

Ⓟ = 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

6.5

### Breakfast Fries 🌱 / Coleslaw Ⓟ / Side Salad 🌱

# 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 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 Ⓟ 17.5

### Dulce de Leche Ⓟ 17.5

### Berry Compote Ⓟ 18.5

### Apple Compote 18.5

### Fried Chicken 23.5 fried chicken, honey butter, hot honey

add waffle + 6 CHF

## PANCAKES

homemade fluffy pancake served with maple syrup

### Chocolate Sauce Ⓟ 17.5

### Dulce de Leche Ⓟ 17.5

### Berry Compote Ⓟ 18.5

### Apple Compote 18.5


### Bacon, Fried Egg, Honey Butter 23.5

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**  11  
homemade cinnamon roll

**Banana Bread**  10  
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

**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 6  
tonic water, ginger ale, ginger beer

**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 56

Superiore DOCG Extra Dry  
Glera · Villa Sandi · Veneto IT

*make it a mimosa! + 1.5 CHF*

**Buscareto Rosé** 9 59

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*



**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

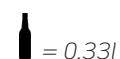
**Seasonal Beer** *please ask our staff for daily options*

**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.*