

BRUNCH

saturday - sunday 9:00 - 15:00

8.90 €

[1, 3, 7, 12] 240 g

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		- 3	
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 €
MEDUSACARD order any second dish just for 620 points with your medusacard*			

EXPLANATIONS

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. Indicates the minimum weight of the prepared meal.

it is recommended that children, pregnant and nursing women, immunocompromised people to avoid consuming raw/undercooked meat and eggs. Contains allergenic substances [1, 2, 3] - a list of allergens can be found on the last page of the menu.

sparkling matcha & sugar cane coffee	0.20 l	4 . ⁹⁰ €
matcha green tea, sugar cane juice, cold brew coffee	0,20 t	-1.
ROASTED for WERK		
strawberry & rose cappucino with almond milk	8 g	5. ⁴⁰ € 6. ⁰⁰ €
strawberry & rose latte	8 g	5.40 €
with almond milk / available in decaffeinated version		6.00 €
FERMENTED in WERK		
our lemonades are based on freshly juiced fruit, fermented with champagne yeast, which adds a unique taste and soft sparkling		
white grape & lemongrass white grapes, lemongrass, lime, champagne yeasts, filtered water	0,30 l	4.80
cantaloupe melon & basil	0,30 l	4. ⁸⁰ €
fermented melon tonic, basil, lemon, champagne yeast, filtered water		
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		
strawberry & hibiscus strawberry, hibiscus, tibi crystals	0,30 l	4.80
raspberry & lemon raspberry, lemon, tibi crystals	0,30 l	4.80
our kombucha is a beverage that is created through the fermentation of white tea and the ,kombucha' culture, with raspberry and lemon thyme. It's the most delicious combination.		
raspberry & thyme kombucha, white tea pai mu tan, raspberry, lemon thyme	0,30 l	4.90
BOTTLED IN WERK		
lavender & kumquat lavender, kumquat, lime, soda water	0,30 l	4.90
berry & mango fruit berry tea, mango, apricot, lime	0,30 l	5.00
SQUEEZED in WERK		
orange	0,10 l	2.60
grapefruit	0,10 l	2.60
ginger shot ginger, turmeric, orange, lemon, honey	0,10 l	3.90
BREWED & WHIPPED in WERK		<u> </u>
cold brew coffee	0,15 l	3.70
cold brew & tepache cold brew coffee, pineapple tepache, coconut water, kiwi, lime	0,20 l	5.10
sugar cane & tea green tea gunpowder, sugar cane juice, lime	0,20 l	5.10
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