FORK & BOTTLE

BREADS, PASTRIES, BOWLS

	•
v Toast & Spreads butter & jam	5
v Acai Bowl with guarana and yogurt topped with fresh berries and bananas	23
FROM THE GRIDDLE	
Classic French Toast tossed in cinnamon sugar, topped with assorted fruits	19
v Buttermilk Pancakes whipped cream & maple syrup	19
Banana Salted Caramel Pancakes	24
v Blueberry Pancakes with blueberry compote	23
v Chocolate Ganache Pancakes	23
v Belgian Style Waffle with fresh berries	24
ADDITIONS	
Locally Made Sausage	8
Bacon	6
v Wilted Spinach	6
v Home Fries	5
v Side Salad	6
BEVERAGES	
Fresh Squeezed OJ	8
Fresh Juice of the Day	8
Homemade Iced Tea	7/9
Coffee / Espresso	4.50
Assorted Teas ask your server for selection	4.50
Flat White	6
Cappuccino	5.5
Latte Macchiato	5.5
Chai Latte	5.5
Hot Chocolate Felchlin Chocolate with marshmallows	6.5
Kombucha Lime, Chilli and Ginger or Raspberry and Ginger	9

BENEDICTS

All served with home fries

24

26

18

24

Wilted Spinach

Beneaict	
Honey Bacon Benedict	24
Smoked Salmon & Avocado Benedict	28
Pulled Pork Benedict	26



Served with home fries unless noted

/	Mushrooms on gruyere	23
	tOast tomatoes and mushrooms on cheese toast with poached eggs	
/	Avocado Smash on freshly made bread topped	23

V AVOCAGO Smasn | on freshly made bread topped with feta, toasted pumpkin seeds & microherbs Add poached egg CHF 3 Breakfast Burger | 100%

Breakfast Burger 100% beef burger topped with fried egg and bacon	28
Gypsy Eggs poached eggs on thick toast with spicy tomato sauce, chorizo	24

Eggy Bread Breakfast	
Sandwich bacon, sausage & fried egg between 3 slices of Eggy Bread with lettuce and tomato	

Full English Breakfast	32
homemade English sausage,	
bacon, mushrooms, beans,	
tomatoes, choice of eggs,	
served with toast	

Bacon & Homemade	27
Chorizo Breakfast	
Burrito scrambled eggs, cheddar, sautéed peppers, beans, garlic, onion, guacamole & sour cream limited availability	

v Spinach & Mushroom Breakfast Burrito | scrambled eggs, cheddar, sautéed peppers, beans, garlic,

onion, guacamole & sour cream limited availability

Simple Eggs | choice of

v Simple Eggs | choice of poached, scrambled or fried eggs, served with toast Add bacon CHF 3

Croissant Sandwich

sausage roll topped with cheddar cheese served with home fries and a scrambled egg

BRUNCH COCKTAILS

Vodka, Worcestershire Sauce, Sriracha & celery, served with maple bacon With Mezcal CHF 15	14
Cranberry Bellini cranberry juice, Campari, Grenadine & prosecco	14
Grapefruit Gin Gimlet	14
Irish Coffee Jameson Irish Whiskey, coffee & whipped cream	11
F&B Mule Xapaa Vodka, Ginger Beer & fresh lime	14
Hugo prosecco, elderflower, sparkling water & fresh mint	13
Mimosa prosecco with freshly squeezed OJ	12
Aperol Spritz prosecco, Aperol & sparkling water	13

BREAKFAST BEERS

Tipopils Birrificio Italiano (IT): A fresh, crisp, hoppy pilsner with a hint of sweetness (33cl)	11
OH IPA Bier Factory (CH): Dark Amber, cloudy, fruity and full bodied IPA (33cl)	11
Bzart Lambiek	40
Millesime Oud Beersel (BE): Uses traditional method for sparkling wines and spontaneous fermentation for lambic beers, limited production (75cl)	
Wanderlust Bier Factory (CH): A lightly dry hopped Swiss Pale Ale, super refreshing	11
Amber Shock Birrificio Italiano (IT): Deep amber color with a caramelized malty nose & citrus aromas, sweet sugary mouth feel (33cl)	11

The Original HY Super 30 Beer | Zago (IT): Sparkling wine inspired Belgian, intense sweet yeast (75cl)

Kids portions available (ask your server)

Our maple syrup is sourced from a small Vermont farm!

Brunch is served: Saturdays: 10am - 2pm (Lunch from 2:30pm) Sundays: 10am - 2pm (Lunch from 2:30pm)