertrud and Ernst Balzer came from West Prussia, purchased the back part of the “Sophieneck” and from that point onwards ensured quiet sounds and lovely smells. The married couple opened a bakery and, nine years later, had a daughter named Traudel Balzer.

In about 1926 Ernst Balzer baked bread and right beside him, approximately, where the “hill” next to the entry door is, was a shop selling coffins.

There was a little pub in the round window corner, owned by Mother Erdmann. Four tables, always covered with a white tablecloth. She offered meatballs, fish, eggs and cucumbers. Until the beginning of the forties, Mother Erdmann always wore blue dresses, had silver grey hair and stood endlessly behind the bar.

After Mother Erdmann, the room was used as a store room for the store.

This lasted until 1961. Then the wall came. The house was left unattended.

But family Balzer continued baking – Traudel Balzer, the daughter of Ernst and Gertrud Balzer took over the bakery from her parents. In 1984, she decided to relocate her bakery into Sophienstrasse 30 instead of Sophienstrasse 28. Why? This was because of the slow refurbishment of the whole street.

In 1986 after the end of the refurbishment, the restaurant “Sophieneck” opened. It includes the rooms of Mother Erdmann, bakery Balzer and the coffin store.

In 1994, a new team took over the management of the “Sophieneck”. These are people who love and know the area. People who always wanted to give the old ruins a new life and open a restaurant in them. And continue the history of a corner...

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SOFT DRINKS

Coca Cola ^{1/3}	0,2 l	2,00 €
	0,5 l	3,20 €
Coca light ^{1/3}	0,33 l	2,10 €
Fanta ³	0,2 l	2,00 €
Sprite	0,2 l	2,00 €
Spezi ^{1/3}	0,2 l	2,00 €
Fassbrause	0,2 l	1,90 €
	0,5 l	3,20 €
Apple spritzer	0,2 l	2,00 €
	0,5 l	3,20 €
Bitter Lemon ²	0,25 l	2,30 €
Tonic ²	0,25 l	2,30 €
Ginger Ale ³	0,25 l	2,30 €
Malt beer	0,33 l	2,50 €

FRUIT JUICES

Apple, orange	0,2 l	2,00 €
	0,5 l	3,80 €
Banana, peach, cherry, tomato, blackcurrant, pineapple	0,2 l	2,20 €
	0,5 l	4,00 €

MINERAL WATER

Fizzy table water	0,2 l	1,80 €
	0,5 l	3,20 €
	1,0 l	4,20 €
Stralsunder mineral water <i>classic</i>	0,25 l	2,20 €
	0,75 l	4,90 €
Stralsunder mineral water <i>medium</i>	0,25 l	2,20 €
	0,75 l	4,90 €
Fürst Bismarck mineral water <i>still</i>	0,2 l	2,20 €
	0,75 l	4,90 €

DRAFT BEER

Berliner Pilsner	0,3 l	2,40 €
	0,5 l	3,50 €
Jever Pilsener	0,3 l	2,50 €
	0,5 l	3,60 €
Sion Kölsch	0,2 l	1,90 €

Dark beer

Landmann	0,3 l	2,40 €
	0,5 l	3,60 €
Schlösser Alt	0,3 l	2,40 €
	0,5 l	3,40 €
Murphys	0,3 l	2,60 €
Irish Stout	0,5 l	3,80 €
Murphys	0,3 l	2,60 €
Irish Red	0,5 l	3,80 €

Beer Mixes

Alster (Lager shandy)		
Diesel (Lager with coke)		
Krefelder (Alt beer with coke)	0,3 l	2,20 €
	0,5 l	3,20 €

BOTTLED BEER

Schöfferhofer - blond / dark / clear wheat beer	0,5 l	3,50 €
Grapefruit flavoured wheat beer	0,33 l	2,50 €
Störtebeker Schwarzbier	0,33 l	2,70 €
„Berliner Weiße“ with raspberry- or woodruff flavour ³	0,33 l	2,60 €
Jever Fun (<i>alcohol free</i>)	0,33 l	2,60 €



THE BIG DIFFERENCE

There are normal lemonades and there are Bios (organic) lemonades. The difference is Bios comes from strict organic farms and contain no added sugars, additives or conservatives. The fruits used are all organically grown. The water used, contains no salt and is natural spring water from near the east coast of Germany. The most important thing about Bios drinks is the manufacturing process. The process has taken many years to perfect. Now using only natural ingredients and untainted manufacturing techniques. The recipe for these drinks have become a closely guarded secret, and can have a positive influence on your health. Containing folic, vitamins, minerals and antioxidants.

So try one today and taste the difference.

- * Holunder-Traube
- * Orange-Ingwer
- * Lemon-Grass
- * Coola

Bottle 0,33l 3,10€

Organic Bottled Beers

* Stöertebeker Schwarzbier (Darkbeer)	0,33l	2,70€
* Stöertebeker Bernsteinweizen (Wheatbeer)	0,5l	3,60€
* Stöertebeker Bernsteinweizen (Wheatbeer) Alcoholfree	0,5l	3,60€
* Stöertebeker Bernsteinweizen (Wheatbeer) Malt	0,5l	3,60€

Eilles Organic Teas

- *Rooibos
- *Baroness Grey
- *Darjeeling Green
- *Natural Fruits
- *Vervenia Herbal
- *English Breakfast

Glass 2,40 €



Our recommendation :

Weingut Friedrich Kiefer / Kaiserstuhl

Due to the excellently produced burgundy wines. Baden, Germany's most southern wine-growing region, is often described as a "Burgundy Oasis". The heart of the region, the "Kaiserstuhl", is located in the Rhine Lowlands between the Black Forest and the Vosges Mountains, approximately 15 km west of Freiburg.

The small volcanic mountain range is covered by fertile sandy soil which settled here thousands of years ago. The easily warmed sandy soil and the almost Mediterranean climate - featuring the warmest average temperatures in Germany - offer ideal growing conditions for the grapes.

In 1851, Friedrich Kiefer established his wine estate. The founder's great-grandson and present owner, Lutz Grafahrend, is continuing this long wine-growing tradition with love and enjoyment. The Kiefer Estate carefully cultivates its own vineyards, as well as those of the neighbouring winegrower's cooperative. Thanks to the regular grape pruning, yields of 40 – 60 litres per hectare are achieved. Low yields are a vital requirement in producing excellent wine. Over the past few years, the Kiefer Wine Estate has significantly grown in size in order to occupy the best hillside reaches of Eichstetten. For the Kiefer Wine Estate, the ecological-friendly soil cultivation is important. The predominantly old grapevines produce limited yields and wines rich in extracts.

German White Wine

Riesling

QBA dry / 2010 / Herrenbuck / spicy and invigorating with a fine acidity
 0,1l 2,30 € 0,2l 4,10 € Carafe 0,5l 8,90 €

White Burgundy

QBA dry / 2010 / Herrenbuck / pleasant and finely fruity
 0,1l 2,30 € 0,2l 4,20 € Carafe 0,5l 9,40 €

Grey Burgundy

QBA dry / 2010 / Herrenbuck / robust in flavour
 0,1l 2,30 € 0,2l 4,20 € Carafe 0,5l 9,40 €

Late Burgundy Weissherbst

QBA semi-dry / 2007 / Eichstetter

Fruity sweet burgundy aromas with a balanced play of mild acidity and subdued sweetness

0,1l 2,30 € 0,2l 4,30 € Carafe 0,5l 9,50 €

German Red Wine

Late Burgundy

QBA dry / 2009 / Eichstetter

Cherry aroma, delicately spiced, subtle remaining sweetness

0,1l 2,20 € 0,2l 4,30 € Carafe 0,5l 9,50 €

GERMAN WHITE WINEEltviller Sonnenberg

Riesling 2010 QbA

Winery Mauer, Eltville am Rhein,

Rheingau

- medium, refreshing acidity -

0,2 l 4,10 €

0,5 l 8,70 €

bottle 1,0 l 16,40 €

Müller Thurgau

Weingut Glock Sponheim

QBA 2009 dry

0,2 l 3,40 €

0,5 l 7,00 €

bottle 1,0 l 12,70 €

Kerner

QBA medium 2010

0,2 l 3,40 €

0,5 l 7,00 €

bottle 1,0 l 12,70 €

AUSTRIAN WHITE WINEGrüner Veltliner

2010 QbA

- dry, fresh, piquant -

0,2 l 4,00 €

0,5 l 8,60 €

1,0 l 16,30 €

FRENCH WHITE WINEChardonnay

Moulin Montarels

Vin de Pays d'Oc 2010

- dry, balanced, fine bouquet -

0,2 l 3,90 €

0,5 l 7,60 €

bottle 0,75 l 14,50 €

ITALIAN WHITE WINEPinot Grigio

del Sevenissima Veneto 2010

- dry, smooth, full bodied -

0,2 l 4,10 €

0,5 l 8,80 €

bottle 1,0 l 16,50 €

SPANISH WHITE WINERioja

Azabache 2009

- dry, harmonious hints of vanilla

and honey -

0,2 l 4,10 €

0,5 l 8,40 €

bottle 0,75 l 13,60 €

SPARKLING WHITE WINERotkäppchen

Freyburg/Unstrut

- dry or medium dry

0,1 l 2,80 €

bottle 0,75 l 16,10 €

Prosecco

-Doc, harmonious fresh, hints of

almond -

0,1 l 2,80 €

bottle 0,75 l 15,80 €

SPANISH CIDERCidre brut, ecological, Manzanova

bottle 0,25 l 2,80 €

bottle 0,75 l 9,20 €

Weinschorle

wine spritzer

white or red wine mixed with

sparkling mineral water

0,2 l 3,30

FRENCH RED WINE

Merlot

Vin de IGP Pays d'Oc 2010

The Merlot from the "Occitan"-region has a dark ruby color and gentle tannin but is stronger in alcohol than a Cabernet Sauvignon. Thanks to the warm and mild climate and a good soil in the Languedoc-area, this wine is full-bodied and has a mild temperate acidity. Its flavour verges on ripe berries, spicy plums with a hint of chocolate.

0,2 l	3,70 €
0,5 l	6,90 €
bottle 1,0 l	13,10 €

Bordeaux

Château Haut Breton, 2009

- dry, mellow, strong wine with depth

0,2 l	4,10 €
0,5 l	8,50 €
bottle 0,75 l	13,60 €

FRENCH ROSÉ

Rosé Les Rivages

VdP 2010

- dry and fruity -

0,2 l	3,90 €
0,5 l	7,90 €
bottle 1,0 l	14,10 €

SPANISH RED WINE

Rioja 'Preferido' 2010

- berry-like aroma with a hint of oak

0,2 l	4,10 €
0,5 l	8,40 €
bottle 0,75 l	13,90 €

PORTUGUESE RED WINE

Alandra

Herdade do Esporão

The history of "Herdade do Esporão"'s estate goes back more than 700 years, to 1267. This dry and fruity wine is full bodied and juicy with a well balanced structure.

0,2 l	4,00 €
0,5 l	8,30 €
bottle 0,75 l	13,60 €

ITALIAN RED WINE

Chianti

D.O.C.G 2010

- dry, hearty, strong -

0,2 l	3,80 €
0,5 l	7,80 €
bottle 0,75 l	11,20 €

CHILEAN RED WINE

Cabernet Sauvignon

Babor Valle del Maipo, 2010

- strong, fruity black current aroma

0,2 l	4,10 €
0,5 l	8,60 €
bottle 0,75 l	13,70 €

GERMAN RED WINE

Dornfelder

Pfalz 2008 QbA dry

0,2 l	4,10 €
0,5 l	9,40 €
bottle 1,0 l	17,30 €

Weinschorle

wine spritzer

red wine mixed with sparkling

mineral water

0,2 l	3,30 €
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COFFEE

Cup of coffee ¹	2,00 €
Large cup of coffee ¹	2,80 €
Café Latte ¹	2,80 €
Latte Macchiato	3,00 €
Cappuccino ¹	2,30 €
Single espresso ¹	2,10 €
Double espresso ¹	3,10 €
Decaffeinated coffee	1,80 €
Decaffeinated Café Latte	2,50 €
Dutch coffee ¹	3,80 €
with 2 cl advocaat & cream	
French coffee ¹	3,60 €
with 2cl Napoleon (cognac)	
Irish Coffee ¹	3,80 €
with 2cl Paddy & cream	
Pharisäer	3,80 €
with 2 cl Rum & cream	

MILK, CACAO & CHOCOLATE

Hot chocolate (mug)	2,30 €
with cream	2,80 €
with 2 cl amaretto	3,40 €
with 2 cl amaretto & cream	3,90 €
with 2 cl rum	3,40 €
with 2 cl rum & cream	3,90 €
with 2 cl vodka	3,40 €
with 2 cl vodka & cream	3,90 €
Hot milk with honey	2,40 €
Hot or cold milk	1,70 €

HOT SPECIALITIES

Hot lemon	2,00 €
Mulled wine	2,60 €
Grog (with 4cl rum)	3,20 €
Jagertee (Bavarian sweet grog)	2,90 €

All prices include VAT

¹ Caffeine, ² Quinine, ³ Colouring and sweetener

TEA SPECIALITIES by Eilles

Darjeeling Royal	2,00 €
Black tea - First quality tea from the foothills of the Himalayas.	
Assam Spezial	2,00 €
Black tea – Northern India`s strongest tea. Distinctive malty flavour.	
Earl Grey	2,00 €
Black tea flavoured bergamot.	
Peppermint	1,90 €
Herbal tea – Delightfully refreshing.	
Camomile	1,90 €
Herbal tea – Fine cut camomile blossoms, pleasantly mild.	
Herbal Garden	1,90 €
Herbal tea – A carefully selected blend of beneficial herbs. Refreshing taste.	
Apple	1,90 €
Sun-ripened apples guarantee a fresh fruity flavor.	
Summer Berry	1,90 €
Delightful blend of fruits with a taste of fresh strawberry and raspberry.	

ORGANIC TEAS by „Eilles“

Bio Rooibos Pure	2,40 €
South African rooibos in purest condition, delicate with a copper cup.	
Bio Früchte Fruit	2,40 €
Natural infusion with a full-bodied taste.	
Bio Baroness Grey Tea	2,40 €
Due to the freshness of lemon and bergamot this noble classic is a very special treat.	
Bio Vervenia Herbal Infusion	2,40 €
Stimulating infusion – can as well be used like a digestif after an enjoyable dinner.	
Bio Darjeeling Green	2,40 €
A green tea from the highlands of Darjeeling full of character with a soft-tart note.	
Bio English Breakfast	2,40 €
A blend from the best tea-gardens in South-India and Ceylon.	
Extra honey	0,70 €

Longdrinks & Cocktails with Alkohol

*** Red Pearl**

Gin, Prosecco an Blackcurrant Juice
4,70 €

*** Sophie´s**

Cointreau, Lemon and Orange Juice
5,30 €

***Fresh Life**

Martini dry and Ginger Ale
5,30

*** Spree Fire**

Gin, Grenadine, Tonic and Lime Juice
5,70 €

*** Americano**

Campari, Martini rosso, Mineral Water and Orange Juice
5,70 €

*** Mojito**

White Rum, Lemon Juice, Sugar and fresh Mint
6,20 €

*** Blue Lagoon**

Wodka, Blue Curacao and Sprite
6,20 €

*** Aperol Spritzer**

Aperol, Prosecco and Mineral Water
5,20 €

*** Tequila Sunrise**

Tequila, Orange Juice and Gremnadine
5,20 €

Long Drinks & Cocktails without Alkohol

*** Red Cat**

Cherry Juice, Lime Juice and Sprite
4,20 €

*** Mosquito**

Tonic, Lemon Juice, Sugar and fresh Mint
5,20 €

*** Red Apple**

Grenadine, Lemon Juice, Apple Juice and Mineral Water
5,20 €

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