



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

saturday - sunday 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

<b>bread with fresh spreads</b> • curry hummus [ vg ] • farm fresh egg spread • guacamole with tomatoes and coriander [ vg ]	[ *1,3,7,10,11,12 ]	240 g	<b>4.<sup>90</sup> €</b>
<b>toasted avocado bread</b> avocado, curry hummus, feta, chia seeds, persimmon	[ *1,7,10,11 ]	220 g	<b>5.<sup>90</sup> €</b>
<b>eggs benedict</b> brioche, prosciutto crudo, hollandaise sauce, chives	[ *1,3,7,12 ]	240 g	<b>7.<sup>50</sup> €</b>
<b>socca</b> chickpea pancake, baby broccoli, prosciutto crudo, feta, tzatziki, lettuce, fresh herbs	[ *3,7 ]	200 g	<b>7.<sup>80</sup> €</b>
<b>scrambled eggs on bread</b> [ 2 eggs ] fried pancetta, our fresh tomato ketchup, horseradish	[ *1,3,7,9,12 ]	260 g	<b>6.<sup>60</sup> €</b>

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

<b>stewed vegetables with poached egg</b> liptov meat sausage, pepper, tomatoes	[ *1,3 ]	260 g	<b>6.<sup>90</sup> €</b>
<b>veal sausages</b> [ preservative-free, gluten-free ] our mustard, grated pickled horseradish, pickled peppers, mushrooms	[ *1,10,12 ]	260 g	<b>7.<sup>90</sup> €</b>
<b>omelette</b> [ 2 eggs ] • ham, spinach, mushrooms • or feta, spinach, tomatoes served with lettuce and seasonal herbs	[ *1,3,7 ]	260 g	<b>7.<sup>70</sup> €</b>
<b>poached eggs with avocado</b> [ 2 eggs ] with greek yogurt and muhammara dip, sesame, lettuce	[ *1,3,7,8,10,11 ]	260 g	<b>7.<sup>90</sup> €</b>

<b>butter croissant</b> • with our seasonal jam and butter	[ *1,7 ]	80 g	<b>2.<sup>90</sup> €</b>
	[ *1,7 ]	150 g	<b>4.<sup>50</sup> €</b>
<b>oat porridge with coconut milk</b> [ vg ] fresh strawberries, strawberry sauce, roasted coconut chips, mint	[ *1 ]	240 g	<b>5.<sup>20</sup> €</b>
<b>semolina pudding</b> cocoa, cinnamon, brown butter, freeze dried raspberries, fresh seasonal fruit	[ *1,7 ]	240 g	<b>5.<sup>20</sup> €</b>
<b>smoothie bowl with almond milk and blueberries</b> [ vg ] almonds, banana, bee pollen, chia seeds, oat flakes	[ *1,8 ]	230 g	<b>5.<sup>90</sup> €</b>
<b>french toast</b> barches, vanilla cream, fresh seasonal fruit	[ *1,3,7 ]	270 g	<b>7.<sup>60</sup> €</b>
<b>order any second dish just for 500 points with your medusacard*</b>			<b>MEDUSACARD</b>

**EXPLANATIONS**

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.<sup>20</sup> €

## 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.<sup>60</sup> €

### granny & tropicals

granny smith apple, pineapple, passion fruit, lime, champagne yeasts, filtered water

0,30 l

3.<sup>60</sup> €

### ginger & pineapple

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

0,30 l

3.<sup>60</sup> €

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

### melon & raspberry

raspberry, watermelon, tibi crystals

0,30 l

3.<sup>60</sup> €

### mango & coconut

mango, coconut, fig, tibi crystals

0,30 l

3.<sup>60</sup> €

our kombucha is drink that is created by the fermentation of white tea and the kombucha „mushroom“ with ginger and lemongrass, the most delicious combination

### ginger & lemongrass

ginger, lemongrass, white tea pai mu tan, kombucha

0,30 l

3.<sup>60</sup> €

## SQUEEZED in WERK

### orange

0,10 l

2.<sup>10</sup> €

### grapefruit

0,10 l

2.<sup>10</sup> €

### cantaloupe & basil

cantaloupe melon, pineapple, thai basil

0,30 l

5.<sup>20</sup> €

### rhubarb & melon

rhubarb, watermelon, passion fruit

0,30 l

5.<sup>20</sup> €

### green detox

cucumber, kiwi, sorrel

0,30 l

5.<sup>20</sup> €

## BLENDED in WERK

### SMOOTHIES

#### sour cherry cheesecake smoothie

cherry, banana, mascarpone, biscuits, almond milk

0,30 l

5.<sup>20</sup> €

#### greece smoothie

apricot, cocoa apitella, greek yoghurt, coconut milk

0,30 l

6.<sup>90</sup> €

## BREWED & WHIPPED in WERK

### cold brew coffee

0,15 l

3.<sup>20</sup> €

### cold brew & tepache

cold brew coffee, pineapple tepache, coconut water, kiwi, lime

0,20 l

4.<sup>20</sup> €

### sugar cane & tea

green tea gunpowder, sugar cane juice, lime

0,20 l

4.<sup>20</sup> €

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

MEDUSACARD