COFFEE / CHOCOLATE	
Espresso	4.00
Espresso Macchiato / Doppio Macchiato	4.50 / 5.50
Americano / Doppio	4.80
"Schale" (large coffee with steamed milk)	6.80
"Chacheli" (x-large milk coffee)	7.00
Cappuccino	5.50
Latte Macchiato	5.80
Flat White	6.50
Cortado	5.50
Iced coffee with milk / Iced chocolate / Iced chai	7.50
Hot chocolate	6.50
Hot chocolate mélange	7.80
Babyccino	1.00

KAFISCHNAPS (COFFEE AND SCHNAPS BLENDS)				
Kafischnaps	3cl Kirsch (cherry schnaps / coffee / topped with whipped cream)	10.50		
Schümli Pflümli	3cl Pflümli (plum schnaps / coffee / topped with whipped cream)	10.50		
Kafi Fertig	3cl Obstbrand (mixed fruit schnaps)	7.00		
Kafi Luz	3cl Zwätschgge (plum schnaps)	7.00		
Kafi Theres	1cl orange-liqueur, Espresso and whipped cream	8.50		
Kafi Köbi	according to the old "Flachpass Bar" secret recipe	10.50		
Kafi Luz Kafi Theres	1cl orange-liqueur, Espresso and whipped cream	8		

HOT DRINKS WITH "GÜGGS" (ALCOHOL)Schoggi Rum3cl rum, hot chocolate, whipped creamTea RumEnglish Breakfast tea with 3cl rumRum Punchsirup of your choice with 3cl rum

rosehip tea with 3cl plum schnaps

Holdrio

Pomme chaud

TEA 6.80 Chai-Latte spiced syrup with milk Dirty-Chai-Latte 8.00 spiced syrup with milk and Espresso 4.60 Tea English Breakfast, Earl Grey, Mint, Rooibos mandarine Green Jasmine, Vervain, Mountain herbs, Fruit tea, Camille-Orange Blossom Ginger Tea 6.80 fresh ginger, lime juice and honey Punsch 5.00 Le Sirupier de Berne

6cl Brandy, apple juice, lime juice and hony

Alcoholic beverages will not be sold to youths under 16 and spirits will not be sold to youths under 18 years. All prices include taxes.

BREAKFAST daily until 4 PM

KAFI COMPLET	15.50
Homemade jam, butter, two types of cheese, croissant, farmer's bread, coffee	e/tea* Ø
KAFI SUPPLEMENT	23.50
Homemade jam , butter, two types of cheese, cold cuts, small Bircher muesli,	
croissant, farmer's bread, coffee/tea* (also available vegetarian)	
PAIN PERDU	
KATER: Fried egg, fried bacon, cheese, mushroom cream and Miso Mayo	23.50
CAT: Fried egg, cheese, mushroom cream and Miso Mayo \textcircled{O}	21.50
CHÈVRE: Chèvre Chaud, Maplesirup, spinach, peperoncini and Miso Mayo 🥥	22.50
SÜSS: Cinnamon, Sugar and Maple Syrup 🥝	11.50
EGG DISHES with farmer's bread and butter	
Two scrambled eggs with chives	10.5
Two fried eggs with chives	9.5
Boiled egg: soft or hard	4.5
EXTRAS	
Fried bacon, fried mushrooms, cheese or spinach	5.0
WIPKINGER OFENEIER with farmer's bread and butter	
CLASSIC: 2 eggs, ham, tomatosauce and cheese	20.5
RÖTEL: 2 eggs, spinach and mushrooms	20.5
MUESLI	
Bircher muesli with farmer's bread 🕲	6.50 / 10.5
Granola with farmer's bread 🕲	6.50 / 9.5
WE RECOMMEND	
Fresh Juice: Orange or seasonal	6.5
Mimosa	9.5

* Chai-Latte, Ginger Tea, Chocolate, Flat White + 2.00

13.50

9.50

9.50

9.50

15.50

"Schale" (Large coffee with steamed milk), "Chacheli" (x-large milk coffee), Iced coffee with milk +3.00

LUNCH

Menu of the day with soup or salad mon-fri	prices vary
SOUP AND SALAD	
House soup with farmer's bread ⊘	7.50 / 12.50
Green salad with farmer's bread homemade dressing	7.50 / 12.50
Chèvre Chaud, honey and tomato tapenade on farmer's bread with lettuce @	21.50
RÖSTI	
DEFTIG: Bacon and egg	23.50
VEGI: Tomato tapenade, spinach and cheese @	23.50
VEGAN: Spinach, peperoncini and Miso Mayo 🕲	23.50
SAFTIG: Chèvre Chaud, tomatotapenade, honey and nuts @	23.50
Without anything	13.50
PAIN PERDU	
KATER: Fried egg, fried bacon, cheese, mushroom cream and Miso Mayo	23.50
CAT: Fried egg, cheese, mushroom cream and Miso Mayo @	21.50
CHÈVRE: Chèvre Chaud, Maplesirup, spinach, peperoncini and Miso Mayo ⊘	22.50
SÜSS: Cinnamon, Sugar and Maple Syrup ⊘	11.50
EXTRAS	
Fried bacon, fried mushrooms, cheese or spinach	5.00
APERO with farmer's bread and butter	
Platter with meat	21.00
Platter with cheese	16.50
Vegane bread spread 🕲	9.50

🖉 VEGETARIAN 🖒 VEGAN 🛞 LACTOSE FREE

Our extensive food range from jam to the miso mayo is homemade. Meat products are from Switzerland. For other countries of origin read the declaration or feel free to ask our staff. For allergens please ask our staff.

DRINKS

SODAS / LEMONADES				
Sparkling water from the tap			30cl / 50cl	3.90 / 5.90
Still water			33cl	4.50
Goba Citro (Swiss lemonade)			30cl / 50cl	3.90 / 5.90
Housemade Ice Tea			30cl / 50cl	6.00 / 8.00
Unfiltered applejuice (nor	n-alcoholic), organic		30cl / 50cl	4.60 / 6.60
Applejuice "Schorle" (hal	f juice, half sparking wate	er)	30cl / 50cl	4.60 / 6.60
Cranberry "Schorle"			30cl / 50cl	4.60 / 6.60
Lime & Soda	various flavors		30cl /50cl	5.00 / 7.00
Kalisoda with caffeine			30cl /50cl	5.00 / 7.00
Le Sirupier de Berne	various flavors	still water	30cl / 50cl	3.00 / 4.00
	S	parkling water	30cl / 50cl	4.50 / 6.00
Goba Cola			33cl	5.50
Goba Cola Zero			33cl	5.50
Urban Lemonade Calamansi			33cl	6.50
Les Pétillantes Pamplemousse, Bio			33cl	6.50
Mat'he	Flocka Soda, Zurich		33cl	6.50
Noè Chinotto			20cl	5.50
Sorrel Hibiskus	from Zobo, Zurich		27.5cl	6.20
Thomas Henry	Tonic, Ginger Ale, S	picy Ginger	20cl	5.50
Rhubarb "Schorle"			33cl	6.50
Cucumis Cucumber "Schorle"			33cl	6.50

BIER / MOST

"Herrgöttli" Lager (small beer)	25cl	4.00
Stange / Shandy (regular Lager from the tap / w. half lemonade)	30cl	5.00
Large / Shandy Lager	50cl	7.50
Pitcher Lager	1.5lt	22.00
Seasonal beer		prices vary
Non-alcoholic Beer		prices vary