

BRUNCH

Sat - Sun | 11.00 - 14.00

Whether you're a serial bruncher or you're just in the mood for something light, our 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	8,00
Avocado toast (V)	
Bio sourdough toast, cilantro tahini, arugula salad, charred avocado and caramelized hazelnuts	11,00
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	19,00
Cheese platter	
Assorted artisanal organic raw milk cheeses from Jumi served with dried fruits, honey and fig mustard and Bio Joseph Brot	20,00

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		15,00
Eggs Benedict		
With two poached eggs on toasted Joseph Bread, Höllerschmid ham and Hollandaise		15,00
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		15,00
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		17,00

SOMETHING SWEET

French toast	
With vanilla mascarpone, berries and maple syrup	12,00
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	10,00



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	3,00
Yogurt With cereal and fruit	6,00

DRINKS

BARISTA SPECIALS

Chai latte	5,50
Pumpkin spice latte	5,50
Hot chocolate	5,50

FRESH JUICES

Mr. Beet Orange, carrot and beetroot	6,00
Triple Impact Apple, ginger and cucumber	6,00
Just Glow Carrot, tangerine and apple	6,00



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 <i>Lyre's non alcoholic gin, pineapple juice and coconut syrup topped with non alcoholic Lyre's spiced rum</i>	8,50