

BRUNCH

Sat - Sun | 11.00 - 14.00

Whether you're a serial bruncher or you're just in the mood for something light, our new à la carte brunch has got something for everyone. Fancy a classic Avocado Toast? Dream of Eggs Your Way? Why not give in to your sugar cravings with our French Toast? Just stop by on any weekend and enjoy!

SMALL PLATES

Fruit salad (V)	
With orange juice, mint and sesame oil	6,00
Avocado toast (V)	
Bio sourdough toast, cilantro tahini, arugula salad, charred avocado and caramelized hazelnuts	9,00
Granola bowl organic yogurt	
With crunchy coconut granola, fresh fruit and honey	9,00
Banana tahini toast	
Bio sourdough toast, banana, tahini, maple syrup and bee pollen	9,00
Hummus with roasted tomatoes	
With pita bread (V)	14,00
Coconut chia pudding (V)	
Berries confit, fresh berries, toasted coconut and agave syrup	9,00

SHARING PLATTERS

Aufstrich platter	
Assorted bread with different spreads, egg salad, chive butter, smoked trout, ricotta and strawberries, ham and horseradish crème	16,00
Mezze platter	
Hummus, sweet peppers stuffed with fresh cheese, roasted eggplant with za'atar and fried halloumi cheese served with pita bread	18,00
Cheese platter	
Assorted artisanal organic raw milk cheeses from Jumi served with dried fruits, honey and fig mustard and Bio Joseph Brot	19,00

CLASSICS

Eggs your way	7,00	
Served with bio sourdough toast and your choice of sides:		
Avocado mash	+2,50	
Bacon	+1,60	
Käsekrainer	+2,00	
Mushrooms	+2,00	
Roasted tomatoes	+2,00	
Fried halloumi	+3,00	
Smoked salmon	+4,00	
Eggs Zoku's way		
Scrambled eggs, avocado mash, feta cheese, smoked salmon and broccolini served on bio sourdough toast		14,00
Eggs Benedict		
With two poached eggs on toasted Joseph Bread, Höllerschmid ham and Hollandaise		13,00
Substitute: Smoked salmon		+2,00
Turkish sunny side up eggs		
Tahini yogurt, roasted peppers and tomato sauce, cumin, chili flakes and Za'atar served with pita bread		14,00
Hamburger		
Dry Aged meat from Höllerschmid with caramelized onions, house made sauce, lettuce, tomato, jumi francin de rundi and french fries served on a butter brioche		16,00

SOMETHING SWEET

French toast	
With vanilla mascarpone, berries and maple syrup	11,00
Gluten free brownie	
With Hazelnuts served with vanilla ice cream	10,00
Vegan chia pancakes	
With berries and maple syrup	12,00
Churros	
With miso caramel sauce and lime zest	11,00
Organic chocolate sour cherry cake (V)	
With extra virgin olive oil and salt flakes	7,00
Cheesecake with berries	12,00



Any allergies? Please let our Chef or Sidekick know

THE LIVING KITCHEN

SIDES AND EXTRAS

Extra Eggs	+2,00
Green salad	+3,00
French fries	+5,00
Sweet potato wedges	+6,00
Avocado mash	+2,50
Bread Bio Joseph Brot	+5,00
Bio gluten free bread	+4,00
Fried halloumi	+3,00
Smoked salmon	+4,00
Mushrooms	+2,00
Roasted tomatoes	+2,00

SOMETHING FOR THE KIDS

Fruit bowl	5,00
Cheesy scrambled eggs	6,00
With Parmesan cheese	
Semmel	6,00
With butter, jam and chocolate spread	
Yogurt	6,00
With cereal and fruit	

DRINKS

BARISTA SPECIALS

Chai latte	4,50
Pumpkin spice latte	4,50
Hot chocolate	4,50

FRESH JUICES

Mr. Beet	
Orange, carrot and beetroot	4,50
Triple Impact	
Apple, ginger and cucumber	4,50
Just Glow	
Carrot, tangerine and apple	4,50



COCKTAILS

Espresso Martini	
<i>Espresso, vodka and coffee liquor</i>	
Rich, indulgent and creamy. The shot of espresso will make sure you feel ready for the day	9,50
Bloody Mary	
<i>Vodka, tomato juice, lime juice, Tabasco and Worcestershire sauce</i>	
Spicy, salty, and overall a savory flavor. The all-time classic	9,50
Violet Gin Fizz	
<i>Black Currant Tanqueray Royale, black currant syrup, lemon juice and soda</i>	
Our sweet take on the traditional Gin Fizz	9,00
Mimosa	
<i>Prosecco and orange juice</i>	
The queen of brunch drinks	6,50
Bellini	
<i>Prosecco and peach purée</i>	
The famous Italian refresher	6,50
Zoku Thyme	
<i>Grapefruit, thyme, lime juice and simple syrup</i>	
Grapefruit based mocktail infused with lush tones of thyme	7,50