## **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 (§) With orange juice, mint and sesame oil	6,00
Avocado toast (§) Bio sourdough toast, cilantro tahini, arugula salad, charred avocado and caramelized hazelnuts	9,00
Sweet pea toast With lemon ricotta cream	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 (9)	14,00
Coconut chia pudding (§) Berries confit, fresh berries, toasted coconut and agave syrup	9,00

Hummus with roasted tomatoes With pita bread (P)  Coconut chia pudding (P)  Berries confit, fresh berries, toasted coconut and agave syrup	9,00	Hamburger With caramelized onions, house made sauce, lettuce, tomato, jumi francin de rundi and french fries served on a butter brioche
SHARING PLATTERS		SOMETHING SWEET
Aufstrich platter Assorted bread with different spreads, egg salad, chive butter, smoked trout, ricotta and strawberries, ham and horseradish crème	16,00	French toast With vanilla mascarpone, berries and masyrup Gluten free brownie With Hazelnuts served with vanilla ice co
Mezze platter Hummus, sweet peppers stuffed with		Vegan chia pancakes With berries and maple syrup
fresh cheese, roasted eggplant with za'atar and fried halloumi cheese served with pita bread	18,00	Churros With miso caramel sauce and lime zest
Cheese platter Assorted artisanal organic raw milk cheeses from Jumi served with dried fruits, honey and fig mustard and Bio		Organic chocolate sour cherry cake (§) With extra virgin olive oil and salt flake

CLASSICS	
Eggs your way Served with bio sourdough toast and your choice of sides:	7,00
Avocado mash Bacon Käsekrainer Mushrooms Roasted tomatoes Fried halloumi Smoked salmon	+2,50 +1,60 +2,00 +2,00 +2,00 +3,00 +4,00
Eggs Zoku's way Scrambled eggs, avocado mash, feta cheese, smoked salmon and broccolini served on bio sourdough toast	14,00
Turkish sunny side up eggs Tahini yogurt, roasted peppers and tomato sauce, cumin, chili flakes and dukkah served with pita bread	14,00
Chickpea salad With green goddess dressing, fattoush, spinach, arugula, fennel, Granny Smith apples and caramelized walnuts Add halloumi	13,00 +3,00
Hamburger With caramelized onions, house made sauce, lettuce, tomato, jumi francin de rundi and french fries served on a butter brioche	16,00

## OMETHING SWEET

SHARING PLATTERS  Aufstrich platter  Assorted bread with different spreads, egg salad, chive butter, smoked trout,		French toast With vanilla mascarpone, berries and maple syrup	11,00
icotta and strawberries, ham and norseradish crème	16,00	Gluten free brownie With Hazelnuts served with vanilla ice cream	10,00
Mezze platter	10,00		10,00
Hummus, sweet peppers stuffed with		Vegan chia pancakes With berries and maple syrup	12,00
resh cheese, roasted eggplant with ca'atar and fried halloumi cheese served with pita bread	18,00	Churros With miso caramel sauce and lime zest	11,00
Cheese platter		Organic chocolate sour cherry	

19,00

Joseph Brot

Cheesecake with berries

7,00

12,00

fruits, honey and fig mustard and Bio

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		COCKTAILS	
Chai latte Pumpkin spice latte Hot chocolate	4,50 4,50 4,50	Espresso Martini Espresso, vodka and coffee liquor Rich, indulgent and creamy. The shot of espresso will make sure you feel ready for the day	13,00
FRESH JUICES  Mr. Beet  Orange, carrot and beetroot	4,50	Bloody Mary Vodka, tomato juice, lime juice, Tabasco and Worcestershire sauce Spicy, salty, and overall a savory flavor. The all-time classic	9,50
Triple Impact Apple, ginger and cucumber  Just Glow Carrot, tangerine and apple	4,50 4,50	Belsazar Rose and Cherry Tonic Belsazar Rose Vermouth and Cherry Tonic Fruity, powerful and sweet, elevate your aperitivo.	9,00
		Mimosa Prosecco and orange juice The queen of brunch drinks	6,50
		Bellini Prosecco and peach purée The famous Italian refresher	6,50

8,50

Lyre's non alcoholic gin, pineapple juice and coconut syrup topped with non alcoholic

Zoku Out Lyre

Lyre's spiced rum