

SALTY

Breakfast Sandwich (v) 16.5

scrambled eggs, cheddar, hot sauce, potato bun

add bacon + 3.5 CHF / add avocado + 7 CHF

add pastrami / burger patty / fried chicken + 10 CHF

Avocado Toast (v) 19.5

sourdough bread, guacamole, avocado, fried chickpeas

add scrambled eggs + 6 CHF

Wedge Salad (v) 16 / 21

romain lettuce, blue cheese, bacon, pickled mustard seeds, fresh dill, buttermilk-herb dressing

Classic Chicken Burger 20.5

24 hour brined chicken thigh, burger sauce, house pickles, potato bun

Buffalo Chicken Burger 23.5

24 hour brined chicken thigh, buffalo sauce, coleslaw, house pickles, potato bun

Hot Honey Chicken Burger 23.5

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

Grilled Cheese (v) 16

sourdough bread, cheddar, gruyere, hot honey, thyme

SMASHED BURGERS

- choose from 100% swiss dry aged beef or portobello mushroom
- each beef burger comes at 170g and two patties
- served in a custom-made potato bun with burger sauce

Oklahoma (v) cheddar, grilled onions, pickles 23

Guac (v) cheddar, guacamole, pickled peppers 25

BBQ cheddar, bbq sauce, chipotle mayo, pickles, fried onions, bacon 25

Reuben Pastrami 1 beef patty, homemade pastrami, cheddar, gruyere, sauerkraut, house dressing 25

SIDES 6.5

Breakfast Fries (v) / Coleslaw (v) / Side Salad (v)

SWEET

Cinnamon Roll (v) 10

homemade cinnamon roll

Banana Bread (v) 9

homemade banana bread with dates and chocolate

BRUNCH

BAGELS

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

Pastrami 23

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

Reuben Pastrami 23

homemade pastrami, house dressing, cheese, sauerkraut

Smoked Salmon 23.5

horseradish mayo, cream cheese, onions, capers, dill

Avocado (v) 18.5

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

WAFFLES

homemade waffles served with maple syrup

Chocolate Sauce (v) 17

Dulce de Leche (v) 17

Berry Compote (v) 18

Banana & Brown Sugar (v) 18

Fried Chicken 22.5

fried chicken, honey butter, hot honey

Chicken & Waffles Burger 24.5

24 hour brined chicken thigh, bacon, cheddar, honey butter, hot honey

add waffle + 6 CHF

PANCAKES

homemade fluffy pancake served with maple syrup

Chocolate Sauce (v) 17

Dulce de Leche (v) 17

Berry Compote (v) 18

Banana & Brown Sugar (v) 18

Bacon, Fried Egg, Honey Butter 23

add pancake + 8 CHF

(v) = vegetarian (v) = vegan () = option / 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.

COFFEE

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

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

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	2	

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	

all prices in CHF including 8.1% VAT.



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

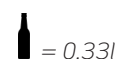
TAP

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

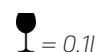
BOTTLES *all beers from CH*



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 <i>please ask our staff for daily options</i>	
Möhl Straight Apple Cider 4.5%	8
Appenzeller Leermond <i>non-alcoholic</i>	8
Oerlikon Phantom IPA <i>non-alcoholic</i>	9



= 0.33l



= 0.1l



= 0.75l