

Grains, Fruits & Yoghurts

Coconut Acai (PB) Coconut yoghurt, acai, banana, chia seeds, blue berries	55
Strawberries & Cream (D/V) Greek yoghurt, strawberries, almonds, pumpkin seeds, vanilla, maple syrup	55
Swiss Bircher Muesli (D/V) Fresh yoghurt, oats, green apple, honey	50
Organic Granola Bowl (D/V) Greek yoghurt, oat & wheat flakes, roasted almonds, honey	60

Our Avocado Toasts

"The Classic" (E) Poached eggs, avocado, beef bacon, sunflower seeds, fresh greens, toasted sourdough bread	75
The Omega 3 (E/S) Soft boiled eggs, avocado, smoked salmon, caper berries, pickled cucumber, toasted rye bread	90
Pure V (N/PB) Avocado, vegan feta cheese, sundried tomatoes, pine nuts, toasted sourdough bread	70

Breakfast Specialties

Vanilla Stacked Pancakes (D/E) Yoghurt & butterscotch banana sauce	80
French Toast "Jenga Style" (D/E) Thick sliced brioche, cinnamon, eggs, toasted almonds, mixed berries, maple syrup	80
Croque Monsieur (D) Turkey ham, gruyere cheese, béchamel sauce	80
Eggs Benedict (D/E) Poached eggs, turkey bacon, hollandaise sauce, toasted English muffin	80
Scrambled Eggs & Mushrooms (D/E/V) Truffle toast, melted brie	80
Shakshuka (E/V) Soft poached eggs, roasted tomato sauce, bell peppers, onions, harissa paste, fresh coriander	80
Spinach & Gruyere Cheese Omelette (D/E/V) Herb roasted tomatoes, sautéed potatoes.	75
Breakfast Board (D/E) Soft poached eggs, turkey bacon, sautéed potatoes, avocado & quinoa puree, grilled halloumi cheese, marinated olives, toasted rye bread	120

All the eggs we use for our dishes are free range and organic.

**D- Dairy / E- Eggs / N-Nuts / PB-plant based
S-Seafood / V-Vegetarian**