



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

eggs benedict with prosciutto crudo [2 eggs] brioche, hollandaise sauce, chives	[*1,3,7,12]	240 g	8.⁹⁰ €
eggs benedict with smoked salmon [2 eggs] brioche, hollandaise sauce, chives	[*1,3,4,7,12]	250 g	9.⁵⁰ €
scrambled eggs on toasted bread [2 eggs] roasted pancetta, our ketchup, chives	[*1,3,7,9,12]	260 g	7.⁵⁰ €
toasted avocado bread with feta cheese avocado, curry hummus, chia seeds, watercress	[*1,7,10,11]	220 g	7.⁹⁰ €

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

veal sausages [gluten-free] beans in tomato sauce, our mustard, horseradish	[*1,10,12]	280 g	8.³⁰ €
omelette [2 eggs] served with leaf salad and seasonal vegetables • pancetta, leek, chives • turkey ham, chives • gruyère cheese, padron peppers, chives	[*1,3,7]	260 g	8.⁵⁰ €
bowl with poached egg quinoa, guacamole, pepper, cucumber, rucola, feta cheese	[*1,3,7]	220 g	8.⁹⁰ €
ham & eggs [2 eggs] turkey ham, pepper, leaf lettuce, cucumber, cherry tomatoes, leek, our ketchup	[*1,3,7,9,12]	230 g	8.⁹⁰ €

butter croissant • seasonal jam and butter • lemon crème fraîche, fresh fruit, freeze-dried raspberries	[*1,7]	80 g 150 g 170 g	5.²⁰ € 5.⁹⁰ € 6.⁸⁰ €
oatmeal with almond milk [vg] strawberries, strawberry sauce, coconut, mint, bee pollen	[*1,8]	240 g	6.⁵⁰ €
french toast braided sweet bread, vanilla cream, fresh fruit	[*1,3,7]	270 g	9.⁵⁰ €

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

EXPLANATIONS
 vg = vegan Our meals are prepared in an environment that also contains allergenic substances;
 * contains: 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*