

Ⓟ = vegetarian ♻️ = vegan () = option

SALTY

Breakfast Sandwich Ⓟ 16.5

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 CHF

Wedge Salad Ⓟ 14 / 19

iceberg lettuce, blue cheese, tomato, pickled onions,
buttermilk-herb dressing, croutons
add bacon + 4.5 / add fried chicken + 10

Grilled Cheese Ⓟ 18

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, homemade pastrami, cheddar, gruyere, sauerkraut, house dressing 31.5

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 Ⓟ 27.5

burger sauce, house pickles, potato bun

Buffalo Ⓟ 29.5

buffalo sauce, coleslaw, house pickles, potato bun

Chicken & Waffles Burger 32.5

bacon, cheddar, honey butter, hot honey

Hot Honey Chicken Burger 29.5

chipotle mayo, hot honey, red cabbage, house pickles, potato bun

SIDES

Breakfast Fries ♻️ / Coleslaw Ⓟ / Side Salad ♻️ 6.5

BRUNCH

BAGELS

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

Pastrami 25.5

homemade pastrami, dijonnaise, cheese, red cabbage, house pickles

Reuben Pastrami 25.5

homemade 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 Ⓟ 17

Dulce de Leche Ⓟ 17

Berry Compote Ⓟ 18

Banana & Brown Sugar Ⓟ 18

Fried Chicken 23

fried chicken, honey butter, hot honey

add waffle + 6 CHF

PANCAKES

homemade fluffy pancake served with maple syrup

Chocolate Sauce Ⓟ 17

Dulce de Leche Ⓟ 17

Berry Compote Ⓟ 18

Banana & Brown Sugar Ⓟ 18


Bacon, Fried Egg, Honey Butter 23

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  10
homemade cinnamon roll

Banana Bread  9
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, verbena 5

SOFT DRINKS

Lou's Lemonade 0.3L / 0.5L 5.5 7.5

Les Pétillantes Pamplemousse 0.33L 6.5

Polara Arancia 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 6
tonic water, ginger ale, ginger beer, bitter lemon

Water still / sparkling 0.33L / 1.0L 5.5 9.5

Tap Water per person, free refill 3

COCKTAILS

Breakfast Gin & Tonic 16
f.e.w. breakfast gin, tonic water

Espresso Martini 16
vodka, coffee liqueur, simple syrup, espresso

Breakfast Martini 17
dry gin, cointreau, lemon juice, orange jam

Bloody Mary 18
vodka, tomato juice, lemon juice, spices

Snaquiri 9.5
white rum, lime juice, simple syrup



SPARKLING



Prosecco Valdobbiadene 8 54

Superiore DOCG Extra Dry
Glera · Villa Sandi · Veneto IT

make it a mimosa! + 1.5 CHF

Buscareto Rosé 9 58

Rosé Spumante Brut
Lacrima · Conti di Buscareto · Marche IT

Champagne Brut Réserve AOC 83

Pinot Noir, Chardonnay, Pinot Meunier
Philippe Gonet · Champagne FR

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*



St. Laurentius hell 4.8% 8.5

Oerlikon LucIPAn Session IPA 4.5% 9

Dr. Brauwolf Red Ale 4.8% 9

Dr. Brauwolf Witbier 4.6% 9

Ahoi Hill IPA 6.5% 9.5

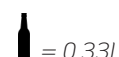
Seasonal Beer *please ask our staff for daily options*

Möhl Straight Apple Cider 4.5% 8

Turbinenbräu Pause Lager non-alcoholic 8

No Brainer Lager non-alcoholic 9

Oerlikon Phantom IPA non-alcoholic 9



= 0.33l



= 0.1l



= 0.75l

all prices in CHF including 8.1% VAT.