

S O U L

KITCHEN
TASTE


BRUNCH

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

The ingredients may vary depending on the season.

Brunch menus

Soul Brunch 32
Focaccia with Salted butter and honey
Waffle with spinach, onion egg and hollandaise
Plum and yoghurt bowl with granola

 Taste Brunch 32
Chia pudding with stewed plums and New Roots yogurt
Focaccia with pea guacamole and sautéed mushrooms
Banana bread with fresh bananas and almond butter


Spring brunch 37
Focaccia with green asparagus, truffle vinaigrette and hollandaise
Strawberry and yogurt bowl with granola
Basque cheesecake with hazelnut ice cream

Do it yourself
Choose your 3 favorites from all the brunch dishes.

* The brunch menus are also available gluten-free

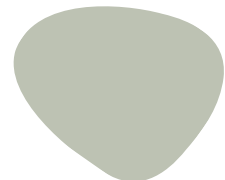
Coffee & Tea

Flat White	6.5
Cortado	6
Americano	5.5
Espresso	4
Matcha latte	9
Hot Chocolate	6.5
Milky Oolong	8
Japanese green tea	8
Verveine (250ml)	6
Winterelfe (Tea) (250ml)	6

 = vegan

All prices are in CHF incl. VAT.

Meat declaration:
Beef and pork = Switzerland Demeter
Pasture-fed chicken = Switzerland
Meat products = Italy Organic



Our staff will be happy to provide you with information on allergens.