

FOR THE EARLY BIRDS

TUESDAY- SUNDAY TILL 11.00

combine as you please

house butter	2 ⁰⁰
homemade jam	2 ⁵⁰
puschlaver alpine flower honey	3 ⁰⁰

sourdough bread slices	3 ⁰⁰
croissant	3 ⁵⁰
pain au chocolat	5 ⁰⁰

organic ham la natura from the zanetti butchers	5 ⁰⁰
with wild garlic vinaigrette	2 ⁰⁰

smoked mountain lamb sausage from the zanetti butchers	9 ⁵⁰
with pickled gherkins & house-made pearl onions	2 ⁰⁰

jersey blue cheese from willi schmid	5 ⁰⁰
le gruyère aop vieux	4 ⁵⁰
organic fir-cheese from cheese dairy stoffel, toggenburg	4 ⁵⁰
malögin organic cheese from latteria bergaglia	4 ⁵⁰

swiss smoked salmon from the kuratlis, capers, fresh horseradish	18 ⁰⁰
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small breakfast	13 ⁰⁰
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croissant, sourdough bread, house butter,
puschlaver alpine flower honey, homemade jam

bircher muesli	12 ⁰⁰
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seasonal fruits, raisins, oats, puschlaver alpine flower honey

selection of fine cheese

served with homemade mustard & chutney

23⁰⁰

demeter scrambled eggs

with organic bacon

11⁰⁰
5⁵⁰

french toast

sourdough slices, egg, cinnamon & sugar, caramel apples

18⁰⁰

mimosa

champagne, fresh orange juice

11⁰⁰

espresso martini

vodka, coffee, coffee liqueur, vanilla, bitters

17⁰⁰

bloody mary

vodka, tomato juice, lemon, worcestershire sauce

17⁰⁰

we only use animal-based products from switzerland in our dishes.

prices are listed in CHF, incl. 8.1% VAT

if you have any questions about allergens and/or intolerances we will happy to
provide you with information.