

Easter Brunch

Sunday, 5 April | 11.00–14.00
€65 p.p. | Kids (4–11 years): €25

*Incl. unlimited Barista Coffee, selection of Homemade
Natural Juices and local Sparkling Wine.*

Chef's Choice Sharing Dishes

Smoked Organic Salmon

Label Rouge Quality - Origin Norway

With sun-dried tomatoes, olives, and shallots

Easter Sunday Ham

AMA - Ötscherblick Schwein

Homemade slow-cooked ham served alongside horseradish, mustard, crudités, and Joseph Brot bread, eggs.

Eggs Benedict

With a spring twist of fresh herbs for a seasonal aroma, served on Joseph Brot's signature bread.

Green Asparagus

Tender spring asparagus served with poached eggs, finished with hollandaise sauce.

Vegan option available: Swap the egg for king oyster mushroom and no hollandaise

Avocado Toast

Layered on Joseph Brot's toast, topped with fragrant dukkah and crisp radish for a bright, textured spring bite.

Homemade Italian-Style Tiramisu

Vegan Cupcakes

Our homemade vegan cupcakes are made with locally sourced, plant-based ingredients, a feel-good treat everyone can enjoy.

The Living Kitchen

Any allergies? Please let a Sidekick know



Vegetarian



Vegan

