

Art Cafe
- MENU -

HOT STUFF

Espresso	4.50
Kafi Crème	5.00
Doppio / Americano	5.50
Cappuccino	5.50
Latte Macchiato Hot / Iced	6.00
Schale (Milk Coffee)	6.50
Flat White	6.50
Extra Espresso Shot	+1.00
 Chai Latte	 6.50
Spiced Black Tea, Milk, Honey	
 Matcha Latte Hot / Iced	 6.50
Matcha, Oat Milk, Agave Syrup (optional)	
Extra: Add Strawberry Purée	+1.00
 Beetroot Latte	 6.50
Oat Milk, Beetroot Powder, Cinnamon, Raspberry, Dates, Maple Syrup, Vanilla, Ginger, Cardamom, Coconut Oil	
 Kurkuma Latte	 6.50
Oat Milk, Ground Curcuma, Ground Ginger, Cinnamon, Coconut Oil, Vanilla, Agave Syrup	
 Make'em Dirty (add extra espresso shot)	 +1.00
 Hot Tea	 5.50
English Breakfast, Earl Grey, Chun Min Green, Jasmin Green, White (Pai Mu Tan), Rooibos Cacao Chai, Peppermint Delight, Chamomile Dream, Berry Fruity, Lemon Harmony, Ginger Zest, Verbena	
 Hot Chocolate	 6.00
Caotina	

SOFT DRINKS

Homemade Iced-Tea	3,3dl	5.00
Homemade Lemonade	3,3dl	5.00
Kombucha (Nycha) Quince / Mountain Herbs / Ginger	3,3dl	6.00
Coconut Water (Mad Pure)	3,3dl	6.00
Fritz Cola /Zero (Bio)	3,3dl	5.50
Fritz Sodas: (Bio) Lemon / Orange / Rhubarb / Cherry-Elderflower/ Cucumis	3,3dl	5.50
El Tony Mate	3,3dl	6.00
Salty Grapefruit	2,0dl	5.50
Ginger Beer, Tonic Water	2,0dl	5.50
Fruit Juice Pineapple / Pear / Orange / Tomato	2,0dl	5.50
Apple Juice (Bio) / Schorle	2,0dl	6.00
Soda Water	3,3dl	3.00
	1L	7.00
Syrup Elderflower / Grenadine / Lavender	3,3dl	3.00

DRINKS

Beer

"Just-a-beer"	3,3dl	5.50
Birra Moretti - Lager		
"Do you have like a..."	3,3dl	6.50
No Name - IPA		
"I'm driving"	3,3dl	6.00
Birra Moretti - Alcohol Free		

Wine

Pinot Grigio, White	1,0dl	5.50
Merlot, Red	1,0dl	6.00
Prosecco	1,0dl	7.00
Malbec, Alvaro 2020 (Argentina)	0,7L	59.00

Spritzers

Van Gogh Spritz	13.50
Aperol / Limoncello / Campari Spritz	
Victor Hugo	13.50
Elderflower / Lavender	
White Wine Spritzer	8.50
Sweet / Sour	

Long Drinks

Cézanne Tonic	13.50
Gin & Tonic: well... it's Gin & Tonic	
Kandinsky Mule	14.50
Moscow mule: Vodka, Lime & Ginger Beer Available with Gin, or Dark Rum	
Surrealist Punch	15.00
Pimms Cup: Pimms Gin, Fresh Fruits & Cucumber, Ginger, Mint & Lemonade	
Warhol Sunset	14.00
Tequila Sunrise: Tequila, Orange Juice, Grenadine Syrup	

COCKTAILS

Signature

Club Monet 16.50
Raspberry Mojito: White Rum, Lime, Mint,
Raspberries & Simple Syrup

Senorita Frida 15.50
Paloma: Tequila, Lime, Agave Syrup & Salty
Grapefruit Soda

Pink Renaissance 16.50
Cosmopolitan: Vodka, Orange Liqueur,
Lime & Cranberry Juice

MoMartini 15.50
Espresso Martini: Vodka, Espresso, Kahlua, Simple Syrup

Muse's Kiss 17.50
PornStar Martini: Vodka, Passoã, Passion
Fruit Puree, Pineapple Juice, Lime Juice, Vanilla

Classic

Avant-Garden 14.50
Margarita: Tequila, Orange Liqueur, Lime & Agave Syrup

Caipi-Rousseau 14.50
Caipirinha: Cachaça, Lime, Sugar, Optional Seasonal Fruits

The Masterpiece 15.50
Negroni: Gin, Campari & Vermut

The Mistaken Masterpiece 15.50
Negroni Sbagliato: Campari, Vermut & Prosecco

Sours

The Impressionist Whiskey Sour: Whiskey, Lemon Juice, Simple Syrup & Egg White	16.00
The Ginpressionist Gin Fizz: Gin, Lemon Juice, Simple Syrup, Egg White & Soda	16.00
Baroque on the Rocks Amaretto Sour: Amaretto, Whiskey, Lemon Juice, Simple Syrup & Egg White	16.00
Fresco Sour Pisco Sour: Pisco, Lemon Juice, Simple Syrup & Egg White	16.00

Sweet

"Still Life with Apples and a Cup" Vodka, Apple Juice, Cointreau, Lime Juice & Honey	14.50
Roco-colada Piña colada: White Rum, Pineapple Juice, Coconut Cream, Lime & Agave Syrup	16.50

Mocktails

Virgin Raspberry Spritz Kombucha, Raspberry Vinegar, Agave Syrup & Soda	9.00
Pink NOjito Ginger Lemonade, Lime, Mint, Raspberries & Simple Syrup	12.00
VirGin&Tonic Alcohol Free Gin & Tonic	11.00
Pina NOLada Pineapple Juice, Coconut Cream, Lime & Agave Syrup	12.00
Muse's Kiss on the Cheek Passion Fruit Puree, Pineapple Juice, Lime Juice, Vanilla	12.50

For allergen explanations, origin details, pricing, and asterisk notes, please refer to the last page of the menu.

SMOOTHIES & SHAKES

Açaí Smoothie

Açaí, Banana, Raspberries, Oat Milk

10.50



Very Berry Smoothie

Dragon Fruit, Banana, Berries, Vanilla, Sesame seeds, Oat Milk

10.50

Alligator Smoothie

Avocado, Spinach, Apple, Mango, Pineapple, Flax seeds, Lime, Oat Milk

11.00



Salty Peanut Smoothie

Banana, Blueberries, Peanut Butter, Cacao Nibs, Oat Milk

11.00

Blue Lagoon Smoothie

Pineapple, Mango, Banana, Blue Spirulina, Chia Seeds, Coconut Rice Milk, Coconut Flakes

11.50

Swamp Thing

Kiwi, Pineapple, Spinach, Apple, Hemp Seeds, Cucumber, Lime, Ginger, Coconut Water

11.50

Extras

Pump it up

Add Plant-based Protein Powder Nature / Vanilla

+1.50



Nutty Boost

Add Nut Butter: Almond / Peanut / Sesame

+2.00

Wakey-Wakey

Add a shot of espresso

+1.00

LUNCH

Superfruit Bowls

250g / 350g

🌱 🌱 Açaí Bowl

14.00 / 17.00

Base Açaí Puree (bio), Banana

Toppings Crunchy Nut Granola, Coconut, Banana, Blueberries, Raspberries, Cacao Nibs

🌱 🌱 Pink Dragon Bowl

15.00 / 18.00

Base Dragon Fruit (bio), Banana, Red Berries

Toppings Crunchy Nut Granola, Pumpkin Seeds, Coconut, Kiwi, Blueberries

🌱 🌱 Blue Lagoon Bowl

14.50 / 17.50

Base Banana, Pineapple, Mango, Blue Spirulina, Coconut Milk

Toppings Crunchy Nut Granola, Coconut Flakes, Blueberries, Mango

Extras

Loaded

+2.50

Extra Porridge w/ Maple Syrup

🌱 🌱 🌱 Supercharged

+2.00

Nut Butter of your choice: Almond / Peanut / Sesame

🌱 🌱 Grain Free

+1.50

w/ All-Nut Granola

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Lunch Bowls

Poké Bowl 21.50

Base Whole Grain Basmati Rice

Toppings Edamame, Mango, Avocado, Cucumber,
Carrot, Red Cabbage, Tomatoes, Kimchi, Cashews

Protein Smoked Tofu Marinated in Teriyaki Sauce

Sauces Peanut-Lime Sauce (spicy/non spicy)

🌿 Oriental Falafel Bowl 21.50

Base Couscous

Toppings Avocado, Hummus, Grilled Aubergines,
Cherry Tomatoes, Carrots, Red Cabbage, Tzatziki,
Rocket Salad, Pomegranate, Dates, Seed-mix

Protein Falafel Balls

Sauces Orange Dressing, Chipotle Sauce (spicy - on the side)

Replace your Protein with

Plant-Based Chicken

+ 1.00

Plant-Based Smoked Salmon

+ 4.00

Indian Dal Soup 15.00

Red Lentils, Tomatoes, Onions, Carrots, Indian Spices,
Coconut Milk

Add Whole Grain Rice / Couscous

+2.00

🌿 Chili Sin Carne 12.50

Kidney Beans, Tomato Paste, Potatoes, Red Peppers,
Corn, Onions, Carrots, Plant-Based Minced Meat,
Vegetable Broth, Spices

Add Whole Grain Rice / Couscous

+2.00

   Wrap'n'Roll	Reg / Big
"Never had Better"	15.50 / 19.50
Plant-Based Chicken, Grilled Aubergines, Cashew-Cheese, Tahini-Lemon Cream, Rocket Salad, Cherry Tomatoes, Pesto	
   Oriental Wrap	14.50 / 18.50
Falafel, Avocado, Pink Hummus, Carrots, Red Cabbage, Pomegranate, Plant-Based Tzatziki, Chipotle Sauce (optional)	
Replace Falafel with Plant-based Chicken	+1.00
Add side of Fries / Sweet Potato Fries	+5.00 / 6.00

To Share or not to Share

  Nachos	8.50 / 15.50
Tortilla Chips, Vegan Cheese, Guacamole, Plant-Based Creme Fraiche, Cherry Tomatoes, Pepperoni	
  Falafel Dips	9.00 / 16.00
Falafel, Carrots, Bread Sticks Dips: Hummus, Tzatziki, Chipotle Sauce	
Olives	5.00 / 8.00
Kalamata, Green Filled with Garlic	
Popcorn	2.00 / 3.00

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ALLERGENS



Gluten



Peanuts



Sesame



Tree nuts

All our dishes are fully vegan, crafted without any animal products.

Our drinks and brunch options are ovo-vegetarian. Some are made with eggs, honey, and milk but without any other animal ingredients.

Enjoy a delicious and mindful dining experience!