

**WELCOME &  
ENJOY**

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**MAESTRO / POSTFINANCE MIN. CHF 10.-  
VISA / MASTER CARD MIN. CHF 30.-**

# COFFEE CLASSICS

## BLACK

Coffee BLACK OR WITH CREAM .....	4.5
Espresso HOUSE BLEND* .....	4.2
Americano .....	4.2
Doppio .....	5.5
1 Cup Filter coffee POUR OVER / HANDBREWED SINGLE ORIGIN	6
2 Cups Filter coffee POUR OVER / HANDBREWED SINGLE ORIGIN	11

## WHITE

Espresso Macchiato.....	4.8
Doppio Macchiato .....	5.9
Cortado SMALL CAPPUCCINO .....	5
Cappuccino .....	5.5
Caffè Latte RECOMMENDED WITH EXTRA SHOT ESPRESSO .....	5.5
Latte Macchiato.....	5.5

LACTOSE FREE: OAT MILK .....	+ 0.5.-
EXTRA SHOT ESPRESSO .....	+ 1.3.-

## ESPRESSO HOUSEBLEND FRESHLY ROASTED

**Henrici Espresso Beans** 250 G ..... 12.5

\* BLEND OF 3 SPECIALTY COFFEES (KENYA, GUATEMALA & INDONESIA).  
TO ATTAIN THE PERFECT BEAN CHARACTERISTICS, THE SINGLE ORIGIN  
COFFEES ARE ROASTED SEPERATELY BEFORE BEING BLENDED.  
GREAT TASTE BALANCE AND A SILKY TEXTURE AS ESPRESSO.  
TOGETHER WITH MILK IT MAKES A DELISHIOUS CAPPUCCINO.

# COFFEE CREATIONS

## HOT

<b>Caffè con Panna</b> .....	5.5
ESPRESSO AND WHIPPED CREAM	
<b>Diablo Espresso Macchiato</b> .....	5.5
ESPRESSO WITH CHILLI, CACAO, VANILLA, CINNAMON AND MILKFOAM	
<b>Caffè Mocca / White Mocca</b> .....	7
DARK OR WHITE MELTED CHOCOLATE, DOUBLE ESPRESSO AND STEAMED MILK	
<b>Espresso Bicerin</b> .....	7
DARK MELTED CHOCOLATE, DOUBLE ESPRESSO, CINNAMON AND STEAMED	

## COLD

<b>Nitro Coffee (by Barrel Cold Brew)</b> .....	7
COLD BREWED OVER NIGHT, NITROGEN INFUSED AND SERVED ON TAP	
<b>Iced Latte</b> .....	5.5
ICED MILK WITH ONE ESPRESSO SHOT	
<b>Shakerato</b> .....	6.5
ICED DOUBLE ESPRESSO SHAKEN WITH MILK, LIGHTLY SWEETENED	
<b>Iced Mocca</b> .....	7.5
DARK CHOCOLATE SAUCE, DOUBLE ESPRESSO, MILK AND COLD MILK FOAM	
<b>Affogato</b> .....	6.5
ESPRESSO POURED OVER A SCOOP OF VANILLA ICE CREAM	
<b>Red Cool</b> .....	6.5
SANBITTER ON THE ROCKS WITH ESPRESSO	

MILK

## COFFEE WITH SPIRITS

<b>Shakerato</b> .....	9.5
ICED DOUBLE ESPRESSO, SHAKEN WITH BAILEYS OR RUM	
<b>Café Baileys</b> .....	12.5
BAILEYS (4cl), BLACK COFFEE, WHIPPED CREAM	
<b>Grappa &amp; Espresso</b> .....	10
BRUNELLO GRAPPA & ESPRESSO (SERVED SEPARATELY)	
<b>Irish Coffee</b> .....	13.5
WITH 4CL JAMESON IRISH WHISKEY	
<b>Café Lutz</b> .....	9
HOT PLUM SCHNAPS (4CL) WITH DASH OF KAFFEE	
<b>Schümli Pflümli</b> .....	11.5
HOT PLUM SCHNAPS (4CL) WITH ESPRESSO AND WHIPPED CREAM	

# TEA

	CUP	POT
<b>China Organic</b> PURE GREEN TEA .....	6 .....	8.5
<b>Opulent Temple</b> GREEN, WHITE & JASMINE TEA ..	6.5 .....	9.5
<b>Darjeeling</b> BLACK TEA .....	6	8.5
<b>Earl Grey</b> BLACK TEA .....	6 .....	8.5
<b>Verbena</b> HERBAL TEA .....	6 .....	8.5
<b>Rooibos Vanilla</b> ORGANIC.....	6 .....	8.5
<b>Desert Flower</b> ROOIBOS WITH CACTUS FLOWER ....	6 .....	8.5
<b>Fruits</b> CANDIED FRUITS, HIBISCUS & ROOIBOS .....	6 .....	8.5
<b>Crunchy Apple</b>		
ROOIBOS, ROASTED ALMONDS & BAKED APPLE .....	6 .....	8.5
<b>Yogi Tea</b> .....	6.5 .....	9.5
GINGER, CARDAMOM, CINNAMON, LAUREL, CARNATION & LICORICE		
<b>Moringa</b>		
MORINGALEAFS, LITCHI, LEMONGRAS, TROPICAL FRUITS	6.5.....	8.5
<b>Chai Tea</b> INDIAN SPICE TEA, MILK SEPERATELY	6.5.....	9.5
<b>Chai Latte</b> WITH CINNAMON AND STEAMED MILK ...	7	
<b>Iced Chai Latte</b> WITH CINNAMON.....	7	
<b>Cascara coffee cheery tea</b>	6.5 .....	9.5
<b>Ginger Tea</b> 4 DL GLASS, FRESH GINGER, LEMON, LIGHTLY SWEETENED		8.5
<b>Mint Tea</b> 4 DL GLASS, FRESH MINT AND GREEN TEA INFUSION .....		7.5

# ICED TEA

4DL HIBISCUS WITH CANDIED LEMON

7

# HOT CHOCOLATE

COCOA (VENEZUELA) STEAMED WITH WHOLE MILK OR OAT MILK.

<b>Grand Cru Maracaibo</b> COCOA 65% .....	.....	7
<b>Spicy Hot Chocolate</b> GRAND CRU MARACAIBO WITH CHILLI		7.5
<b>White Chocolate</b> .....	.....	7
<b>Baileys Hot Chocolate</b> .....	.....	10.5

ADD WHIPPED CREAM..... . + 1

# GETRÄNKE

1DL 2.5DL 4DL

## JUICES

Daily Juice Blend .....	5.5 .....	7.5 .....	9
Pure Orange Juice.....	5 .....	7 .....	8.5
Apple Juice / Apple Spritzer ORGANIC .....			6.5
Rhubarb Spritzer ORGANIC, FROM ZH .....			6.5

## LEMONADE HOME MADE & LIGHTLY SWEETENED

Mint-Lemonade .....			7.5
Ginger-Citro .....			7.5
Ginger-Cranberry .....			7.5

## VIRGIN DRINKS

Virgin Mojito 4DL LIME, MINT AND GINGER ALE .....			9.5
Virgin Hugo 4DL LIME, ELDERFLOWERSYRUP, MINT & SODA .....			9.5
Virgin Maracuja 3DL LIME, MARACUJA AND PASSION JUICE ...			9.5
Energizer 3DL BLUEBERRYS, BANANA, PASSION JUICE .....			10.5

## SOFT DRINKS

Viva con Agua Water 5DL SPARKLING WATER / STILL WATER ..			6.5
Gingerbeer FEVER-TREE, NON-ALCOHOLIC .....			6
Sanbitter / Crodino .....			4.5
Tonic / Bitter Lemon / Ginger Ale SCHWEPPEs .....			5
Cola GRETCHEN (CH), DIRECT TRADE SUGAR FROM COSTA RICA .....			5.5
Cola Zero .....			5
Cucumis 3.3DL GURKENWASSER MIT KOHLENSÄURE .....			6.5

## FRAPPÉS / SHAKES

Vanilla or Mango .....			9
Vegan Vanilla WITH OAT MILK .....			10

# BEER

## ON TAP

**Hürlimann Lager** (4.8% VOL) 3DL 5.8 5DL 8

ANNO 1836. FROM ZURICH

**Brooklyn Lager** (5.2 % VOL) 4DL 8

AMBER COLOR. FRESH MALT FLAVOR, NOTES OF CARAMELL, DRY FINISH

**Franziskaner Weissbier** (5.0 % VOL) 5DL 9

FOUNDED 1363 IN MUNICH. INVENTOR OF THE OCTOBERFESTBEER.  
MILD, FRESH & FRUITY, LIGHT NOTES OF BANANA & CLOVES

## SAISON BIER (OFFEN)

**Grimbergen Brassin de Noël** (6.5 % VOL) 2.5DL 6.50 5DL 10

UNIQUE WINTERBIER WITH NOTES OF CARAMELL AND PLUM. CREAMY HEAD.

## BOTTLED

**Brooklyn Sorachi Ace** (7.2 % VOL) 3.5DL 10

NAMED AFTER JAPANESE REGION SORACHI, WHERE THE CROSSING OF 3 SPECIALTY HOPS LEAD TO THIS UNIQUE FLAVORPROFILE - CITRIC AND HERBAL AROMAS. BREWED IN NY.

**Chen Van Loon** (5.4 % VOL) 3.3DL 10

PALE ALE CRAFT BEER. BREWED IN AARGAU (CH). AROMAS OF DRIED APRICOT, FRESH BREAD AND SWEET MALT, SLIGHTLY BITTER

**Guinness Dublin Porter** (3.8 % VOL) 5DL 13.5

THE PERFECT CHOICE FOR LOVERS OF STOUT BEER. NOTES OF DARK CARAMELL AND TOFFEE. REFRESHINGLY SMOOTH.

## WHITE WINE

	1 DL	BOTTLE
<b>St. Saphorin Lavaux AOC</b> .....	8.5 .....	57
VAUD, SWITZERLAND (100% CHASSELAS) NOTES OF PEACH, HONEY AND JASMIN, RATHER DRY		
<b>Torrentés</b> .....	8 .....	54
MENDOZA, ARGENTINA (100% TORRONTÉS) NOTES OF GRAPEFRUIT, PEAR AND WHITE ROSES		
<b>Pinot Grigio IGT</b> .....	7 .....	42
VENETO, ITALY (100% PINOT GRIGIO) NOTES OF LIME AND LITCHI		

## RED WINE

	1 DL	BOTTLE
<b>Tempranillo Navarra Crianza DOP</b> .....	8 .....	54
NAVARRA, SPAIN (100% TEMPRANILLO) NOTES OF CHERRY, CASSIS, BLACKBERRY & VANILLA, RATHER DRY		
<b>Primitivo Barrique Manduria DOC</b> .....	9.5 .....	65
PUGLIA, ITALY (100% PRIMITIVO) KOMPLEX WITH NOTES OF BERRIES AND STONEFRUIT		

## ROSÉ

	1 DL	BOTTLE
<b>Côtes de Provence AOC</b> .....	7.5 .....	50
PROVENCE, FRANCE (GRENACHE, SYRAH, CINSULT) INTENSE AND COMPLEX WITH FRESH, ELEGANT FRUITNOTES		

## PROSECCO

		BOTTLE
<b>Prosecco Superiore</b> VENETO, ITALY	1DL . 9 7.5 DL	59
<b>Aperol Spritz</b> W/ PROSECCO OR WHITEWINE		13
<b>Hugo</b> ELDERFLOWER, LIME, MINT, SODA .....		13
<b>Kir</b> W/ CASSIS LIQUEUR .....		11

## CHAMPAGNE

<b>Perrier-Jouët (Grand Brut)</b> 3.75DL .....		63
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# COCKTAILS

4-5 cl spirits

<b>Gin Basil Smash</b> .....	16	<b>Moscow Mule</b> .....	16
TANQUERAY NO. 10, BASIL, LEMON JUICE		KETEL ONE, CUCUMBER, LIMEJUICE & GINGERBEER	
<b>Dark &amp; Stormy</b> .....	16	<b>London Mule</b> .....	16
PAMPERO RUM, GINGER BEER & LIME		TANQUERAY, CUCUMBER, LIMEJUICE & GINGERBEER	
<b>Mojito</b> .....	16	<b>Whiskey Sour</b> .....	16
PAMPERO RUM, LIME, MINT AND SODA		BOURBON WHISKEY, LEMON JUICE, SUGAR, SEA SALT	
<b>Caipirinha</b> .....	16	<b>Amaretto Sour</b> .....	16
ORGANIC CACHAÇA AND LIME		ORGANIC AMARETTO, LEMON JUICE, SEA SALT	
<b>Cranberry Fizz</b> .....	16	<b>Tommys Margarita</b> .....	16
PAMPERO RUM, LIME, CRANBERRY, SODA		DON JULIO TEQUILA, LIME JUICE, AGAVE SIRUP, SEA SALT	
<b>Henrici Vodka</b> .....	16		
KETEL ONE, RASPBERRY & LEMON JUICE			
<b>Vodka Maracuja</b> .....	16		
KETEL ONE, PEACH LIQUEUR, PASSIONFRUITJUICE			



## LONGDRINKS 4CL SPIRITUOSEN

<b>Campari Soda / Orange</b> .....	11 / 14
<b>Vodka Ginger Cranberry</b> KETEL ONE .....	14
<b>Cuba Libre</b> PAMPERO RUM .....	14
<b>Whiskey Cola</b> BOURBON WHISKEY.....	14
<b>Talisker Skye Rider</b> SINGLE MALT WHISKEY, MAPLE SIRUP, GINGER BEER .....	15
<b>Gin Tonic</b> TANQUERAY .....	14
<b>Cucumis Gin</b> TANQUERAY .....	14
<b>Hendrick's Gin Tonic</b> .....	16
<b>Pimms N° 1</b> .....	15

## APÉRITIFS/ SPIRITS

	2CL	4CL
<b>Averna</b> 29% .....		8.5
<b>Bio Williams</b> OBSTBRAND 40% .....	8.5	
<b>Martini Bianco</b> 15% .....		7.5
<b>Campari</b> 23% .....		7.5
<b>Pastis 51</b> 45% .....		8.5
<b>Sambuca</b> 40% .....	6	
<b>Vieille Prune</b> 40% .....	7.5	
<b>Tequila Don Julio</b> 38% .....	7.5	
<b>Lagavulin Single Malt</b> 43% SINGLE MALT .....		15.5
<b>Talisker Single Malt</b> 43% SINGLE MALT .....		13.5
<b>Hennessy VS Cognac</b> 40% .....		12
<b>Grappa Reserva Amarone</b> 43% .....	8.5	
<b>Negroni</b> 27% .....	6CL	15

# BREAKFAST

MONDAY - SATURDAY

SEPERATE BRUNCH MENU ON SUNDAYS

**Croissant** ..... 2.5

**Choco Croissant** SEPERATE WARM MARACAIBO CHOCOLATE 3

## Early Bird Combo

CROISSANT AND YOUR CHOICE OF COFFEE CLASSIC  
(MONDAY THROUGH FRIDAY UNTIL 9.30 AM) ..... 5

## Bread & Jam

SLICES OF DARK BREAD WITH HOME MADE JAM  
AND BUTTER. HONEY BY REQUEST (+ 0.50) ..... 6

## Eggs

2 OVEN BAKED EGGS (ORGANIC), BREAD AND BUTTER .... 10

ADD 1/2 AVOCADO ..... +5

ADD BACON ..... +2

## Joghurt Bowl

JOGHURT (TURKISH-STYLE), BERRIES, BANANA, HONEY,  
ORGANIC GRANOLA \* ..... 8

## Açai Bowl VEGAN

COLD POWER BERRY FROM THE AMAZONAS, BLENDED WITH APPLE AND  
GUARANA, SERVED WITH BANANA AND ORGANIC GRANOLA \* 12.5

\* ORGANIC GRANOLA BY TINY FACTORY. OAT - AND WHEAT FLAKES, SUNFLOWER OIL,  
CASHEW, MACADAMIA, ALMONDS, MAPLESIRUP, SEA SALT

## SALADS SERVED WITH BREAD

<b>Leaf Salad</b>	
WITH HOUSEDRESSING .....	13
<b>Salad Bowl</b>	
LEAF SALAD, CARROT, CUCUMBER, TOMATO, CORN, BELL PEPPERS, OLIVES AND HOUSEDRESSING .....	17
<b>Greek Salad</b>	
FENNEL, CUCUMBER, TOMATOES, BELL PEPPERS, OLIVES, MINT AND FETA CHEESE (NO ONIONS) .....	18.5
<b>Taboulé VEGAN</b>	
COUSCOUS, CHOPPED VEGETABLES, CURRANTS, MINT .....	15
<b>Hummus Plate</b>	
WARM PITA BREAD, HUMMUS, SMALL TOMATO-CUCUMBER-CORIANDER SALAD .....	16.5
<b>Mezze Salad</b>	
TABOULÉ, CHOPPED CHICKEN BREAST, BELL PEPPERS, TOMATOES, CUCUMBER .....	20.50
<b>Sliced Chicken Breast Leaf Salad</b>	
WITH HOUSEDRESSING .....	20.5
<b>Warm Goat Cheese Leaf Salad</b>	
OVEN BAKED IN THIN „BRIK“ DOUGH, HONEY & WALNUTS ON LEAF SALAD WITH HOUSEDRESSING .....	22.5

## SOUP VEGETARIAN & ORGANIC, SERVED WITH BREAD ..... 13.5

Please ask for our current soup

## QUICHES

<b>Cheese</b> .....	9.5
<b>Broccoli</b> .....	9.5
<b>Spinach</b> .....	9.5
with small leaf salad .....	+ 6.5

## ANTIPASTI With bread

<b>Zucchini, sun-dried tomatoes, artichokes, olives</b>	13
with parma ham .....	+ 5

## HUMMUS PORTION WITH BREAD, VEGAN ..... 8

# FLAMMKUCHEN

Traditional Elsatian (French) Recipe.

Crispy dough with crème fraîche & spice blend,  
topped with delicious produce:

<b>Nature</b> .....	19.5
BACON, ONIONS	
<b>Gratinée</b> .....	20
BACON, ONIONS & SWISS CHEESE BLEND	
<b>Alpino</b> .....	22.5
THIN SLICED POTATOES, BACON, ONIONS & SWISS CHEESE BLEND	
<b>Mexican</b> .....	22
SLICED CHICKEN BREAST, CORN, TOMATOES & CHEESE BLEND	

# VEGETARIAN

<b>Rosemary</b> .....	20.5
FETA CHEESE, ROSEMARY, WALNUTS & HONEY	
<b>Mediterranean</b> .....	20.5
FENNEL, TOMATOES, PEPPERS, OLIVES & FETA CHEESE	
<b>Palermo</b> .....	20.5
TAPENADE (OLIVE SPREAD), TOMATOES, ROCKET SALAD & PECORINO-CHEESE	
<b>Yolo</b> .....	20.5
MUSHROOMS, ONIONS, CARROT, AVOCADO, SWISS CHEESE BLEND & PAPRIKA SPICE	
<b>Happy Vegan</b> .....	22.5
ALMOND SPREAD, AVOCADO, TOMATOES, BABY SPINACH, PICKLED BEETROOT, OLIVE OIL & SESAME	
<b>with a small mixed leaf salad</b> .....	+ 6.5
<b>additional topping</b> .....	+ 2

ZH WASSER: 2.5 dl ... 1.- 4dl ... 2.- 1L ... 4.-

# PASTRIES & TREATS

<b>Walnut-Chocolate Brownie</b> .....	5
<b>Pastel de Nata</b> PORTUGUESE EGG TART (TUES. - SUN.) .....	6.5
<b>New York Cheesecake</b> .....	8.5
<b>Chocolate Cake</b> SERVED WARM .....	7.5
WITH VANILLA ICE CREAM .....	+ 5
<b>Viennese Apple Strudel</b> SERVED WARM .....	8
WITH VANILLA ICE CREAM .....	+ 5
WITH WARM VANILLA SAUCE .....	+ 3.5

## ICE CREAM

<b>Vanilla, Chocolate, Raspberry, Joghurt, Mango</b>	
1 SCOOP .....	5
2 SCOOPS .....	8

ORGANIC, VEGAN & LACTOSE-FREE

<b>Vanilla</b> .....	7.5
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## AÇAI BOWL

<b>COLD POWER-BERRY FROM THE AMAZON RAINFOREST, BLENDED WITH APPLE &amp; GUARANA, TOPPED WITH BANANA &amp; ORGANIC GRANOLA</b> .....	12.5
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