

Breakfast ALL DAY

We serve each SETS with bread and butter and a glass of orange juice. Please choose three or five of the ingredients for your individual SETS.

3 SETS / Serving stand for one person	19.5
5 SETS / Serving stand for two persons	32.5
SCHLOSS VAUX / Petit Brut Champagne	0.1l 6 0.75l 26

- Fruit salad 🍴
- Bircher Muesli with banana
- Vanilla yoghurt with granola
- Scrambled eggs
- Hummus à la Marocaine 🍴
- 1/2 avocado with roasted rapeseed oil, fleur de sel and pepper 🍴
- Tête de Moine
- Crisp + crunchy coleslaw 🍴
- Bleu d’Auvergne with apple preserves
- Burrata with peach, honey and olive oil
- French fennel salami
- Baked ham with remoulade
- Marinated salmon with cream horseradish
- Tuna cream with capers

CROISSANT **5.5**
with butter and jam

- PANCAKES**
- with apple and walnut **12.5**
 - with apple and walnut **12.5**
 - with chocolate and banana **13.9**

- FRENCH TOAST**
- Brioche baked golden brown
- with brie, blueberries and hazelnut **13.5**
 - with crispy bacon and maple syrup **13.5**
 - with avocado, egg and cheddar **15.9**
 - with avocado, egg, cheddar and bacon **17.9**

HEALTHY

PROTEIN SHOCK **9.9**
vanilla yogurt with granola and berries

ACAI SUPER BOWL **9.9**
with Greek yoghurt, berries, banana, caramelised granola

BIRCHER MUESLI **9.9**
with yoghurt, berries, banana and walnuts

- SETS GRANOLA PORRIDGE – HOMEMADE** **10.9**
- with mango and coconut 🍴
 - with banana and berries 🍴

EGGS

- SHAKSHUKA** **15.9**
Homemade with poached egg, feta + toasted bread
- with chicken **+5.5**
 - with bacon **+4.5**
 - with burrata **+4.5**

TRUFFLED OMELETTE **14.9**
with fried mushrooms, chives and toast

We serve our “Scrambled Eggs” and poached eggs with bread and butter. Refine your dish individually:

- SCRAMBLED EGGS** **9.9**
3 eggs with bread and butter
- with marinated garden tomatoes **+2**
 - with feta and Kalamata olives **+3.5**
 - with smoked bacon and parsley gremolata **+3.5**
 - with black truffle **+8**
 - with marinated salmon, char caviar and chives **+5.5**

- POACHED EGGS** **7.9**
2 eggs with bread and butter
- on brioche with baked ham, herb espuma, truffle crunch **+7.9**
 - on brioche with baked ham and Béarnaise sauce **+6.9**
 - on brioche with spinach and Béarnaise sauce **+6.9**
 - on brioche with marinated salmon **+67.9**

Lunch MO-FR 11.30-15 UHR

DISH OF THE DAY – changing daily **from 8.9**

SETS Vegan ALL DAY

- CLUB SANDWICH** 🌱 **17.5**
with crispy coleslaw, tomato jam, avocado and crispy bacon
- TOASTED SOURDOUGH BREAD** 🌱 **13.9**
with hummus, avocado and grilled vegetables
- BUDDHA BOWL** 🌱 **13.9**
with sweet potatoes, avocado, cucumber, broccoli, peppers, almonds and lemon dressing
- BEET BOWL** 🌱 **12.9**
Beetroot, smoked tofu, pear, spinach and bread chips, with apple-balsamic-cumin-walnut oil dressing

Drink Specials

- VOLÉE SPRITZ / VOLÉE SPRITZ non-alcoholic** 0.2l **8 / 7**
- VOLÉE TONIC⁵ non-alcoholic** 0.2l **7**
-
- RUINART BRUT** 0.375l **60**
- RUINART ROSÉ** 0.375l **80**

SETS Specials ALL DAY

- AVOCADO AND POACHED EGGS** **13.9**
toasted sourdough bread with 2 poached eggs, avocado and baby spinach
- with salmon **+ 5.5**
- with bacon **+ 4.5**
- STRAMMER MAX** **16.9**
toasted sourdough bread with prociutto, bacon, 2 fried eggs, tartar sauce and cornichons
- CLUB SANDWICH**
grilled white bread, ghost chilli, coleslaw, fried egg, aged parmesan and olive oil
- with roasted guinea fowl breast and bacon **17.5**
- with avocado **17.5**
- TOASTED SOURDOUGH BREAD**
- with tuna cream and capers **10.9**
- with beet cream, lamb's lettuce and caramelized walnuts **10.9**
- with prosciutto, burrata and hot honey **13.9**
- with home-marinated salmon, char caviar and cream horseradish **15.9**

BOWLS ALL DAY

- BURRATA CAPRESE BOWL** **12.9**
salad of colorful tomatoes and toasted bread with crispy plums, fresh basil, buffalo burrata and roasted pistachios
- DETOX BOWL** **12.5**
with mashed avocado, baby spinach, romana salad, pomegranate, chipotle "green apple" and pickled ginger
- CAESAR SALAD BOWL** **12.5**
crisp romaine lettuce and fresh garden herbs with colorful cherry tomatoes, parmesan dressing, parmesan slivers and crispy garlic croutons
- ADD-ON BOWLS AND SALAD** **+ 5.5**
guinea fowl / smoked salmon

Waffles + Cake ALL DAY

- WAFFLES on a STICK (2 pieces)** **5.5**
Toppings: chocolate sauce / raspberry sauce / white chocolate mousse
- CAKE** **5.5**
carrot cake / lemon cake / banana bread
Please inquire about additional cake offerings.

All our handmade baked goods are supplied by "Zeit für Brot", and we serve dark and light sourdough bread with our dishes. Alternatively, we are happy to serve gluten-free bread. Upon request we will gladly provide you a detailed list of allergens.

Vegan dishes 🌱 / All prices in EURO including VAT.

Coffee

We always serve our coffees in a cup and with cow, oat, soy or lactose-free milk upon request.

ESPRESSO / DOPPIO	2.5 / 3.5
CAFE CREMA	3.4
CAPPUCCINO	4.4
CAFE LATTE	4.4
LATTE MACCHIATO	4.9
CHAI LATTE	4.9
MATCHA LATTE	4.9
HOT CHOCOLATE	4.9
FLAT WHITE	4.4

Tea and Homemade

Our homemade lemonades with fresh and healthy ingredients are the perfect vitamin and fitness drinks.

EARL GREY	4.9
ASSAM	4.9
DARJEELING	4.9
GREEN TEA	4.9
VERBENA	4.9
HERBS	4.9
FRUITS	4.9
ROOIBOS ORANGE	4.9
FRESH MINT & GINGER	4.9
HOT ORANGE & GINGER	4.9
HOT APPLE & CINNAMON	4.9

Healthy and Homemade

Our homemade lemonades with fresh and healthy ingredients are the perfect vitamin and fitness drinks.

GINGER SHOT	4cl 3
ORANGE JUICE	0.2l 4
SETS DETOX Pineapple, cucumber, apple, ginger, spirulina	0.3l 6.9
RED BEE Beetroot, apple, lemon, honey, ginger	0.3l 6.9
SETS AOC Apple, orange, carrot	0.3l 6.9
ELDERFLOWER LEMONADE Elderflower syrup, mint and soda water	0.4l 5.9
HOMEMADE LEMONADE Fresh lemon, orange, lime and soda water	0.4l 5.9
HOMEMADE LEMONADE "NO SUGAR" Soda with mint, cucumber and lime	0.4l 5.9
HOMEMADE GUAVA LEMONADE Guava, soda, mint	0.4l 5.9

Juicy and Soft

APPLE DIETZ	0.2l	3.2	0.4l	4.9
RHUBARB DIETZ	0.2l	3.2	0.4l	4.9
CURRENT DIETZ	0.2l	3.2	0.4l	4.9
TOMATO DIETZ	0.2l	3.2	0.4l	4.9
JUICE SPRITZER DIETZ	0.2l	3.2	0.4l	4.9
FRITZ KOLA ^{1,2}	0.2l	3.5		
FRITZ KOLA SUPERZERO ^{1,2,4}	0.2l	3.5		
FRITZ LIMO ORANGE ^{2,3}	0.2l	3.5		
THOMAS HENRY TONIC	0.2l	3.5		
THOMAS HENRY BITTER LEMON	0.2l	3.5		
THAUNUSQUELLE NATURAL	0.25l	2.9	0.75l	5.9
THAUNUSQUELLE CLASSIC	0.25l	2.9	0.75l	5.9

SETS Signature Drinks

MIMOSA Sparkling wine and orange juice	0.2l	7		
MIMOSA GRAPEFRUIT Sparkling wine and grapefruit juice	0.2l	7		
ESPRESSO MARTINI Vodka, coffee liqueur and sugar syrup	0.2l	11		
BLOODY MARY Vodka, tomato juice, celery and Tabasco	0.3l	11		
CHARDON SPRITZ	0.3l	12		

Sparkling Wine and Champagner*

PETIT VAUX, SCHLOSS VAUX	0.1l	6	0.75l	26
TRÄUBLEIN, SCHLOSS VAUX non-alcoholic	0.1l	6	0.75l	26
RUINART BRUT	0.375l	60	0.75l	120
RUINART ROSÉ	0.375l	80	0.75l	16

Wine*

PINOT GRIS Oliver Zeter, Palatinate	0.1l	5.5	0.75l	29
SAUVIGNON BLANC "KAITUI" Markus Schneider, Palatinate	0.1l	6.5	0.75l	32
ROSÉ CUVÉE "DER KLEINE BÄR" Oliver Zeter, Palatinate	0.1l	5.5	0.75l	29

Aperitif

HUGO / HUGO ALCOHOL-FREE	0.2l	8 / 7		
APEROL SPRITZ	0.2l	8		
BELSAZAR ROSÉ TONIC ⁵	0.2l	9		
GRAPEFRUIT, APEROL & SPARKLING WINE	0.2l	9		
VOLÉE SPRITZ / VOLÉE SPRITZ non-alcoholic	0.2l	8 / 7		
VOLÉE TONIC ⁵ non-alcoholic	0.2l	7		

1 increased caffeine content (25 mg/100 ml), 2 with colourant, 3 with antioxidant, 4 with sweetener, 5 aroma quinine

* Our listed wines contain sulphites.