



BRUNCH

Saturday 09:00 - 16:00 Hot meals served until 1 hour before closing time.

The ingredients may vary depending on the season.

Brunch Menus

Soul Brunch 33 Focaccia with Salted butter and Honey Waffle with Spinach, Onzen Egg and Hollandaise Plum- Yogurt Bowl with Granola

Taste Brunch Blueberry - Smoothiebowl

Focaccia with Pea Guacamole and Sautéed Mushrooms Banana Bread with fresh Bananas and Almond Cream

Autumn Brunch 36

Focaccia with Pumpkin, pickled Red Cabbage, roasted Pumpkinseeds and New Roots Yogurt Waffle with Vermicelle Mousse and Plum compote Quinces-Yogurt Bowl with Granola

Do it yourself 36

Choose your 3 favorites from all brunch dishes.

Coffee & Tea

Flat White	6.5
Cortado	6
Americano	5.5
Es Presso	4
Matcha Latte	9
Hot Chocolate	6.5
Milky Oolong	8
Japanese Green Tea	8
Verbena (250ml)	6
Winterelfe (250ml)	6

= vegan

All prices are in CHF incl. VAT.

Meat declaration:
Beef and pork = Switzerland demeter
Pasture-raised chicken = Switzerland
Meat products = Italy organic



^{*} The brunch menus are also available gluten-free