

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 Cream, Vanilla Extract, Pinch of Salt, Maple 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) Mountain Herbs / Ginger	3,3dl 6.50
Coconut Water (Mad Pure)	3,3dl 6.50
Fritz Cola /Zero (Bio)	3,3dl 6.00
Fritz Sodas: (Bio) Lemon / Orange / Rhubarb /	3,3dl 6.00
El Tony Mate	3,3dl 6.50
Salty Grapefruit	2dl 5.50
Ginger Beer, Tonic Water	2dl 5.50
Fruit Juice: Pineapple / Orange / Tomato	2dl 5.50
Apple Juice (Bio) / Schorle	3dl 6.00
Soda Water	3,3dl/1L 3.00/7.00
Syrup: Elderflower / Grenadine / Lavender	3,3dl 3.00

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BEER

“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 Aperol Spritz / Limoncello Spritz / Campari Spritz	14.50
Victor Hugo Elderflower / Lavender	13.50
White Wine Spritzer Sweet / Sour	9.50

LONG DRINKS

Cézanne Tonic <u>Gin & Tonic</u> : well... it's Gin & Tonic	14.50
Kandinsky Mule <u>Moscow Mule</u> : Vodka, Lime & Ginger Beer	15.00

COCKTAILS

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

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 Pisco

Baroque on the Rocks **16.50**

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

Picasso Punch **16.50**

Pimm's Cup: Pimm's Gin, Fresh Fruits & Cucumber, Ginger, Mint & Lemonade

Roco-colada **17.00**



Piña colada: White Rum, Pineapple Juice, Coconut Cream, Lime & Agave Syrup

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


MOCKTAILS

Virgin Raspberry Spritz Kombucha, Raspberry Vinegar, Agave Syrup & Soda	12.00
Pink NOjito Ginger Lemonade, Lime, Mint, Red Berries & Simple Syrup	13.00
Virgin & Tonic Alcohol-Free Gin & Tonic	13.00
Purple Pina NOlada Pineapple Juice, Coconut Cream, Ube Powder, Lime & Agave Syrup	13.00
Muse's Kiss on the Cheek Passion Fruit Puree, Pineapple Juice, Lime Juice, Vanilla Extract	13.50

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	

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SUPERFRUIT BOWLS

250 g / 350 g

Açaí Bowl

15.00 / 18.00

Base:

Açaí Puree (bio), Banana

Toppings:

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

Pink Dragon Bowl

15.50 / 18.50

Base:

Dragon Fruit (bio), Banana, Red Berries

Toppings:

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

Blue Lagoon Bowl

16.00 / 19.00

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 / Sesame

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HEARTY BOWLS

Poké Bowl **22.50**

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

Falafel Pita Plate **18.50**

Crispy Falafel, Warm Pita & Pink Hummus
Crunchy Fresh Salad with Orange Vinaigrette
(Cucumber, Cherry Tomato, Carrot, Red Cabbage,
Seed-Mix & Pomegranate)
Yogurt-Tahini & Lemon Sauce + Spicy Chipotle Dip

Chili Sin Carne Bowl **16.00**

Kidney Beans, Tomato Paste, Potatoes, Red Peppers, Corn, Onions, Carrots, Plant-Based Minced Meat, Avocado, Tortilla Chips, Sour Cream

Base: Whole Grain Basmati Rice

EXTRAS

Replace your Protein with:
Plant-Based Chicken + **2.00**

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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, Pepperoni

Apéro Plate

14.00 / 26.00

Cheese Selection, Olives, Pickles, Dried Tomatoes, Mixed Nuts & Fresh Fruit
Served with Salty Rosemary Breadsticks

Air-Fried Potato Wedges

6.00 / 10.00

Crispy, Golden Outside, Fluffy Inside
Ketchup & Mayo

Popcorn

3.00

DESSERTS

Chocolate Cake

8.50

Served Warm with Vanilla Ice Cream & Strawberry Drizzle

Banana Blueberry Muffins

7.50

Soft, Moist & Fruity

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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!

All prices include VAT and are in CHF.