

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 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

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 9,00

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. 19,00

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 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 13,00
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	+5,00
Sweet potato wedges	+6,00
Avocado mash	+3,00
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
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

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

FRESH JUICES

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



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	9,50
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
Violet Gin Fizz <i>Black Currant Tanqueray Royale, black currant syrup, lemon juice and soda</i> Our sweet take on the traditional Gin Fizz	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 Thyme <i>Grapefruit, thyme, lime juice and simple syrup</i> Grapefruit based mocktail infused with lush tones of thyme	7,50