

# 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

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

## SHARING PLATTERS

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

## CLASSICS

<b>Eggs your way</b>	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
<b>Eggs Zoku's way</b>	
Scrambled eggs, avocado mash, feta cheese, smoked salmon and broccolini served on bio sourdough toast	14,00
<b>Eggs Benedict</b>	
With two poached eggs on toasted Joseph Bread, Höllerschmid ham and Hollandaise	13,00
Substitute: Smoked salmon	+2,00
<b>Turkish sunny side up eggs</b>	
Tahini yogurt, roasted peppers and tomato sauce, cumin, chili flakes and Za'atar served with pita bread	14,00
<b>Hamburger</b>	
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

<b>French toast</b>	
With vanilla mascarpone, berries and maple syrup	11,00
<b>Gluten free brownie</b>	
With Hazelnuts served with vanilla ice cream	10,00
<b>Vegan chia pancakes</b>	
With berries and maple syrup	12,00
<b>Churros</b>	
With miso caramel sauce and lime zest	11,00
<b>Organic chocolate sour cherry cake</b> (V)	
With extra virgin olive oil and salt flakes	7,00
<b>Cheesecake with berries</b>	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 With Parmesan cheese	6,00
Semmel With butter, jam and chocolate spread	6,00
Yogurt With cereal and fruit	6,00

# 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	13,00
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
Belsazar Rose and Cherry Tonic	
<i>Belsazar Rose Vermouth and Cherry Tonic</i> Fruity, powerful and sweet, elevate your aperitivo.	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 Out Lyre	
Lyre's non alcoholic gin, pineapple juice and coconut syrup topped with non alcoholic Lyre's spiced rum	8,50