

HOT STUFF

Espresso	4.50
Kafi Crème	5.00
Doppio / Americano	5.50
Cappuccino	5.50
Latte Macchiato Hot / Iced	6.00
Flat White	6.50

Chai Latte	7.50
------------	------

Spiced Black Tea, Milk, Honey

Matcha Latte (Hot / Iced) 	7.50
--	------

Matcha, Oat Milk, Agave Syrup (optional)

Extra: Add Strawberry Purée	+1.00
------------------------------------	--------------

Beetroot Latte 	7.50
--	------

Beetroot Powder, Oat Milk, Raspberry, Cinnamon, Cardamom, Ginger, Dates, Maple Syrup, Vanilla Extract, Coconut Oil

Kurkuma Latte 	7.50
---	------

Ground Curcuma, Ground Ginger, Cinnamon, Oat Milk, Coconut Oil, Vanilla Extract, Agave Syrup

Ube Latte 	7.50
---	------

Ube Powder, Oat Milk, Coconut Oil, Vanilla Extract, Cinnamon, Agave Syrup

Make'em Dirty (add extra espresso shot)	+1.00
--	--------------

Hot Tea	5.50
---------	------

English Breakfast, Earl Grey, Chun Min Green, Jasmin Green, Rooibos Cacao Chai, Peppermint Delight, Chamomile Dream, Berry Fruity, Lemon Harmony, Ginger Zest, Verbena

Hot Chocolate	6.00
---------------	------

Caotina

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

SOFT DRINKS

Homemade **Iced-Tea** 3,3dl **6.00**

Homemade **Lemonade** 3,3dl **6.00**

Kombucha (Nycha) 3,3dl **6.50**

Mountain Herbs / Ginger

Coconut Water (Mad Pure) 3,3dl **6.50**

Fritz Cola /Zero (Bio) 3,3dl **6.00**

Fritz Sodas: (Bio) 3,3dl **6.00**

Lemon / Orange / Rhubarb / Cucumber

El Tony Mate 3,3dl **6.50**

Salty Grapefruit 2dl **5.50**

Ginger Beer, Tonic Water 2dl **5.50**

Fruit Juice: 2dl **5.50**

Pineapple / Orange

Apple Juice (Bio) / Schorle 3dl **6.00**

Soda Water 3,3dl/1L **3.00/7.00**

Syrup: 3,3dl **3.00**

Elderflower / Grenadine / Lavender

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

BEER

In a Bottle.

“Just-a-beer”

Birra Moretti - Lager

3,3dl **6.50**

“Do you have like a...”

BrewDog IPA

3,3dl **7.50**

“I’m driving”

Birra Moretti - Alcohol Free

3,3dl **7.00**

WINE

Pinot Grigio, White

1dl **7.00**

Primitivo, Red

1dl **8.00**

Prosecco

1dl **8.00**

SPRITZERS

Van Gogh Spritz

14.50

Aperol, Prosecco, Soda Water & Orange Slice
*Also available with **Campari***

Limoncello Spritz

14.50

Limoncello, Prosecco, Soda Water, Lemon & Mint

Victor Hugo

13.50

Prosecco, Elderflower Syrup, Soda Water, Lime & Fresh Mint

White Wine Spritzer

9.50

Sweet / Sour

COCKTAILS

Cézanne Tonic	14.50
----------------------	--------------

Gin & Tonic: well... it's Gin & Tonic

Kandinsky Mule	15.00
-----------------------	--------------

Moscow Mule: Vodka, Lime & Ginger Beer

Club Monet	16.50
-------------------	--------------

Red Berry Mojito: White Rum, Lime, Mint, Berries & Simple Syrup

Senorita Frida	16.00
-----------------------	--------------

Paloma: Tequila, Lime, Agave Syrup & Salty Grapefruit Soda

MoMartini	16.00
------------------	--------------

Espresso Martini: Vodka, Espresso, Kahlua, Simple Syrup

Muse's Kiss	17.50
--------------------	--------------

PornStar Martini: Vodka, Passoã, Passion Fruit Puree, Pineapple Juice, Lime Juice, Vanilla Extract, Aquafaba

The Masterpiece	16.00
------------------------	--------------

Negroni: Gin, Campari & Vermut

Negroni Sbagliato: Campari, Vermut & Prosecco

The Impressionist	16.50
--------------------------	--------------

Whiskey Sour: Whiskey, Lemon Juice, Simple Syrup & Aquafaba

Also available with **Amaretto, or Pisco**

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

MOCKTAILS

Virgin Raspberry Spritz

12.00

Kombucha, Raspberry Vinegar,
Agave Syrup & Soda

Pink NO-jito

13.00

Ginger Lemonade, Lime, Mint,
Red Berries & Simple Syrup

Virgin & Tonic

13.00

Alcohol-Free Gin & Tonic

Garden Collins Without Sins

13.00

Cucumber Soda, Elderflower,
Lemon, Mint, (Non-alcoholic) Gin,
Virgin Martini Floral

Muse's Kiss on the Cheek

13.50

Passion Fruit Puree, Pineapple Juice,
Lime Juice, Vanilla Extract

SMOOTHIES

Açaí Smoothie 10.50

Açaí, Banana, Raspberries, Oat Milk

Very Berry Smoothie 10.50

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

Alligator Smoothie 11.00

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

Salty Peanut Smoothie 11.00

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

Blue Lagoon Smoothie 11.50

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

EXTRAS

Pump it up +1.50

Add Plant-based Protein Powder Nature / Vanilla

Nutty Boost +2.00

Add Nut Butter: Almond / Peanut / Sesame

Wakey-Wakey +1.00

Add a shot of espresso

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

SUPERFRUIT BOWLS

250 g

Açaí Bowl

15.00

Base:

Açaí Puree (bio), Banana

Toppings:

Crunchy Nut Granola, Pumpkin Seeds,
Shredded Coconut, Blueberries, Cacao Nibs

Pink Dragon Bowl

15.50

Base:

Dragon Fruit (bio), Banana, Red Berries

Toppings:

Crunchy Nut Granola, Pumpkin Seeds,
Shredded Coconut, Blueberries, Cacao Nibs

Blue Lagoon Bowl

16.00

Base:

Banana, Pineapple, Mango, Blue Spirulina,
Coconut Milk

Toppings:

Crunchy Nut Granola, Pumpkin Seeds,
Shredded Coconut, Blueberries, Cacao Nibs

EXTRAS

Loaded

+2.50

Extra Porridge w/ Maple Syrup

Supercharged

+2.00

Nut Butter of your choice:
Almond / Peanut

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

SHARE IT EASY ...OR NOT!

1 person/2 people

Nachos

10.00 / 18.00

Tortilla Chips, Mozzarella / Vegan Cheese,
Guacamole, Crème fraîche / Plant-based
Crème fraîche, Cherry Tomatoes, Pepperoncini

Hummus Snack Plate

11.50

Pink Hummus, Breadsticks, Baby Carrots,
Cucumber Sticks

Air-Fried Potato Wedges

6.00 / 11.00

Crispy, Golden Outside, Fluffy Inside
Ketchup & Mayo

Loaded:

Add Mozzarella + **3.00**

Add Vegan Cheese + **4.00**

Just Olives

5.50

Popcorn, Yay!

4.00

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

MAINS

A little change is cooking!

We are currently redesigning our main dish selection and will be offering a reduced menu until 21 September. Thank you for your understanding – we look forward to sharing our new dishes with you soon!

Falafel Plate



18.00

Falafel, Pink Hummus, Guacamole, Crème Fraîche,
Toasted Pita Bread, Baby Carrots & Cucumber

SWEET ENDINGS

Chocolate Cake



7.50

Served Warm with Vanilla Ice Cream &
Strawberry Drizzle

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

ALLERGENS



Gluten



Peanuts



Sesame



Tree nuts



Vegan

Origin:

Chicken:

Salmon:

ENJOY A DELICIOUS AND MINDFUL DINING EXPERIENCE!

All prices include VAT and are in CHF.