

BRUNCH MENU

SHARING EXPERIENCE

Our chefs made a selection of sweet and savory dishes
for you to experience the flavors of our world.

49./person

SAVORY

Roasted beets, carrots and potato salad with pickles and turmeric foam	18.
Cured daikon radish sashimi, horseradish cream and salad sprouts	18.
Omelette filled with creamy sweet potato and chives	12.
Corn tostada with Kefta spread and herb yogurt	18.
Mushroom BBQ sandwich, caramelized onions and ranch	17.
Merguez Fez Medina Sandwich	18.
Fries with aioli and salsa brava (standard/big portion)	9./15.
KFM with hot sauce	16.

SWEET

Honeycomb shaped pancakes with homemade nutella and orange syrup	16.
Harcha bread with jam, cream and pistachios	12.
Vanilla yogurt, spiced granola and seasonal fruits	9.5
Pastry of the day	6.

DRINKS

Cafe de olla	6.
Chai latte	7.
Golden latte	7.
Mint tea	4.5
Espresso	5.
Cappuccino	6.
Orange juice	6.

Menu is subject to change due to seasonality of ingredients locally sourced. Please let us know if you have any allergies or food restrictions. All prices include 7.7% taxes in CHF.



BRUNCH DRINKS

ALCOHOLIC COCKTAILS

Garibaldi	13.
Fluffy Blood Orange, Chebakia, Lime, Campari	
Bloody Mary	16.
Purple Carrot, Harissa, House Worcester, Lemon, Vodka	

NON ALCOHOLIC COCKTAILS

Espresso Tonic	9.
Sea Buckthorn, Rose, Espresso, Tonic	
0% Dar wine	10.
Young grapes, Lemongrass, Flower water	
Make it a mimosa / + 4.00CHF	

SOFT DRINKS

Chai Soda	7.
House Chai spice blend, Vanilla, Citrus mix	
Limonada	6.5
Jasmine, orange blossom, lemon	
Kombucha	7.
Orange Cinnamon	
or	
Lemon Rosemary	
Mint Iced tea	6.5
Green tea, dried Pineapple, Mint	

BRUNCH MENU

SHARING EXPERIENCE

Unsere Köche haben eine Auswahl an süßen und herzhaften Gerichten für Sie zusammengestellt, damit Sie die Geschmäcker unserer Welt kennenlernen.

49./person

SALZIG

Geröstete Randen, Rüebli und Kartoffelsalat mit Pickles und Kurkumaschaum	18.
Marinierter Daikonrettich Sashimi, Meerrettich Creme und Salat Sprossen	18.
Gefüllte Omelette mit cremigen Süsskartoffeln und Schnittlauch	12.
Mais Tostada mit Kefta Aufstrich und Kräuter Joghurt	18.
Pilz BBQ Sandwich, karamelierte Zwiebeln und Ranch Sauce	17.
Merguez Fez Medina Sandwich	18.
Fries mit Aioli und Salsa Brava (Standard/Gross)	9./15.
KFM mit pikanter Sauce	16.

SÜSS

Luftige Pancakes Nuss-Nougat Creme & Orangesirup	16.
Harcha Brot mit Konfi, Schlagsahne und Pistazien	12.
Vanillejoghurt, gewürztes Müsli und Saisonales Obst	9.5
Gebäck des Tages	6.

GETRÄNKE

Cafe de olla	6.
Chai latte	7.
Golden latte	7.
Minztee	4.5
Espresso	5.
Cappuccino	6.
Orangensaft	6.

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BRUNCH GETRÄNKE

ALKOHOLISCHE COCKTAILS

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Bloody Mary	16.
Purple Carrot, Harissa, House Worcester, Lemon, Vodka	

ALKOHOLFREI COCKTAILS

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Sea Buckthorn, Rose, Espresso, Tonic	
0% Dar wine	10.
Young grapes, Lemongrass, Flower water	
Make it a mimosa / + 4.00CHF	

SOFT GETRÄNKE

Chai Soda	7.
Gewürzmischung hausgemachter Chai, Vanille, Zitrusmischung	
Limonade	6.5
Jasmin, Orangenblüte, Zitrone	
Kombucha	7.
Orange-Zimt	
oder	
Zitrone-Rosmarin	
Minze Eistee	6.5
Grüner Tee, getrocknete Ananas, Minze	