

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

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

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

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

Merlot, Matanzas Creek Winery Sonoma County
*Notes: Nose opens to a medley of red plum, red cherry,
tabacco & chcoloate covered raspberries. The palate is sleek
and savory with an elegant and lengthy finish.*
Glass \$13 Bottle \$49

Malbec, Domaine Bousquet Winery
Mendoza, Argentina
*Notes: Intense aromas of blackberry with notes of red and
black currants. Mouthfeel of ripe plums with soft and elegant
tannins. Excellent structure with long finish.*
Glass \$13 Bottle \$49

Pinot Noir, Alta Luna Trentino-Alto Adige, Italy
*Notes: Ruby red color with notes of berry, spice, and tobacco.
Soft and supple tannins balanced with ripe cherry fruit.*
Glass \$10 Bottle \$38

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

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

Rosé, Le Rosé 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

Chardonnay, Kunde Estate Sonoma County,
California *Notes: Aromas of green apple and marzi-
pan lead to a palate of cantaloupe with a buttery vanilla
finish.* Bottle \$45

Riesling, Urban Mosel, Germany *Notes: Dry
with aromas of peaches and honey. Clean and refresh-
ing; not sweet for a riesling.*
Glass \$9.5 Bottle \$36

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 cham-
pagne 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 Redemp-
tion Rye, sugar, Peychaud's bitters, and, of
course, an absinthe rinse. Served neat \$12.00

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BREAKFAST

(Served all day)



AMERICAN BREAKFAST*

Two Eggs | Choice of Chicken Sausage or Bacon
Rosemary Potatoes, Wheat or White Toast 11

Substitute Toast with a Croissant 2.5

AMERICAN OMELETTE

Tomato | Onion | Cheddar Cheese | Bacon
Rosemary Potatoes (GF) or Toast 12.5

GF EGG WHITE OMELETTE

Broccolini | Goat Cheese | Red Pepper Coulis
Side of Berries 11.5

X CROQUE-MADAME*

Swiss | Ham | Béchamel | Sunny-Side Egg | Dijon
Rosemary Potatoes 11.5

X CROISSANT WITH SCRAMBLED EGGS

Egg | Cheddar | Tomatoes 10.5



EGGS BENEDICT*

English Muffin | Poached Eggs | Ham | Hollandaise
Rosemary Potatoes 12

SMOKED SALMON BENEDICT*

English Muffin | Poached Eggs | Hollandaise
Rosemary Potatoes 12

AVOCADO TOAST*

Sprouted Grain | Avocado | Roasted Tomatoes
Burnt Chile Oil | Eggs 10

(V) without Herb Aioli



BELGIAN WAFFLES 11

Add Strawberries 2.5

Add Bananas & Pecans 2.5

Add Mixed Berry Compote 2.5

Add Toffee Pecan Sauce 3.5



CLASSIC FRENCH TOAST 11

Add Strawberries 2.5

Add Bananas & Pecans 2.5

Add Mixed Berry Compote 2.5

Add Toffee Pecan Sauce 3.5

A LA CARTE

2 eggs*, any style 3

Berries 3

Bacon (3pcs) 3

Chicken Sausage 3

Avocado 2.5

Rosemary Skillet Potatoes 4

Belgian Waffle (1 pc) 6

French Toast (2 Δ's) 3.75

Croissant 4

Toast 1.5

Tomatoes 2.5

SOUPS

VEGETABLE
SOUP DU JOUR
Cup 6 | Bowl 8

SOUP DU JOUR
Cup 6 | Bowl 8

SALADS

CAESAR SALAD

Romaine | Parmesan | Sourdough Croutons 10

Add Grilled Chicken 6.5 | Add Crab Cake 8

Add Petite Salmon 6 | Add Full Salmon 12

GF BEET ROOT SALAD

Organic Tuscan Lettuce | Red Beets | Goat Cheese

Candied Pecans | Balsamic Vinaigrette 12

Add Grilled Chicken 6.5 | Add Crab Cake 8

Add Petite Salmon 6 | Add Full Salmon 12

(V) without Goat Cheese

GF GRILLED AVOCADO SALAD

Black Bean & Corn | Organic Tuscan Lettuce | Avocado

Roasted Tomato | Spiced Crema 13

Add Grilled Chicken 6.5 | Add Crab Cake 8

Add Petite Salmon 6 | Add Full Salmon 12

(V) without Herb Aioli

GF STRAWBERRY & GOAT CHEESE SALAD

Strawberries | Blueberries | Goat Cheese | Candied Pecans

Balsamic Vinaigrette 13

Add Grilled Chicken 6.5 | Add Crab Cake 8

Add Petite Salmon 6 | Add Full Salmon 12

(V) without Goat Cheese

SANDWICHES

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

CHICKEN SALAD SANDWICH

Apple | Celery | Almonds | Tomato | Organic Tuscan Lettuce

Croissant or Sourdough 12.5

BURGER AMERICANA*

Cheddar | Lettuce | Tomato | Onion 11

MUSHROOM & BRIE BEEF BURGER*

Brie | Onion | Mushrooms 11

TRUFFLED CHEESE MELT

Sourdough | Fresh Mozzarella | Swiss Cheese | Truffled Onions

Truffled Lettuce 12

GRILLED CHICKEN MELT

Grilled Chicken | Brie | Onion | Mushrooms 12.5

MEDITERRANEAN WRAP**

Naan | Hummus | Mushroom Tapenade | Tomato

Romaine Lettuce | Goat Cheese 10.5

X CROQUE-MONSIEUR

Ham | Swiss | Mornay | Dijon 11.5

X HAM & SWISS CRÊPE

Ham | Swiss Cheese | Rosemary 11

* 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

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SMALL PLATES

HUMMUS**

Mushroom & Olive Tapenade | Burnt Chili Oil
Naan 9

(V) Substitute Naan with Cucumbers and Tomatoes

NAAN & LOX* **

Boursin Cheese | Tomato | Onion | Capers
Arugula 12

SPICY SEAFOOD DIP

Shrimp | Scallops | Crab | Garlic | Baguette 12

MUSSELS

Tomato | Garlic | Sherry Wine | Baguette 14

BAKED BRIE

Pepper | Honey | Baguette 11

ITALIAN BRUSCHETTA

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

(V) without Parmesan Cheese

SPINACH & ARTICHOKE DIP

Spinach | Mozzarella | Artichoke | Baguette 10

(GF) ANCHO CHILE DEVEILED EGGS

Five Develed Eggs | Ancho Chile | Herb Aioli 8

Charcuterie Platters



MEAT CHOICES:

1. **Prosciutto**
Dry-Cured,
Salty
2. **Calabrese Salami**
Pork with Spices
3. **Soppressata**
Uncured Pork
4. **Salami**
Uncured Beef & Pork

CHEESE CHOICES:

1. **Grand Cru Gruyère Reserve**
Savory, Bold, Nutty
2. **Buttermilk Blue Affinee**
Rich, Creamy, Earthy
3. **Mezzaluna Fontina**
Rich & Creamy, Mild,
Earthy
4. **Red Spruce Cheddar**
Rich, Buttery, Sharp
5. **Vintage Van Gogh**
Full, Undertones
of Caramel

Choice of Three 13, Five 17 or Seven 21

Charcuterie Platter is served with Lavosh, Olives,
Candied Pecans and Honey

MAIN

SMOKED SALMON PASTA*

Dill | Capers | Onion | Cream | White Wine 19

TOMATO BASIL PASTA

Tomato | Mushrooms | Onion | Garlic | Basil | Herbs 14

Add Grilled Chicken 6.5 | Add Crab Cake 8

Add Petite Salmon 6 | Add Full Salmon 12

(V) without Parmesan Cheese

SPICY TORTELLINI

Cream | Spices | Garlic | Cheese-Stuffed 15.5

Add Grilled Chicken 6.5 | Add Crab Cake 8

Add Petite Salmon 6 | Add Full Salmon 12

BUTTERNUT SQUASH RAVIOLI

Brown Butter | Sage | Pesto 17

Add Grilled Chicken 6.5 | Add Crab Cake 8

Add Petite Salmon 6 | Add Full Salmon 12

SEARED CHICKEN

Blackened Potatoes | Onion | Arugula | Red Wine
Herb Verde 18

CHICKEN DUXELLE CRÊPE

Mushrooms | Cream | Herbs | Onion 13

SEARED SALMON*

Onion | Mushroom | Broccolini | Gnocchi
Thyme Butter 24

SEAFOOD CRÊPE

Crab | Shrimp | Scallops | Garlic & Green Onion | Cream 14



RULES OF ENGAGEMENT

- Masks are required for entry and must be worn at all times when not at your table. While in the space, please remember to distance yourself from other guests whenever possible. Please wear your mask while interacting with our staff member.
- Your table is at least 6' away from other guests. Empty space is intentional - Please refrain from moving tables or chairs.
- At this time, we are not accepting cash. To leave a tip, please consider doing so on your credit card.
- Hand sanitizer is available to you throughout the Café, please consider using it before and after you dine with us.

* 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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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 9.5

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 9.5

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 9.5

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 9.5

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

Traditional Cheesecake 9.5

Graham cracker crust topped with our Epic creamy cheesecake.

White Chocolate Amaretto Cheesecake 9.5

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 9.5

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 9.5

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

Carrot Torte 9.5

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 9.5

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 a sugar candy lemon wedge.

Light & Dark Torte 9.5

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 9.5

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 9.5

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 9.5

(The best Tres Leches this side of the border.)
Thick sponge cake soaked with traditional three milks and finished with a light vanilla frosting.

Mixed Berry Crêpe with Schlag 9

Housemade and hand-spun crêpe with seasonal berry compote, topped with our housemade Schlag (whipped cream).

Hazelnut Chocolate-Banana Crêpe 9

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

Hazelnut Chocolate-Strawberry Crêpe 9

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

Premium Vanilla Ice Cream 4