

Ⓥ = vegetarian 🌱 = vegan () = option

SALTY

Breakfast Sandwich Ⓥ 17.5

scrambled eggs, cheddar, hot sauce, potato bun

add bacon + 4.5 CHF / add avocado + 7 CHF

add pastrami / burger patty / fried chicken + 10 CHF

Avocado Toast 🌱 19.5

sourdough bread, guacamole, avocado, fried chickpeas

add scrambled eggs + 6

Caesar Salad Small / Large Ⓥ 15 / 20

romaine lettuce, caesar dressing, grana cheese,

croutons, pickled onions

add bacon + 4.5 / add fried chicken + 10

Grilled Cheese Ⓥ 19

sourdough bread, cheddar, gruyere, hot honey, thyme

SMASHED BURGERS

- choose from 100% swiss dry aged beef or portobello mushroom
- one side included (breakfast fries / coleslaw / side salad)
- each burger comes at 170g and two patties
- served with burger sauce in a custom-made potato bun

Oklahoma Ⓥ cheddar, grilled onions, pickles 29.5

Guac Ⓥ cheddar, guacamole, pickled peppers 32.5

BBQ cheddar, bbq sauce, chipotle mayo, pickles, fried onions, bacon 32.5

Reuben Pastrami 1 beef patty, lou's pastrami, cheddar, gruyere, sauerkraut, house dressing 32.5

FRIED CHICKEN BURGERS

- 100% swiss chicken - deboned, skin-on chicken thigh, brined for 24 hours in buttermilk and our secret spice blend
- one side included (breakfast fries / coleslaw / side salad)
- vegetarian option: fried portobello mushroom

Classic Ⓥ burger sauce, house pickles, potato bun 29.5

Buffalo Ⓥ buffalo sauce, coleslaw, house pickles, potato bun 30.5

Chicken & Waffles Burger 33.5 homemade waffle, bacon, cheddar, honey butter, hot honey

Hot Honey Chicken Burger 30.5 chipotle mayo, hot honey, red cabbage, house pickles, potato bun

Spicy Mango Habanero Chicken Burger Ⓥ 31.5 homemade mango habanero hot sauce, mayo, coleslaw, pickled onions, potato bun

SIDES

Breakfast Fries 🌱 / Coleslaw Ⓥ / Side Salad Ⓥ 6.5

BRUNCH

BAGELS

add avocado + 7 CHF / add scrambled eggs + 6 CHF

Breakfast Bagel 21.5

bacon, fried egg, tomato, lettuce, mayo, hot sauce

Pastrami 26.5

lou's pastrami, dijonnaise, cheese, red cabbage, house pickles

Reuben Pastrami 26.5

lou's pastrami, house dressing, cheese, sauerkraut

Smoked Salmon 26.5

horseradish mayo, cream cheese, onions, capers, dill

Avocado 🌱 19.5

sliced avocado, cucumber, tomato, vegan ranch sauce, salad

WAFFLES

homemade waffles served with maple syrup

Chocolate Sauce Ⓥ 18

Dulce de Leche Ⓥ 18

Berry Compote Ⓥ 19

Apple Compote Ⓥ 19

Fried Chicken 24

fried chicken, honey butter, hot honey

add waffle + 6 CHF

PANCAKES

homemade fluffy pancake served with maple syrup

Chocolate Sauce Ⓥ 18

Dulce de Leche Ⓥ 18

Berry Compote Ⓥ 19

Apple Compote Ⓥ 19

Bacon, Fried Egg, Honey Butter 24

add pancake + 8 CHF

kids options available. / for further information on allergens in our dishes, please contact our staff. / all meat from CH. salmon msc wild caught, pacific.
all prices in CHF incl. 8.1% VAT.

SWEET

Cinnamon Roll 
homemade cinnamon roll

Banana Bread 
homemade banana bread with dates and chocolate

COFFEE

*all of our hot drinks are also available on ice/iced.
please choose from regular or oat milk.*

Espresso / Coffee	5
Doppio	6
Latte Macchiato	7.5
Cappuccino	6
Chai Latte	6.5
Tea black, green, ginger lemon, mint, verbenä	5

SOFT DRINKS

Lou's Lemonade 0.3L / 0.5L	5.5	7.5
Les Pétillantes Pamplemousse 0.33L	6.5	
Lurisia Aranciata Rossa 0.275L	6.5	
Coca Cola, Coca Cola Zero 0.33L	5.5	
Orange Juice 0.3L fresh pressed	8.5	
Thomas Henry 0.2L tonic water, ginger ale, ginger beer	6	
Water still / sparkling 0.33L / 1.0L	5.5	9.5
Tap Water per person, free refill	3	

COCKTAILS

Breakfast Gin & Tonic f.e.w. breakfast gin, tonic water	16
Espresso Martini vodka, coffee liqueur, simple syrup, espresso	16
Breakfast Martini dry gin, cointreau, lemon juice, orange jam	17
Bloody Mary vodka, tomato juice, lemon juice, spices	18
Snaquiri white rum, lime juice, simple syrup	9.5



SPARKLING



Prosecco Valdobbiadene Superiore D.O.C.G. Extra Dry Glera · Villa Sandi · Veneto IT <i>make it a mimosa! + 1.5 CHF</i>	8	56
Buscareto Rosé Rosé Spumante Brut Lacrima · Conti di Buscareto · Marche IT	9	59
Champagne Brut Réserve AOC Pinot Noir, Chardonnay, Pinot Meunier Philippe Gonet · Champagne FR		83

BEER

TAP

Sprint Lager 5.2% · 0.33L / 0.5L	5.5	7.5
Orion IPA 5.5% · 0.33L / 0.5L	6.5	8.5
Panaché 0.33l / 0.5L	5.5	7.5

BOTTLES *all beers from CH*



Dr. Brauwolf Wiediker Lager 5.2%	8.5
Oerlikon LucIPAn Session IPA 4.5%	9
St. Laurentius Liquid Sunshine Lager 5%	9
Dr. Brauwolf Witbier 4.6%	9
Ahoi Hill IPA 6.5%	9.5

Seasonal Beer *please ask our staff for daily options*

Möhl Straight Apple Cider 4.5%	8
Turbinenbräu Pause Lager non-alcoholic	8
Dr. Brauwolf NAPA non-alcoholic	9
Oerlikon Phantom IPA non-alcoholic	9



= 0.33l



= 0.1l



= 0.75l

all prices in CHF including 8.1% VAT.