

Café Intermezzo

Das Europäische KaffeehausSM
Seit 1979



COFFEE SPECIALTIES

Intermezzo House Coffee... Proudly serving Batdorf & Bronson coffee. Priced for each person, unlimited refills \$3.70

Coffee Infusion... “French Press” infused at your table (about 3 cups). \$4.60

Espresso... la crème de café ... the essence of pure, rich coffee \$2.80

Espresso Doppio... double espresso (with lemon twist, if you so request) \$3.90

Caffé Americano... double espresso diluted with purified water \$3.90

Turkish Coffee...
(Notice: The grounds remain in the pot, some passing into your cup, making this extremely strong.) \$5.40

Café Cubano... double-rich espresso extraction with caramelized sugar \$4.20

CAPPUCCINOS & CAFE LATTES

Cappuccino Italiano... espresso and steamed milk with froth. Classico (sm) \$4.40 Generoso (Lrg) \$7.70

Intermezzo Cappuccino... espresso, the essence of coffee, with steamed cream, cocoa, all topped with fresh whipped cream & cinnamon. Classico (sm) \$5.20 Generoso (Lrg) \$8.50

Caffé Latte... espresso crème de café with steamed milk Classico (sm) \$4.90 Generoso (Lrg) \$7.70

Caffé Intermezzo... espresso with steamed cream, essence of almond, cocoa powder and almond slices. Classico (sm) \$5.70 Generoso (Lrg) \$8.75

Caramel Cappuccino... espresso crème di caffè with steamed cream and caramel, topped with Schlag. Classico (sm) \$5.60 Generoso (Lrg) \$8.70

Vanilla Latte... Espresso crème de café with steamed milk and vanilla. Classico (sm) \$5.70 Generoso (Lrg) \$8.75

Ciocoloccino... rich, pure Dutch Chocolate steamed in cream, added to espresso with Schlag and cocoa powder Classico (sm) \$5.50 Generoso (Lrg) \$8.70

Ciocoloccino Bianco... Dutch White chocolate steamed in cream and milk with espresso and Schlag. Classico (sm) \$5.90 Generoso (Lrg) \$8.95

Caffé Mocha... espresso crème de café with steamed milk, pure Swiss chocolate and Schlagober. Classico (sm) \$5.60 Generoso (Lrg) \$8.75

Cubano Latte... Café Cubano with steamed milk. Classico (sm) \$4.40 Generoso (Lrg) \$7.50

CHILLED COFFEES

Café Johannes... espresso doppio over two scoops of vanilla ice cream, with Schlag \$7.00

Caffé Alpine... espresso, white chocolate and cream, all over ice \$5.90

Granita Cappuccino... Granules of sugar and ice mixed with espresso, milk, cocoa, and Schlag \$6.95 Add Vanilla Vodka \$4.95

COFFEES WITH ALCOHOL

Café Salzburg... espresso, milk, chocolate, vanilla, and Tuaca Vanilla/Herb Liqueur \$10.40

Bailey’s Cappuccino... espresso, the essence of coffee, with steamed cream and Bailey’s Irish Cream Liqueur \$10.90

Irish Coffee... Café Intermezzo House Coffee, Irish Whiskey and whipped cream. \$10.10

Café Dolce Vita... cappuccino with Irish Cream and hazelnut liqueurs over ice \$10.90

HOT CHOCOLATES

Intermezzo Hot Chocolate... rich steamed milk and cream, Dutch chocolate, fresh Schlag, and the essence of almond \$6.95

Hot Chocolate DeLuxe... rich steamed cream and milk, Dutch chocolate, fresh Schlag, and shaved dark chocolate \$6.10

Hot Chocolate Berlin... hazelnut-chocolate spread and cocoa steamed with cream and milk \$6.95

White Hot Chocolate DeLuxe... steamed cream and milk with Dutch white chocolate and vanilla \$6.95

TEAS

Iced tea (our own recipe) with refills \$2.95

A pot of hot tea freshly brewed to your order from whole leaf tea \$3.75.

A pot of hot water \$1.50
Honey, sugar and cream is available upon request at no charge.

BLACK

Earl Grey

English Breakfast

Cochin Masala Chai

Lemon Ginger

HERBAL

Lemon Mango

Peppermint

Egyptian Chamomile

Berry Berry

GREEN

Sencha Kyoto Cherry Rose

Jasmine

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SODAS AND JUICES

Coca-Cola... bottle of 8 oz. classic
(regular, diet) \$2.75

Sprite... 8 oz. bottle \$2.75

Hank's Root Beer, Philadelphia, 12 oz. \$2.95

Iced Tea... House recipe blended and brewed
with fresh leaf teas, unsweetened or sweetened
\$2.95

Orange Juice... \$3.00

Panna, (still), Italy, 500 ml. \$4.25, 1 liter \$6.50

San Pellegrino, 500 ml. \$4.25, 1 liter \$6.50

HARD CIDERS

All are bottled, chilled, carbonated.

Woodchuck... Vermont, 12 oz. \$5.75

BEERS

Stella Artois, Belgium, 12 oz. \$5.25

SweetWater 420 Extra Pale Ale, Atlanta, 5.6 %,
12 oz. \$5.50

Blue Moon Belgian White, Denver, 12 oz.
\$5.90

Erdinger Hefe-Weizen, (Wheat), Germany, 11.2
oz. \$6.00

Peroni, Nastro Azzuro, Italy, 11.2 oz \$6.00

Guinness Pub Draught, Ireland (Nitrogen can)
14.9 oz. \$6.50

Heineken, Holland, 12 oz. \$6.00

RED WINES

Cabernet Sauvignon, Austerity Paso Robles, California
*Notes: Aromas of black currant, blueberry, and thyme with
flavors of cocoa dust, pepper, and black cherry.*
Glass \$12.5 Bottle \$47

Malbec, DomaineBousquetWinery Mendoza, Argentina
*Notes: Intense aromas of blackberry with notes of red and black
currants.* Glass \$14 Bottle \$52

Merlot, Matanzas Creek Winery Sonoma County
*Notes: Nose opens to a medley of red plum, red cherry, tobacco
& chocolate covered raspberries.* Glass \$13 Bottle \$49

Red Blend (Cab., Zin., Sirah) Conundrum Red Califor-
nia *Notes: Rich and velvety aromas of floral notes with tones of
lavender, dried berries and baking chocolate. Silky round entry
with acid to balance the high fruit concentration.* Glass \$13
Bottle \$48

Pinot Noir, Cherry Cove Willamette Valley, Oregon
*Notes: Offers Supple red fruit, especially cranberry, without the
powerful punch often packed by its California counterparts.*
Glass \$14 Bottle \$52

FEATURED RED WINE Glass \$9 Bottle \$34

WHITE WINES

Pinot Grigio, Barone Fini Trentio-Alto Adige, Italy
*Notes: Soft and round with fruits filling the mouth with juicy
flavors. A lasting smooth finish.* Glass \$9 Bottle \$34

Chenin Blanc, Sauvion Vouvray Loire Valley,
France
*Notes: Pleasant notes of floral and ripe fruits veering
towards honey. Medium-bodied and food-friendly acidity.*
Glass \$9 Bottle \$34

Chardonnay, Maison Louis Latour l'Ardèche
Rhône Valley, France *Notes: Pleasant notes of apple
accompanied by minerality. The mouthfeel is long and
flexible with good balance.* Glass \$11 Bottle \$41

Sauvignon Blanc, The Crossings Marlborough,
New Zealand *Notes: Immediate citrus notes under-
pinned with grapefruit. Full and balanced with a mineral
finish.* Glass \$10 Bottle \$38

Grüner Veltliner, Grooner Niederosterreich, Austria
*Notes: Fresh, crisp wine with tart, green apple
and citrus aromas. Balanced acidity and clean
finish.* Glass \$9 Bottle \$34

Rosé, Le Ros, Languedoc-Roussillon, France
*Notes: Soft and gently fruity, this has redcurrant as well as
red-plum flavors lightly cut with acidity. The aftertaste is
soft, almost off-dry. It is immediately attractive and
drinkable.* Glass \$9 Bottle \$34

FEATURED WHITE WINE

Glass \$9 Bottle \$34

COCKTAILS

Mimosa... orange juice and sparkling wine \$8.00

Bellini... peach nectar and sparkling wine \$8.00

Espresso Martini... Vanilla vodka, coffee
liqueur, chocolate liqueur, and fresh espresso.
\$11.50

French 75... Lemon, sugar, and Tanqueray Gin
are shaken, strained and topped with champagne
to recreate this timeless World War I era cocktail
\$11.00

Peach Martini... Citrus vodka, peach schnapps,
and peach nectar, topped with champagne. \$11.00

Sazerac... A New Orleans classic recreated with
Redemption Rye, sugar, Peychaud's bitters, and,
of course, an absinthe rinse.
Served neat \$12.00

Paris on Fire... Grand Marnier, Chambord,
pineapple juice, cranberry juice, and orange juice
all over ice \$12.00

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SMALL PLATES

HUMMUS**

Mushroom & Olive Tapenade | Burnt Chili Oil
Naan 9.5

GF **V** Substitute Naan with Cucumbers and Tomatoes

NAAN & LOX* **

Herb Cream Cheese | Tomato | Onion | Capers | Arugula 13.5

SPICY SEAFOOD DIP

Shrimp | Scallops | Crab | Garlic | Baguette 13

MUSSELS

Tomato | Garlic | Sherry Wine | Baguette 15

BAKED BRIE

Honey | Almonds | Pepper | Baguette 13

ITALIAN BRUSCHETTA

Tomatoes | Garlic | Basil | Balsamic | Olive Oil | Crostini 8

V without Parmesan Cheese

SPINACH & ARTICHOKE DIP

Spinach | Feta | Artichoke | Baguette 12



MAIN

BRAISED SALMON PORTOFINO

Asparagus | Mussels | Lemon Butter | Garlic
Herbs | Feta Cheese 26

SMOKED SALMON PASTA*

Dill | Capers | Onion | Cream | White Wine
Bontie Pasta 21

TOMATO BASIL PASTA

Tomato | Mushrooms | Onion | Garlic | Basil | Herbs 15

Add Grilled Chicken 7 | Add Chicken Sausage 4.5

Add Petite Salmon* 7 | Add Full Salmon* 13

V without Parmesan Cheese

SPICY TORTELLINI

Cream | Spices | Garlic | Cheese-Stuffed 17

Add Grilled Chicken 7 | Add Chicken Sausage 4.5

Add Petite Salmon* 7 | Add Full Salmon* 13

SEAFOOD CRÊPE

Crab | Shrimp | Scallops | Garlic & Green Onion
Cream | Cayenne Pepper 15.5

CHICKEN FLORENTINE CRÊPE

Feta | Creamy Spinach | Artichoke | Tomato 15.5

PASTRIES, DESSERTS

*Our Selections vary daily, according to
the whims of our Pastry Chefs.*

*We invite you to visit our Pastry Display Case.
A Tour Guide will describe each to you.*

Frutti di Bosco 12

Pastry with Schlag 9.9

Premium Vanilla Ice Cream 5

Nutella-Banana Crêpe 10

Nutella-Strawberry Crêpe 10

Mango Toasted Coconut Crêpe with Schlag 11.5

Mixed Berry Crêpe with Schlag 11.5

** These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

*** Naan Bread contains dairy.*

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BREAKFAST

(Served all day)

AMERICAN BREAKFAST*

Two Eggs | Choice of Chicken Sausage or Bacon
Rosemary Potatoes | Rye Bread or White Toast 12.5

Substitute Toast with a Croissant 2.5

BELGIAN WAFFLES 12

Add Strawberries 3.0

Add Mixed Berry Compote 3.5

Add Banana & Pecans 3.0

Add Mango Toasted Coconut 3.5

CLASSIC FRENCH TOAST 13

Add Strawberries 3.0

Add Mixed Berry Compote 3.5

Add Banana & Pecans 3.0

Add Mango Toasted Coconut 3.5

A LA CARTE

Strawberries 3.5

Bacon (3pcs) 4

Chicken Sausage 4.5

Rosemary Skillet Potatoes 4.5

Belgian Waffle (1 pc) 6.5

French Toast (2 Δ's) 4.25

Croissant 4

White Toast 1.5

Rye Bread 1.5

Balsamico Tomato 3

Asparagus 5

Spinach 4

Baguette 4

SALADS

GF SPINACH SALAD

Strawberry | Almonds | Feta | Red Onions

Lemon Ginger Poppy Seed Vinaigrette 13

Add Grilled Chicken 7 | Add Chicken Sausage 4.5

Add Petite Salmon* 7 | Add Full Salmon* 13

GF MANGO ARUGULA SALAD

Dried Cranberries | Almonds | Toasted Coconut

Lemon Ginger Poppy Seed Vinaigrette 13

Add Grilled Chicken 7 | Add Chicken Sausage 4.5

Add Petite Salmon* 7 | Add Full Salmon* 13

CAESAR SALAD

Romaine | Parmesan | Sourdough Croutons 11

Add Grilled Chicken 7 | Add Chicken Sausage 4.5

Add Petite Salmon* 7 | Add Full Salmon* 13

GF TUSCAN BEET ROOT SALAD

Tuscan Greens | Goat Cheese | Oranges | Pecans

Spiced Orange Vinaigrette 13

Add Grilled Chicken 7 | Add Chicken Sausage 4.5

Add Petite Salmon* 7 | Add Full Salmon* 13

V without Goat Cheese

SANDWICHES

All sandwiches are served with your choice of Chips,
Balsamic Tomato or Side Salad

HAM & SWISS CIABATTA

Tomato | Dijon Horseradish Aioli 13

GRILLED PORTOBELLO SANDWICH

Lettuce | Tomato | Curry Mint Hummus Spread

Brioche 14.5

PASTRAMI & SWISS

Grilled Rye Bread | Dijon Horseradish Aioli 14.5

BURGER AMERICANA*

Cheddar, or Provolone or Swiss | Lettuce | Tomato | Onion 13

Add Bacon 4

CHICKEN SALAD CROISSANT

Apple | Cranberry | Celery | Almonds | Tomato

Organic Tuscan Lettuce 13.75

GRILLED CHICKEN BRIOCHE

Mushroom | Onion | Provolone Cheese

Lemon Dill Herb Spread 14.5

MEDITERRAEAN VEGGIE WRAP

Sliced Naan Bread | Hummus | Mushroom Papenada | Tomato

Spinach Leaves | Goat Cheese 12.5

Add Grilled Chicken 7 | Add Petite Salmon* 7

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

** Naan Bread contains dairy

GF Gluten-Free

V Vegan

X Requires Flatware

PASTRIES & DESSERTS

Additional pastries are available by visiting the pastry display, including vegan and gluten-free options. All Pastries are topped with our housemade Schlag (whipped cream).

Chocolate Peanut Butter Cup Cheesecake 9.8

Graham cracker crust topped with a rich chocolate peanut butter cheesecake filling including chunks of Peanut Butter Cups and decorated with the same, then drizzled with housemade peanut butter sauce and chocolate syrup.

Cookies & Cream Cheesecake 9.8

Our #1 selling cheesecake. Cookies crust topped with Epic’s creamy cheesecake, packed with chocolate cookies throughout. It is decorated with cookies and drizzled with white chocolate and dark chocolate syrup.

Hazelnut Chocolate Cheesecake 9.8

Cocoa crust topped with alternate layers of Epic’s classic cheesecake and hazelnut chocolate cheesecake layers. It is decorated with chocolate hazelnut spread.

Tiramisù Cheesecake 9.8

Cocoa crust filled with a coffee cheesecake layerd with esprso-drenched lady fingers; dusted with a premium cocoa powder.

Traditional Cheesecake 9.8

Graham cracker crust topped with our Epic creamy cheesecake.

White Chocolate Amaretto Cheesecake 9.8

Almond Graham crust topped with our creamy Epic almond-infused cheesecake. Decorated with whipped cream and hand-shaved premium white chocolate curls.

White Chocolate Raspberry Cheesecake 9.8

Graham crust topped with our Epic cheesecake filled with fresh raspberries; enrobed with premium white chocolate ganache and white chocolate chips.

Frutti di Bosco 12

Shortcrust pastry base filled with Chantilly cream, topped with a layer of sponge cake and lavishly garnished with an assortment of lingonberries, raspberries, red currants and strawberries.

Tiramisù 9.8

Layers of espresso and rum-drenched sponge cake, dusted with cocoa powder.

Carrot Torte 9.8

Two layers of moist carrot cake packed with an array of spices, including cinnamon, allspice and nutmeg. Filled and encased with our housemade cream cheese frosting; garnished with toasted walnuts and pecans.

Heavenly Lemon Torte 9.8

Two layers of moist refreshing lemon cake filled with lemon butter cream and lemon curd. Covered with our yellow lemon cream cheese frosting and decorated with lemon buttercream and plain buttercream rosettes, topped with lemon icing dots.

Light & Dark Torte 9.8

Two layers of rich chocolate cake filled and enrobed with our delicious housemade cream cheese and a light chocolate syrup frosting; decorated with a black and white chocolate flute.

Red Velvet Torte 9.8

Two layers of our moist red velvet cake, layered and enrobed with our housemade cream cheese frosting, and coated with red velvet cake crumbs, piped with cream cheese stars.

Strawberry Crème Torte 9.8

Two layers of strawberry-crème cake filled with cool and refreshing strawberry buttercream and strawberry glaze; enrobed with strawberry buttercream, decorated with strawberry rosettes and white chocolate drizzle.

Tres Leches Torte 9.8

Thick sponge cake soaked with traditional three milks and finished with a light vanilla frosting.

German Chocolate Torte 9.8

Traditional layers of German chocolate cake and creamy coconut pecan filling, frosted with chocolate butter cream and topped off with more coconut pecan filling.

Chocolate Ganache 9.8

Rich chocolate buttermilk cake soaked with Godiva chocolate liqueur and layered with chocolate ganache, chocolate frosting and chocolate shavings.

Triple Chocolate Torte 9.8

Smooth and silky triple chocolate torte baked with chocolate cake and iced with our very own chocolate butter cream frosting and chocolate ganache.

Cannoli Cheesecake 9.8

Graham cracker crust topped with our Epic Ricotta Cheesecake filling infused with Orange flavor and layered with mini chocolate chips throughout. Decorated with whip cream, chocolate coated Cannoli Cookie filled with Orange Chocolate butter cream and sprinkled with pistachio, chocolate chips and cannoli cookie crumbs.

Hazelnut Chocolate-Banana Crêpe 10

Housemade and hand-spun crêpe, bananas, candied pecans, Hazelnut Chocolate and powdered sugar

Hazelnut Chocolate-Strawberry Crêpe 10

Housemade and hand-spun crêpe, strawberries, Hazelnut Chocolate and powdered sugar

Premium Vanilla Ice Cream 5