



bowls

fruity bowl

12.9

base: mango, strawberry, banana,
coconut milk, agave syrup

acai bowl

12.9

base: wild berries, açai, banana,
coconut milk, agave syrup

+ almond butter 1.5



= vegan

topped with a variety of ingredients –
all available in vegan options



sweets

overnight oats

9.9

homemade Bircher muesli, with diced apples,
chopped hazelnuts, shredded coconut, cinnamon,
whole milk, yogurt, and honey – topped with
hazelnuts and a drizzle of agave syrup

french toast

15.5

two slices of fluffy brioche, soaked in a mix of egg,
cream, milk and cinnamon, pan-fried until golden
brown – topped with seasonal fresh fruit

optional: nutella or maple syrup

+ both 0.5

+ pistachio cream 1.5



thebreakfastclub

salty



our sourdough bread is sourced from Brotalgut.

avocado crush 13.9

crusty sourdough bread from Brotalgut with house-made avocado cream — topped with oven-roasted cherry tomatoes, pomegranate seeds & mixed seeds

- + Stracciatella di Burrata 3.0 (Büffel Bill)
- + feta 2.0
- + bacon 2.0
- + fried egg 2.0
- + scrambled egg 3.0



our stracciatella di bufala is sourced from Büffel Bill.

upper east bite 14.5

crispy toasted sesame bagel with whipped honey cream cheese, fresh arugula & crunchy pickles, topped with tender pastrami, house-made mustard drizzle, pickled red onions & black sesame

- + fried egg 2.0



our eggs are sourced from our local weekly market.

bloggers bagel 13.9

toasted sesame bagel with cream cheese, scrambled eggs, cherry tomatoes & house-made guacamole

- + bacon 2.0
- + feta 2.0
- + halloumi cheese 3.0

salty



our sourdough bread is sourced from Brotalgut.

sunnyside ceasar

14.9

toasted Brotalgut sourdough with house-made guacamole, topped with a golden free-range egg, fresh arugula, shaved parmesan & a creamy, savory house-made Caesar drizzle

+ bacon 2.0

+ extra fried egg 2.0



our stracciatella di burrata is sourced from Büffel Bill.

velvet garden

15.5

toasted Brotalgut sourdough with creamy stracciatella di burrata (Büffel Bill), grilled eggplant & garlic, drizzled with house-made chimichurri, juicy pomegranate seeds & a hint of lemon zest

+ fried egg 2.0

+ scrambled egg 3.0

shakshuka

14.9

spiced tomato & bell pepper sugo with two poached eggs, topped with feta, sunflower seeds, parsley, black sesame & fresh cilantro, served with a slice of fluffy country bread

+ bacon 2.0



spicy

= vegan



our eggs are sourced from our local weekly market.

salty



our sourdough bread is sourced from Brotalgué.

mango unchained 15.5

golden brioche with house-made creamy avocado mango salsa, a hint of lime & cilantro, pan-fried halloumi with a honey drizzle, fried egg & sweet-spicy chili mayo

+ bacon 2.0

+ extra fried egg 2.0



our stracciatella di bufala is sourced from Büffel Bill.

pop eye 14.9

golden toasted triple brioche with house-made truffle mayo, creamy spinach, caramelized onions, fried egg - topped with Grana Padano, parsley & black sesame

+ bacon 2.0

+ extra fried egg 2.0

egg drop sandwich 15.5

two slices of fluffy brioche with creamy scrambled eggs, melted Edam, house-made guacamole & a sweet-spicy house sauce, topped with fresh parsley, black sesame & sriracha

+ bacon 2.00



our eggs are sourced from our local weekly market.



= spicy



= vegan

cake

banana bread various flavours

5.9

two slices of moist banana bread topped
with fresh seasonal fruits & powdered
sugar

+ almond butter 1.5

vegan options available 



= vegan

avocado lime

5.5



lemon blueberry cake

5.5

brownie with tahini

5.5

our cakes are made by bisou cake
studio

hot drinks

espresso	2.5
espresso doppio	3.9
espresso macchiato	2.9
black coffee	4.2
americano	2.9
cappuccino	4.7
flat white	4.9
latte macchiato	4.9
milk coffee	4.8
hot chocolate	4.9
white chocolate	4.9
mocha black/white	5.2
chai latte	5.5
dirty chai	5.9
decaf coffee	4.5
decaf cappuccino	4.7

also available with oat or lactose-free milk **+ 0.2**

coconut **+ 0.3**

specials

iced coffee

5.9

dalgona coffee cream, whipped until creamy, served with cold milk, ice & lightly sweetened

also available with oat or lactose-free milk

+ 0.2

coconut milk

+ 0.3

iced coco mango cloud

6.5

mont blanc iced coffee

5.5

double espresso over ice, topped with a light and airy vanilla cream

soda limette minze

5.9

sparkling water with elderflower syrup, fresh mint, lime, and raw cane sugar

homemade ice tea

5.9

various flavors – available upon request

matcha

matcha latte	6.2
iced matcha latte	6.2
iced mango matcha latte	6.9
iced strawberry matcha latte	6.9
iced blubberry matcha latte	6.9
iced coco matcha cloud	6.9
iced vanilla matcha	6.9
iced banana matcha	6.9

refreshments

wasser still

Randegger Gourmet Naturell

3.5	5.2
0,25L	0,5L

wasser sparkling

Randegger Gourmet Mineral

3.5	5.2
0,25L	0,5L

fritz drinks

fritz-kola: original, sugar-free

fritz-limo: organic apple spritzer, organic rhubarb spritzer

0,33L	4.2
-------	-----

juices

orange juice

0,2L	3.5	0,4L	4.8
------	-----	------	-----

multi juice

0,2L	3.5	0,4L	4.8
------	-----	------	-----

blackcurrant nectar

0,2L	3.5	0,4L	4.8
------	-----	------	-----

mango nectar

0,2L	3.5	0,4L	4.8
------	-----	------	-----

passion fruit nectar

0,2L	3.5	0,4L	4.8
------	-----	------	-----

als spritzer

0,2L	3.1	0,4L	4.2
------	-----	------	-----

tea

hot lemon	with fresh lemon	4.9
mint tea	with fresh mint	4.9
orange ginger	with fresh orange and ginger	4.9
green tea	organic tea bag 	4.2
earl grey	organic tea bag 	4.2

aperitive

aperol spritz	8.9
sarti rosa	8.9
lillet berry	8.9
hugo	8.9
frizzante secco	4.9



beer

pils	leibinger	0,3 l	3.9
pils	leibinger alkoholfrei	0,3 l	3.8
seeradler	leibinger	0,3 l	3.9