

# BREAKFAST

## SALTY

<b>Grilled Cheese Sandwich</b> Sourdough Bread from "das Tho," Cheddar, Kimchi, Pickled Cucumbers, and Truffle	17
<b>X.O. Beef Tartare</b> Grilled Brioche Bread from "das Tho," Asian Vinaigrette, Fermented Radishes, Crème Fraîche, and Wasabi Peanuts	16
<b>HEAT Chicken 'n' Waffles</b> Crispy Organic Chicken, Cheddar Waffle, Chili-Bacon Caramel, and Wild Herb Salad	18
<b>Breakfast Burrito</b> ✓ BBQ Mushrooms, Baked Tofu, Red Chimichurri, Potatoes, and Pickled Cucumbers	16

## SWEET

<b>Crème Brûlée French Toast</b> Sea Buckthorn-Orange Sauce, Vanilla Cream, Quark Foam, Linseed Oil, and Linseed Crunch	18
<b>Bread Pudding</b> Sweetened Condensed Milk Caramel, Sea Salt, Tonka Bean Ice Cream, and Cardamom Cherries	13
<b>Grilled Banana Bread</b> ✓ Chocolate-Peanut Cream, Caramelized Peanuts, Sea Salt, and Passion Fruit Sorbet	16

## ORGANIC EGG

<b>Potato Terrine</b> 2 Poached Eggs, Grilled Green Asparagus, Meadow Herb Sauce, and Crispy Chili Oil	16
<b>Eggs Benedict</b> Sourdough Bread from "das Tho," Two Poached Eggs, and Hollandaise Sauce, served with your choice of: Leaf Spinach (Vegetarian) 16 House-Cured Alpine Char 18 Dry-Aged Ribeye – 'Simmentaler' Beef 18	
<b>Farmer's Breakfast HEAT</b> 3 Eggs, Bacon, Potatoes, Pickled Cucumber, Green Asparagus, Truffle Butter <i>Optional Vegetarian</i> ✓	17
<b>X.O. Pastrami Sandwich</b> X.O. Pastrami, Sourdough Bread from "das Tho," Fried Egg, Onion Crumble, Pickled Honey Tomatoes, and Truffle Cream	18

## EXTRAS

<b>Fried Bacon</b>	4
<b>Sourdough Bread &amp; Butter</b>	5
<b>Boiled Organic Egg</b>	2.5
<b>X.O. Pastrami</b>	7
<b>Cheese from the Display</b> 3 Varieties with Homemade Chutney	12
<b>House-Cured Alpine Char</b>	8
<b>Brioche</b>	2.5



# DRINKS

## HOMEMADE LEMONADES

Lemon - Mint	6
Raspberry - Mint	6
Ginger - Orange	6

## NON-ALCOHOLIC DRINKS

Almdudler	0.35 l	4.2
Coca Cola	0.33 l	4.2
Coca Cola Zero	0.33 l	4.2
Soda Lemon / Raspberry *	0.3 l	3
	0.5 l	4.5
Freshly squeezed Orange Juice	0.2 l	4

## MINERAL WATER

Vöslauer still / sparkling	0.33 l	3.5
	0.75 l	7
Soda	0.35 l	2.5
	0.5 l	4

## SPRIZZ CREATIONS

Lillet Sprizz	0.3 l	7.5
Prosecco - Cucumber		
Aperol Sprizz Veneziano	0.3 l	7.5
Prosecco - Aperol		
Limoncello Sprizz	0.3 l	7.5
Limoncello di Capri - Prosecco		
Hugo Sprizz	0.3 l	7.5
Prosecco - Lemon - Elderberry - Mint		
White Spritzer	0.3 l	4.5

## KAFFEE – TEE

Espresso	2.9
Espresso Doppio	4.2
Cappuccino	4.1
Cortado	3.9
Single Macchiato	3.4
Double Macchiato	4.7
Lungo	3.2
Flat White	4.9
Café Latte	4.3
Latte Macchiato	4.9
Matcha Latte	5.4
Pumpkin Spiced Latte	5.9
Hot Chocolate	4.5
Tea – Bio Luxury	4
Wild Berry, Darjeeling, Green Tea, Herbs	

## APERITIFS – DRINKS

Negroni	12
Tanqueray London Dry Gin - Campari - Red Vermouth	
Espresso Martini	13
Nemiroff Vodka - Cointreau	
Coffee Liqueur - Espresso - Vanilla Syrup	
BBQ Bloody Mary	13
Tomato Juice - Nemiroff Vodka	
BBQ Spice - Celery	

## SPARKLING WINE & CHAMPAGNE

	Glass 0.1 l	Bottle 0.75 l
Sekt Blanc de Blancs - Gisberg	10	60
Elegance, Fresh Fruit, Perlage		
La Cuvée Brut Champagner - Laurent-Perrier		90
Fresh, Citrusy, Complex		

