



# M E N U



DISCOVER OUR  
STORIES ONLINE

*Quality*

*Simplicity*

*Conviviality*

*Authenticity*



## *Simplicity*

*" Since the day I started  
30 years ago, simplicity  
has been our guiding light.*

*Long before our guest claimed it, long  
before the market evolved, we were  
making radical choices with  
no concession on the taste and  
quality of our ingredients.»*

**Alain Coumont**

## Breakfast

### LE PAIN QUOTIDIEN BREAKFAST 18.5

Hot drink of your choice, fresh orange juice 2dl, croissant and basket of bread; served with our organic jams, spreads, honey and Swiss butter

### HEALTHY BREAKFAST 20.9

Hot drink of your choice, Berry-Mint-Booster 3dl, Wholemeal Croissant, homemade organic Granola or homemade organic Bircher müsli or homemade fresh fruit salad or Mixed berries and Superseeds Porridge

### KIDS BREAKFAST 12.9

Small homemade organic Granola, pain au chocolat, small hot chocolate or babyccino and a fresh orange juice 1dl

## Cereals, Fresh Fruits & Yoghurt

### HOMEMADE ORGANIC BIRCHER MÜESLI 8.9

organic oats with milk, yoghurt from Fribourg, berries and fresh mint

### MIXED BERRIES & SUPERSEEDS PORRIDGE 8.9

### HOMEMADE ORGANIC GRANOLA PARFAIT 8.9

with mixed berries

### HOMEMADE FRESH FRUIT SALAD 7.7 | 9.7

## Eggs

### SOFT-BOILED EGG 4.1

served with organic wheat bread

### POACHED EGG NATURE OR BENEDICT 9.9

with cooked ham

### SCRAMBLED EGGS 9.9

+ ½ Avocado 4 + Smoked salmon 5.5 + Bacon 3.5

## Viennoiseries

Our organic wheat bread is made from wheat flour, which is stone-ground, kneaded by hand and baked in stone ovens.

### BUTTER CROISSANT 2

### LYE CROISSANT 2.4

### WHOLEMEAL CROISSANT 2.3

### ALMOND PASTRY STICK 4.5

### PAIN AU CHOCOLAT 3.1

### BRIOCHE AU BEURRE 3.6

### CORN BREAD 2.9

### HAZELNUT & SULTANA FLUTE 4.9

### CRAMBERRIES SCONES 4

### SELECTION OF BREADS 6.1

rye, walnut, grain, wheat, baguette

## Brunch

Served with a basket of bread, our organic jams, spreads, honey, Swiss butter, a hot drink of your choice and a fresh orange juice 2 dl

### CLASSIQUE BRUNCH 32.9

Soft-boiled or scrambled egg, cured and cooked hams, Gruyère and Tomme cheese and a croissant

### ROYAL BRUNCH 39.9

Soft-boiled or scrambled egg, cured and cooked hams, Gruyere and Tomme cheese, avocado tartine, small fresh homemade soup, quinoa tabbouleh, guacamole, beetroot caviar, homemade fresh fruit salad, seasonal omega delight and a croissant

### VEGAN BRUNCH 35.9

served with a basket of bread, our organic jams, agave syrup, a hot drink of your choice and a fresh orange juice 2dl

Avocado tartine, small fresh homemade soup, quinoa tabbouleh, guacamole, beetroot caviar, homemade fresh fruit salad and seasonal omega delight



“First and foremost, it is a journey to find real bread, generous and nourishing, prepared with sourdough. A bread made from good wheat.

The table is then filled with those ingredients that tell a story; the story of their making.”

Alain Coumont

## Side Dishes

### SOFT-BOILED EGG 2.5

### VIENNOISERIE OF YOUR CHOICE 1.5

### 1/2 AVOCADO 4

### SMOKED SALMON 5.5

### BACON 3.5

### ORANGE JUICE LARGE SIZE 3DL 1.5

### HOT DRINK LARGE SIZE 1.5

### EXTRA COFFEE SHOT 1.5

### ALCOHOLIC DRINK OF YOUR CHOICE 4

## Tartines

On organic wheat bread with natural sourdough.

**VEGAN AVOCADO** 18.9  
guacamole, tomato, super seeds

**ROAST CHICKEN & GUACAMOLE** 18.9  
tomato, coriander, basil pesto and sour cream

**SMOKED SALMON** 19.9  
Philadelphia cheese, chives and lemon

**COOKED HAM & GRUYÈRE AOC** 17.9  
wholegrain mustard and walnut

**CLUB** 18.5  
roast chicken, egg, tomato and gherkins

**CHICKEN & HUMMUS** 19.9  
rocket, tomato, super seeds and  
Parmigiano Reggiano AOP

## Platters

Served with organic wheat bread.

**BOTANIC VEGAN** 22.9  
quinoa tabbouleh, rocket, guacamole,  
hummus, beetroot caviar, radish, cucumber,  
sun-dried tomatoes, walnut bread

**ALAIN COUMONT** 23.9  
Mozzarella di Bufala, rocket, melon, cured ham,  
Parmigiano Reggiano AOP, hummus, super seeds,  
sun-dried tomatoes and basil pesto

Our philosophy is, each time  
we can, we source ingredients  
farmed locally and organically.



## Plates to share

**VEGAN HUMMUS** 7.5

**VEGAN GUACAMOLE** 7.5

**CHEESE AND CHARCUTERIE** 18.9

## OUR SUGGESTIONS

All our soups and quiches are fresh and  
homemade daily, following artisan tradition.

**QUICHE OF THE DAY** 19.5  
homemade fresh and served with green salad  
and a small soup of the day

**SOUP OF THE DAY** 9.9 | 12.9  
homemade fresh and served  
with sourdough bread

## Salads

All our suppliers are local.

**VEGAN** 22.9  
rocket, carrot, radish, cucumber, super seeds,  
tomato, ginger, melon and avocado

**RUSTIC TUNA** 19.9  
rocket, tomato, cucumber, super seeds,  
chives, croutons and balsamic vinaigrette

**SMOKED CHICKEN** 22.9  
tomato, cucumber, egg, avocado, Parmigiano  
Reggiano AOP and Lapsang vinaigrette

**GOAT CHEESE** 22.9  
pear syrup, super seeds, Parmigiano Reggiano  
AOP, balsamic vinaigrette and toasts

## Side Dishes for Tartines & Salads

**GREEN SALAD** 8.1  
tomato, radish and cucumber

**HARD-BOILED EGG** 2.5

**SCRAMBLED EGG** 2.5

**1/2 AVOCADO** 4

**SMOKED SALMON** 5.5

**SUPER SEEDS** 2

**PARMIGIANO REGGIANO AOP** 3

**CURED HAM** 3.5

# Desserts

Our desserts are made by local pastry chefs.

HOMEMADE FRESH FRUIT SALAD	7.7   9.7
MINI-GUGELHUPF VEGAN	5.9
RASPBERRY TART	7.3
GRAND MACARON CHOCOLATE	5.4
GRAND MACARON RASPBERRY	5.4
TRIPLE CHOCOLATE COOKIE	4.7
CHOCOLATE MUFFIN	4.7
BLUEBERRY MUFFIN	4.7

CHEESECAKE	6.9
BELGIAN WAFFLE WITH RED FRUITS	8.9
GUGELHUPF	5.9
SEASONAL OMEGA DELIGHT	8.9
vegan with chia seeds	
<b>WOOD-FIRED DESSERTS</b>	
LEMON MERINGUE PIE	7.3
RED FRUIT CRUMBLE	7.3
APPLE PIE	7.3

# Hot drinks

Our homemade drinks are traditionally crafted.

## THE CLASSICS

AMERICANO	4.6
ESPRESSO	4.6
MOCCHACINO	6.7
CAFÉ AU LAIT	5
CAPPUCCINO	5.4
CAFÉ MACCHIATO	4.9
LATTE MACCHIATO	6.7
CHAI LATTE	6.7
HOT CHOCOLATE	6

## CHOICE OF TEAS

FRESH MINT TEA	6.9
LEMON TEA	6.9
FRESH GINGER INFUSION	6.9
ORGANIC TEA	6.9
Earl Grey, English Breakfast, Camomille, Jasmin, Rooibos, Chunmee Green, Masala Chai	
+ Large Size hot drink	1.5
+ Extra shot coffee	1.5

# Beers

TURBINENBRÄU LAGER 3dl	6.8
TURBINENBRÄU WHITE 3dl	6.8

# Our homemade cold drinks

BERRY-MINT-BOOSTER 3dl	6.9
LEMONADE 3dl	5.8
with fresh mint	
ICED TEA 3dl	5.8
red berries and hibiscus	
GINGER LEMONADE 3dl	5.8
STILL SPRING WATER 3dl	5.3
SPARKLING SPRING WATER 3dl	5.3
SPARKLING APPLE JUICE 3dl	5.5

FRESHLY SQUEEZED FRUIT JUICE 2dl | 3dl 6 | 7.6  
Orange, apple, carrot and ginger

# Wine & Prosecco

Our wines are organic

## RIESLING-SILVANER

ZÜRCHER WHITE WINE VEGAN AOC 1dl	7.6
ZÜRCHER WHITE WINE VEGAN AOC 7,5dl	45

## PINOT NOIR

ZÜRCHER RED WINE VEGAN AOC 1dl	7.6
ZÜRCHER RED WINE VEGAN AOC 7,5dl	45

## SPARKLING

GESPRITZTER WINE 2dl	7.6
PROSECCO 1dl	7.6
PROSECCO 7,5dl	45