

COFFEE	Espresso	4.50
	Espresso Macchiatto	5.00
	Doppio	5.50
	Doppio Macchiato	5.90

Cappuccino	5.50   6.20
Milk Coffee	5.50   6.20
Flat White 2 shots	6.00
Coffee Americano	4.90   5.90
Latte Macchiato	6.40
Cinnamon Latte 2 shots	6.80

HOT BEVERAGES	Chai Latte	6.80
	Chai Tea	6.50
	Hot Chocolate	7.00
	Schoggi-Mélange	8.00
	Matcha Latte	6.90

Various dried Bio-tea in a pot	6.00
Fresh Ginger Lemongrass Tea   Honey	6.50
Fresh Peppermint Tea	6.50

HOMEMADE JUCES	ORANGE JUICE	5.80 2dl   7.80 3dl
	Freshly squeezed oranges	10.50 4dl

CARROT GINGER	8.00 3dl
Carrot   Orange   Ginger   Tumeric   Lemon	11.00 4dl

CELERY CUCUMBER	11.00 4dl
Celery   Cucumber   Lime   Apple	

BEET ORANGE	8.00 3dl
Beet   Orange   Ginger   Apple	11.00 4dl

LEMONADE & ICE TEA	PEPPERMINT LEMONADE	6.00 3dl
	Fresh peppermint   Lemon juice	7.50 4dl

BERRY ICE TEA	6.00 3dl
Bio-Fruit tea   Cranberry juice   Lemon juice	7.50 4dl

ORANGE-ROOIBOS ICE TEA	6.00 3dl
Rooibos-Tea   Orange juice   Ginger   Agave syrup   Fresh peppermint	7.50 4dl

ALCOHOLIC DRINKS	MIMOSA	14.00
	Freshly squeezed orange juice   Prosecco	

BLOODY MARY	16.50
Tomato juice   Lemon juice   Vodka	

CHAMPAGNER	89.00 75cl
Extra Brut   Rémi Leroy   Organic   FR Chardonnay   Pinot Noir   Pinot Meunier	

PROSECCO	9.50 1dl
Silver Brut   Zanotto   Organic   IT Glera	52.00 75cl

WHITE WINE	9.00 1dl
Belle Fleur   Weszeli   DAC Kamptal   AT Grüner Veltliner	49.00 75cl

BEER	5.50 33cl
Adler Bräu   Lager	

Bio whole milk Höhn Hirzel | Bio oat milk Minor-Figures  
Bio coffee Brazil Stoll | London Tea | Felchlin Chocolate

BREAKFAST PLATE	BABU'S BASIC	10.50	CHEESE & MEAT	CHEESE PLATE	14.50
	Croissant (Sa/So zopf)   Sourdough bread   Homemade jam   Cheese   Butter or margarine Poached Bio-egg +4.50   Fried Bio-egg +3.50			Schnebel Kuh   Camembert Grand Réo   Homemade red onion Chutney   Butter   Sourdough bread	
	PORRIDGE <small>vegan</small>	12.50		CHEESE & MEAT PLATE	18.50
	Blueberry compote   Oatmeal   Oat bran   Oat milk   Maple syrup			Zürcher Balleron   Salami Zanetti   Schnebel Kuh   Homemade red onion Chutney   Butter   Sourdoughbread	
	SEASONAL CRUNCHIE BOWL <small>lactose free</small>	10.50	EGG DISHES	FRIED EGG	10.50
	Toggenburger Bio-yogurt   Rhubarb-Strawberry compote   Honey   Crunchies			Two Bio-eggs   Sourdough bread Ham or bacon +3.50	
	AÇAÍ BOWL	15.50		SCRAMBLED EGGS	11.50
	Açaí berries from the Amazon   Guarana   Bananas   Babu's Paçoca peanuts  Crunchies			Bio-eggs   Cream   Sourdough bread Ham or bacon +3.50	
	FRUCHTMÜESLI	9.00		EGG BENEDICT	24.00
Yogurt   Fruits   Crunchies			Brioche   Two poached Bio-eggs   Ham   Hollandaise		
OVERNIGHT OATS <small>vegan</small>	9.50		EGG FLORENTINE	22.00	
Oatmeal   Oat bran   Oat milk   Coconut yogurt   Pistachios   Agave syrup			Brioche   Two poached Bio-eggs   Spinach   Hollandaise		
PLAIN PANCAKES	17.00		EGG ROYALE	26.00	
Maple syrup   Butter			Brioche   Two poached Bio-eggs   Smoked salmon   Hollandaise		
BLUEBERRY PANCAKES	18.50	TOAST	AVOCADO TOAST	18.00	
Blueberries   Maple syrup			Sourdough bread   Avocado   Poached Bio-egg   Watercress   Chives   Chili flakes Without egg <small>vegan</small> 15.00 Smoked salmon +8.00   Ham or bacon +3.50		
SEASONAL PANCAKES	18.50		MISO PORTOBELLO TOAST <small>vegan</small>	18.00	
Rhubarb-Strawberry compote   Vanilla pancake-cream			Sourdough bread   Miso-mayonnaise   Portobello mushroom   Cashew-parsley pesto Poached Bio-egg +4.50   Smoked salmon +8.00		
CHOCOLATE PANCAKES	18.50				
Chocolate and nut spread   Crunchies   Vanilla pancake-cream					

HASH BROWNS	HASH BROWNS WITH SCRAMBLED EGGS Homemade hash browns   Bio-eggs   Cream Ham or bacon +3.50	23.00
	HASH BROWNS WITH BACON AND FRIED EGGS Homemade hash browns   Two fried Bio-eggs   Bacon	24.00
	HASH BROWNS WITH SMOKED SALMON Homemade hash browns   Smoked salmon   Cream cheese   Fried capers   Pickled onions	26.00
BAGELS	BREAKFAST BAGEL Sesame bagel   Scrambled Bio-Egg   Bacon   Cream cheese Half an avocado +3.50	19.50
	SALMON BAGEL Bagel   Smoked Salmon   Horseradish   Cream Cheese   Cucumber   Fried capers   Pickled onions   Dill   Poached Bio-egg +4.50   Half an avocado +3.50	19.50
	AVOCADO BAGEL Whole grain bagel   Avocado   Cream cheese   Tomato relish   Chives Poached Bio-egg +4.50	19.50
	CLUB BAGEL Bagel   Chicken   Fried Bio-egg   Bacon   Tomato relish   Rocket   Mayonnaise Half an avocado +3.50	17.50

SALADS Mo-Fr from 11.30 a.m.	HOUSE SALAD Leafy greens   Fennel   Radish   Carrots   Kernel Mix   Sesame dressing Half an avocado +3.50   Chicken +7.00	14.50
	CEASAR SALAD Lettuce   Chicken   Bacon   Parmesan cheese   Homemade bread croûtons   Ceasar dressing	25.00
QUICHE Mo-Fr from 11.30 a.m.	BABU'S CLASSIC Quiche Lorraine   with house salad	21.50
	MARKT QUICHE <small>vegetarian</small> Weekly changing   with house salad	21.50

Ham, bacon, beef, chicken & eggs from Switzerland,  
Salmon from Scotland | As of Feb. 24 | Prices subject to  
change |  
Our employees will gladly inform you about our ingredients  
and incompatibilities.