COFFEE	Espresso Espresso Macchiato Doppio Doppio Macchiato	4.50 5.00 5.50 6.20
	Cappuccino Milk Coffee Flat White 2 shots Coffee Americano Latte Macchiato Cinnamon Latte 2 shots	5.50 6.20 5.50 6.20 6.00 5.90 6.40 6.80
HOT AND COLD BEVERAGES	<i>laflor</i> / Babu's 70% Hot Chocolate + Cream 1.80 With Cardamom, Cinnamon & Tonka, Fazenda Vera Cruz, Bu <i>laflor</i> 70% Hot Chocolate + Cream 1.80 Fazenda Vera Cruz, Brazil Bio	8.50 razil Bio 8.50
	Chai Latte Chai Tea	6.80 6.50
	Matcha Latte Iced Matcha Tea Matcha Honey with vanilla soy milk	6.90 6.90 8.90
	Various dried organic tea	6.00
	Fresh Ginger Lemongrass Tea Honey Fresh Peppermint Tea	6.50 6.50
HOMEMADE JUICES	ORANGE JUICE 5.8 Freshly squeezed oranges	80 2dl 7.80 3dl 9.80 4dl
	CELERY CUCUMBER Celery Cucumber Lime Apple	8.00 3dl 11.00 4dl

LEMONADE & ICE TEA	PEPPERMINT LEMONADE Fresh peppermint Lemon juice	6.00 3dl 7.50 4dl
	BERRY ICE TEA Organic fruit tea Cranberry juice	6.00 3dl 7.50 4dl
ALCOHOLIC DRINKS	MIMOSA Freshly squeezed orange juice Prosecco	14.00
	BLOODY MARY Tomato juice Lemon juice Vodka	16.50
	CHAMPAGNER Extra Brut Rémi Leroy Organic FR Chardonnay Pinot Noir Pinot Meunier	89.00 75cl
	PROSECCO Silver Brut Zanotto Organic IT Glera	9.50 1dl 52.00 75cl
	WHITE WINE Belle Fleur Weszeli DAC Kamptal AT Grüner Veltliner	9.00 1dl 49.00 75cl
	BEER Adler Bräu Lager	5.50 33cl

BREAKFAST PLATE	BABU'S BASIC Croissant (Sa/So zopf) Sourdough bread Homemade jam Cheese Butter or margarine Poached organic egg +4.50 Fried organic egg +3.50	10.50	CHEESE & MEAT	CHEESE PLATE Schnebel Kuh Camembert Réo Red onion chutney Butter Sourdough bread	14.50
MÜESLI	PORRIDGE _{vegan} Seasonal compote Oatmeal Oat bran Oat milk Maple syrup	13.50		CHEESE & MEAT PLATE Schnebel Kuh Bresaola & Salami Montagnolo Red onion chutney Butter Sourdough bread	18.50
	SEASONAL CRUNCHIE BOWL lactose free Toggenburger organic yogurt Seasonal compote Honey Crunchies	12.50	EGG DISHES	FRIED EGG Two organic eggs Sourdough bread Ham or bacon +3.50	10.50
	AÇAÍ BOWL Açaí berries from the Amazon Guarana Bananas Babu's Paçoca peanuts Seasonal fruits Crunchies	15.50		SCRAMBLED EGGS Organic eggs Cream Sourdough bread Ham or bacon +3.50	11.50
	FRUCHTMÜESLI Yogurt Fruits Crunchies	12.50		EGG BENEDICT Brioche Two poached organic eggs Ham Hollandaise	24.00
	OVERNIGHT OATS _{vegan} Oatmeal Oat bran Oat milk Coconut yogurt Seasonal fruits Pistachios Agave syrup	12.50		EGG FLORENTINE Brioche Two poached organic eggs Spinach Hollandaise	22.00
PANCAKES	PLAIN PANCAKES WITH MAPLE SYRUP Maple syrup Butter	17.00		EGG ROYALE Brioche Two poached organic eggs Smoked salmon Hollandaise	26.00
	PANCAKES WITH CHOCOLATE SPREAD Chocolate and nut spread Crunchies Vanilla pancake-cream	18.50	TOASTS	AVOCADO TOAST Sourdough bread Avocado Poached organic egg Watercress Chives Chili flakes	18.00
	BLUEBERRY PANCAKES Blueberries Maple syrup	18.50		Without egg vegan 15.50 Smoked salmon +9.50 Ham or bacon +3.50	
	PANCAKES WITH SEASONAL COMPOTE Seasonal compote Vanilla pancake-cream	18.50		MISO PORTOBELLO TOAST vegan Sourdough bread Miso-mayonnaise Portobello mushroom Cashew-parsley pesto Poached organic egg +4.50 Smoked salmon +9.50	18.00

HASH BROWNS	HASH BROWNS WITH SCRAMBLED EGGS Homemade hash browns Organic eggs Cream Ham or bacon +3.50	23.00	SALADS Mo-Fr from 11.30 a.m.	HOUSE SALAD Leafy greens Fennel Radish Carrots Mixed seeds Sesame dressing Half an avocado +3.50 Swiss chicken +7.00	14.50
	HASH BROWNS WITH BACON AND FRIED EGGS Homemade hash browns Two fried organic eggs Bacon			CEASAR SALAD Lettuce Swiss chicken Bacon Parmesan cheese Homemade bread croûtons Ceasar dressing	25.00
	HASH BROWNS WITH SMOKED SALMON Homemade hash browns Smoked salmon Cream cheese Fried capers Pickled onions	26.00	QUICHE Mo-Fr from 11.30 a.m.	BABU'S CLASSIC Quiche Lorraine with house salad	21.50
BAGELS	BREAKFAST BAGEL Sesame bagel Scrambled organic egg Bacon Cream cheese	19.50		MARKT QUICHE vegetarian Weekly changing with house salad	21.50
	Half an avocado +3.50	19.50	TOASTIES Mo-Fr from 11.30 a.m.	HAM-CHEESE TOASTIE Sourdough bread Schnebel Kuh Ham Dijon mustard Pickled cucumbers with house sala KIMCHI-CHEESE TOASTIE Sourdough bread Schnebel Kuh Kimchi (KOR) with house salad	20.50 d
	Bagel Smoked salmon Horseradish Cream cheese Cucumber Fried capers Pickled onions Dill Poached organic egg +4.50				20.50
	AVOCADO BAGEL Whole grain bagel Avocado Cream cheese Tomato relish Chives Poached organic egg +4.50	17.50			
	CLUB BAGEL Bagel Swiss chicken Fried organic egg Bacon Tomato relish Rocket Mayonnaise Half an avocado +3.50	19.50			

Ham, bacon, chicken & eggs from Switzerland, Bresaola & Salami Montagnolo from Italy, Salmon from Scotland | As of May 2025 | Prices subject to change | Our employees will gladly inform you about our ingredients and incompatibilities.