



B R E A K F A S T M E N U

work days from 7:30 – 10:30
weekends from 9:00 - 11:30, holidays 9:00 - 11:30

- * WE USE FARM FRESH EGGS
- * BREADS BAKED FRESH IN OUR BAKERY DAILY
- wheat-rye sourdough bread • brioche • barches
- sourdough rosemary focaccia • butter croissant

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|--|---------------------|-------|--------------------------|
| bread with fresh spreads • curry hummus [vg] • farm fresh egg spread • guacamole with tomatoes and coriander [vg] | [*1,3,7,10,11,12] | 240 g | 4.⁹⁰ € |
| toasted avocado bread avocado, curry hummus, feta, chia seeds, persimmon | [*1,7,10,11] | 220 g | 5.⁹⁰ € |
| eggs benedict brioche, prosciutto crudo, hollandaise sauce, chives | [*1,3,7,12] | 240 g | 7.⁵⁰ € |
| socca chickpea pancake, baby broccoli, prosciutto crudo, feta, tzatziki, lettuce, fresh herbs | [*3,7] | 200 g | 7.⁸⁰ € |
| scrambled eggs on bread [2 eggs] fried pancetta, our fresh tomato ketchup, horseradish | [*1,3,7,9,12] | 260 g | 6.⁶⁰ € |

your choice of our wheat - rye bread / rosemary focaccia:

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|--|--------------------|-------|--------------------------|
| stewed vegetables with poached egg liptov meat sausage, pepper, tomatoes | [*1,3] | 260 g | 6.⁹⁰ € |
| veal sausages [preservative-free, gluten-free] our mustard, grated pickled horseradish, pickled peppers, mushrooms | [*1,10,12] | 260 g | 7.⁹⁰ € |
| omelette [2 eggs] • ham, spinach, mushrooms • or feta, spinach, tomatoes served with lettuce and seasonal herbs | [*1,3,7] | 260 g | 7.⁷⁰ € |
| poached eggs with avocado [2 eggs] with greek yogurt and muhammara dip, sesame, lettuce | [*1,3,7,8,10,11] | 260 g | 7.⁹⁰ € |

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|---|------------|-------|--------------------------|
| butter croissant • with our seasonal jam and butter | [*1,7] | 80 g | 2.⁹⁰ € |
| | [*1,7] | 150 g | 4.⁵⁰ € |
| oat porridge with coconut milk [vg] fresh strawberries, strawberry sauce, roasted coconut chips, mint | [*1] | 240 g | 5.²⁰ € |
| semolina pudding cocoa, cinnamon, brown butter, freeze dried raspberries, fresh seasonal fruit | [*1,7] | 240 g | 5.²⁰ € |
| smoothie bowl with almond milk and blueberries [vg] almonds, banana, bee pollen, chia seeds, oat flakes | [*1,8] | 230 g | 5.⁹⁰ € |
| french toast barches, vanilla cream, fresh seasonal fruit | [*1,3,7] | 270 g | 7.⁶⁰ € |
| order any second dish just for 650 points with your medusacard* | | | MEDUSACARD |

| | | | |
|--|------------|-------|--------------------------|
| * WEEKEND SPECIAL (available fresh until sold out) | | | |
| quiche with goat cheese cherry tomatoes, asparagus, zucchini, salad with seasonal vegetables | [*1,3,7] | 250 g | 6.⁹⁰ € |

vg = vegan
* contains:

Our meals are prepared in an environment that also contains allergenic substances; thus we are not able to guarantee 100% non-occurrence of traces in our meals.
WEIGHT: Indicates the minimum weight of the prepared meal

SIGNED in WERK

sparkling matcha & sugar cane coffee

matcha green tea, sugar cane juice, cold brew coffee

0,20 l

4.²⁰ €

FERMENTED in WERK

Our lemonades are based on freshly juiced fruit, fermented with Champagne yeast, which adds a unique taste and soft sparkling.

grapefruit & hibiscus

grapefruit, hibiscus, champagne yeasts, filtered water

0,30 l

3.⁶⁰ €

sour cherry & cardamom

sour cherry, cardamom, champagne yeasts, lime, filtered water

0,30 l

3.⁶⁰ €

ginger & pineapple

ginger, pineapple, lime, lime leaves, champagne yeasts, filtered water

0,30 l

3.⁶⁰ €

Our lemonades are primarily fermented with tibi crystals, which will create a specific basis for secondary fermentation with fresh and dried fruit. The result is a fresh fruity taste and soft sparkling.

plum & elderflower

plum, elderflower, lemon, tibi crystals

0,30 l

3.⁶⁰ €

mango & coconut

mango, coconut, fig, tibi crystals

0,30 l

3.⁶⁰ €

Our kombucha, a drink that is created by the fermentation of white tea and the kombucha „mushrooms“. With ginger and lemongrass, it is the most delicious combination.

ginger – lemongrass

white tea pai mu tan, ginger, lemongrass, kombucha

0,30 l

3.⁶⁰ €

SQUEEZED in WERK

orange

0,10 l

2.¹⁰ €

grapefruit

0,10 l

2.¹⁰ €

beetroot & carrot

beetroot, carrot, apple

0,30 l

5.²⁰ €

orange & ginger

orange, grapefruit, ginger

0,30 l

5.²⁰ €

cantaloupe & basil

cantaloupe melon, pineapple, thai basil

0,30 l

5.²⁰ €

pear & galangal

pear, lemongrass, mango, galangal

0,30 l

5.²⁰ €

BLENDED in WERK

SMOOTHIES

berries & mascarpone

strawberries, raspberries, mascarpone, fresh lemon juice, coconut milk

0,30 l

5.²⁰ €

matcha & pear

matcha green tea, pear, spinach, almond milk

0,30 l

5.²⁰ €

coldbrew & peanut butter

cold brew coffee, banana, peanut butter, chocolate

0,30 l

5.²⁰ €

BREWED & WHIPPED in WERK

cold brew coffee

0,15 l

3.²⁰ €

cold brew & tepache

cold brew coffee, pineapple tepache, coconut water, kiwi - lime leaves syrup

0,20 l

4.²⁰ €

sugar cane & tea

green tea gunpowder, sugar cane juice, lime

0,20 l

4.²⁰ €

order any drink from this card to your breakfast just for 400 points with your medusacard*

MEDUSACARD