





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 	
With orange juice, mint and sesame oil	8,00
Avocado toast 	
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 	14,00
Coconut chia pudding 	
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 	
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

DRINKS

BARISTA SPECIALS	
Iced Coffee	5,00
Chai Latte	6,00
Flavoured Latte	5,50
<i>Caramel, Vanilla, Coconut</i>	
Iced Coconut Latte	6,00

FRESH JUICES	
Mr. Beet	6,00
Orange, Carrot and Beetroot	
Triple Impact	6,00
Apple, Ginger and Cucumber	
Just Glow	6,00
Carrot, Orange and Apple	
Fresh Orange Juice	4,50
Healthy Ginger Shot	3,00

MOCKTAILS	
Sparkling Raspberry Lime-Aide 0,5L	7,00
Tropical Mule	10,00
Bright passionfruit and mango meet a splash of lime, topped with fiery ginger beer. A crisp twist on tropical refreshment.	

SOMETHING FOR THE KIDS	
Fruit bowl	5,00
Cheesy scrambled eggs	6,00
With Parmesan cheese	
Semmel	3,00
With butter, jam and chocolate spread	
Yogurt	6,00
With cereal and fruit	



COCKTAILS	
Disaronno Fizz	11,00
Disaronno Amaretto, fresh orange juice, and a splash of sparkling wine. Light, bubbly, and perfect for brunch or sunset sipping.	
Espresso Martini	13,00
Ice-cold classic: Ketel One, Wiener Mocca, and a shot of Koffeinschmiede coffee.	
Wake-up Call	11,00
Vodka meets Triple Impact juice. A bold mix of apple, cucumber, and ginger. Fresh, fiery, and made to energize.	

BUBBLES	Glass Bottle	
Mimosa	7,00	
Bellini	7,00	
Passion or Strawberry Secco	7,00	
Born Rosé BRUTal	8,00	40,00
Fili Prosecco	7,00	35,00