

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 18
- v **Buttermilk Pancakes** | whipped cream & maple syrup 19
- Banana Salted Caramel Pancakes** 22
- v **Blueberry Pancakes** | with fresh blueberries 22
- v **Chocolate Ganache Pancakes** 22
- v **Belgian Style Waffle** | with fresh berries and mint 24

ADDITIONS

- Locally Made Sausage Bacon** 7
- v **Wilted Spinach** 6
- v **Home Fries** 5
- v **Side Salad** 6

BEVERAGES

- Fresh Squeezed OJ** 7.5
- Fresh Juice of the Day** 7.5
- 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

BENEDICTS

All served with home fries

- v **Wilted Spinach Benedict** 24
- Honey Bacon Benedict** 24
- Smoked Salmon & Avocado Benedict** 26
- Pulled Pork Benedict** 26

SAVORY

Served with home fries unless noted

- v **Mushrooms on gruyere toast** | tomatoes and mushrooms on cheese toast with poached eggs 22
- v **Avocado Smash** | on freshly made bread topped with feta, toasted pumpkin seeds & microherbs Add poached egg CHF 3 22

Breakfast Burger of the Week | 100% beef burger topped with fried egg and bacon 28

Gypsy Eggs | poached eggs on thick toast with spicy tomato sauce, chorizo 22

Eggy Bread Breakfast Sandwich | bacon, sausage & fried egg between 3 slices of Eggy Bread with lettuce and tomato 26

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

Bacon & Homemade Chorizo Breakfast 27

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 25

v **Simple Eggs** | choice of poached, scrambled or fried eggs, served with toast Add bacon CHF 3 18

Croissant Sandwich | sausage roll topped with cheddar cheese served with home fries and a scrambled egg 24

BRUNCH COCKTAILS

F&B Bloody Mary | 13.50
Xapaa Vodka, Worcestershire Sauce, Sriracha & celery, served with maple bacon With Mezcal CHF 15

Cranberry Bellini | 13
cranberry juice, Campari, Grenadine & prosecco

Grapefruit Gin Gimlet 13

Irish Coffee | Jameson Irish Whiskey, coffee & whipped cream 11

F&B Mule | Xapaa Vodka, Ginger Beer & fresh lime 13

Hugo | prosecco, elderflower, sparkling water & fresh mint 12

Mimosa | prosecco with freshly squeezed OJ 12

Aperol Spritz | prosecco, Aperol & sparkling water 12

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 Millesime | Oud Beersel (BE): Uses traditional method for sparkling wines and spontaneous fermentation for lambic beers, limited production (75cl) 40

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

Kids portions available (ask your server)

Our maple syrup is sourced from a small Vermont farm!

Brunch is served:
Saturdays: 10am - 1pm (Lunch from 1:30pm)
Sundays: 10am - 2pm (Lunch from 2:30pm)