



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

saturday - sunday 9:00 - 11:30

**\* WE USE FARM FRESH EGGS**

**\* DAILY FRESH BAKED PASTRY FROM OWN BAKERY**

- wheat-rye sourdough bread • brioche • christmas bread
- sourdough rosemary focaccia • butter croissant

<b>baked brioche with fried egg</b> [ 2 eggs ] cream spread, turkey ham, cheese gruyère, lettuce with seasonal vegetables, our ketchup from fresh tomatoes	[*1,3,7,9,12]	280 g	<b>8.<sup>90</sup> €</b>
<b>eggs benedict with prosciutto crudo</b> [ 2 eggs ] brioche, hollandaise sauce, chives	[*1,3,7,12]	240 g	<b>8.<sup>50</sup> €</b>
<b>eggs benedict with smoked salmon</b> [ 2 eggs ] brioche, hollandaise sauce, spinach, chives	[*1,3,4,7,12]	250 g	<b>9.<sup>50</sup> €</b>
<b>scrambled eggs on toasted bread</b> [ 2 eggs ] fried pancetta, our fresh tomato ketchup, chives	[*1,3,7,9,12]	260 g	<b>7.<sup>50</sup> €</b>
<b>toasted avocado bread with feta cheese</b> avocado, curry hummus, chia seeds, watercress	[*1,7,10,11]	220 g	<b>7.<sup>90</sup> €</b>
<b>toasted bread with poached egg and cottage cheese</b> [ 2 eggs ] dried tomatoes, sumac spice, dill	[*1,3,7]	240 g	<b>8.<sup>30</sup> €</b>

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

<b>veal sausages</b> [ gluten-free ] mushroom-legume ragou with tomatoes, pancetta, our mustard, horseradish	[*1,10,12]	280 g	<b>8.<sup>30</sup> €</b>
<b>omelette</b> [ 2 eggs ] ham, spinach, champignons • or feta cheese, spinach, tomatoes served with lettuce and seasonal vegetables	[*1,3,7]	260 g	<b>8.<sup>10</sup> €</b>
<b>butter croissant</b> with our seasonal jam and butter	[*1,7] [*1,7]	80 g 150 g	<b>5.<sup>20</sup> €</b> <b>5.<sup>90</sup> €</b>
<b>oat porridge with coconut milk</b> [ vg ] plum compote, apple, pumpkin seeds, walnuts	[*1,8]	250 g	<b>6.<sup>50</sup> €</b>
<b>semolina pudding</b> cocoa, cinnamon, brown butter, freeze dried raspberries, gingerbread crumble	[*1,3,7]	240 g	<b>6.<sup>50</sup> €</b>
<b>cinnamon roll</b> hot chocolate cream with star anise, bee pollen, dried raspberries	[*1,3,7,8]	180 g	<b>6.<sup>70</sup> €</b>
<b>french toast</b> christmas bread, vanilla cream, banana, plum - blueberry compote	[*1,3,7]	270 g	<b>9.<sup>50</sup> €</b>

⌘ EDUSACARD  
**order any second dish just for 620 points  
 with your medusacard\***

**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

4.60 €

## ROASTED for WERK

### pumpkin chai / mango chai cappuccino

with almond milk

8 g

4.20 €

### pumpkin chai / mango chai latte

with almond milk

8 g

4.70 €

4.30 €

4.80 €

/ available in decaffeinated version

## 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

3.90 €

### granny & tropicals

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

0,30 l

3.90 €

### ginger & pineapple

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

0,30 l

3.90 €

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

3.90 €

### mango & coconut

mango, coconut, fig, tibi crystals

0,30 l

3.90 €

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

3.90 €

## SQUEEZED in WERK

### orange

0,10 l

2.40 €

### grapefruit

0,10 l

2.40 €

### cantaloupe & basil

cantaloupe melon, pineapple, thai basil

0,30 l

5.70 €

## BLENDED in WERK

### SMOOTHIES

#### sour cherry cheesecake smoothie

cherry, banana, mascarpone, biscuits, almond milk

0,30 l

5.70 €

#### greece smoothie

apricot, cocoa apitella, greek yoghurt, coconut milk

0,30 l

7.30 €

## BREWED & WHIPPED in WERK

### cold brew coffee

0,15 l

4.60 €

### cold brew & tepache

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

0,20 l

4.60 €

### sugar cane & tea

green tea gunpowder, sugar cane juice, lime

0,20 l

4.60 €

⌘ EDUSACARD

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