

# 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 Weekend Crepes? 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, mizuna salad, charred avocado and caramelized hazelnuts 9,00

### Granola Bowl Organic Yogurt

With crunchy coconut granola, fresh fruit, and honey 8,00

### Banana Tahini Toast

Bio sourdough toast, banana, tahini, maple syrup and bee pollen 9,00

### Balsamic Roasted Tomatoes & Hummus on Toast

Bio sourdough toast, hummus, roasted tomatoes and dukkah 9,00

### Coconut Chia Pudding

Berries confit, fresh berries, toasted coconut and agave syrup 8,00

## SHARING PLATTERS

### Spanish Platter

Marinated olives, Serrano ham, Spanish tortilla, potato chips with "Espinaler" paprika sauce, shared tomato sauce served on bio sourdough toast. 18,00

### Mezze Platter

Hummus, sweet peppers stuffed with fresh cheese, roasted eggplant with za'atar and fried halloumi cheese served with pita bread. 18,00

### Cheese Platter

Assorted artisanal organic raw milk cheeses from Jumi served with dried fruits, honey and fig mustard and Bio Joseph Brot. 17,00

## CLASSICS

### Eggs Your Way 6,00

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 13,50

### Turkish Sunny Side Up Eggs

Tahini yogurt, roasted peppers and tomato sauce, cumin, chili flakes and dukkah served with pita bread 14,00

### Falafel Bowl

Falafel, baby spinach, couscous tabbouleh, preserved lemon, honeyed walnuts and hummus 12,50  
Add halloumi +3,00

### Pulled Pork Bennie

Pulled pork, soft boiled egg, spinach, and Hollandaise sauce served on a butter brioche 15,00

## SOMETHING SWEET

### Weekend Crepes

Hazelnut maple praline with raw milk butter 15,00

### Gluten Free Brownie

With Hazelnuts served with vanilla ice cream 10,00

### Grilled Banana Loaf

With smoked salt and honey butter 10,00

### Churros

Served with miso caramel sauce and lime zest 11,00

### Organic Sour Cherry Cake

Served with extra virgin olive oil and salt flakes 7,00

 Vegan

Any allergies? Please let our Chef or Sidekick know

# THE LIVING KITCHEN

## SIDES AND EXTRAS

Green salad	+3,00
French fries	+3,00
Sweet potato wedges	+4,50
Avocado mash	+2,50
Bread Bio Joseph Brot	+4,00
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
<b>Cheesy Scrambled Eggs</b> With Parmesan cheese	6,00
<b>Semmel</b> With butter, jam and chocolate spread	6,00
<b>Yogurt</b> With cereal and fruit	6,00

# DRINKS

## BARISTA SPECIALS

Chai Latte	4,50
Pumpkin Spice Latte	4,50
Hot Chocolate	4,50

## FRESH JUICES

<b>Mr. Beet</b> Orange, carrot and beetroot	4,50
<b>Triple Impact</b> Apple, ginger and cucumber	4,50
<b>Just Glow</b> Carrot, tangerine and apple	4,50



## COCKTAILS

<b>Espresso Martini</b> <i>Espresso, vodka and coffee liquor</i> Rich, indulgent and creamy. The shot of espresso will make sure you feel ready for the day	9,50
<b>Bloody Mary</b> <i>Vodka, tomato juice, lime juice, Tabasco and Worcestershire sauce</i> Spicy, salty, and overall a savory flavor. The all-time classic	9,50
<b>Violet Gin Fizz</b> <i>Black Currant Tanqueray Royale, black currant syrup, lemon juice and soda</i> Our sweet take on the traditional Gin Fizz	9,00
<b>Mimosa</b> <i>Prosecco and orange juice</i> The queen of brunch drinks	6,50
<b>Bellini</b> <i>Prosecco and peach purée</i> The famous Italian refresher	6,50
<b>Zoku Thyme</b> <i>Grapefruit, thyme, lime juice and simple syrup</i> Grapefruit based mocktail infused with lush tones of thyme	7,50