

BABU'S

We will gladly take your order at the counter and then serve everything to your table.

BABU'S FRUIT JUICES

Fresh Orange Juice | 2dl 5.50 | 3dl 7.50 | 5dl 11.90

Red Smoothie | Berries | Apple | Orange | Banana | 3dl 8.00 | 5dl 12.90

Yellow Smoothie | Pineapple | Passionfruit | Orange | Banana | 3dl 8.00 | 5dl 12.90

Green Smoothie | Spinach | Mango | Apple | Banana | Date | 3dl 8.00 | 5dl 12.90

Homemade Berry Cranberry Iced Tea | 3dl 5.90 | 5dl 7.50

Homemade Peppermint Lemonade | 3dl 5.90 | 5dl 7.50

Homemade Orange-Rooibos Iced Tea | 3dl 5.90 | 5dl 7.50

SEASONAL SPECIALS

Plum tart | 6.00 | extra cream + 1.50

Apple crumble cake | 6.00

Frangipane-Pistachios tart with currant | THU-SA | 7.50

Tarte au Citron | THU-SA | 7.50

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BABU'S MENU

We will gladly take your order at the counter and then serve everything to your table.

PROSECCO | 1dl | 9.50

MIMOSA | 12.50

BLOODY MARRY | 14.50

BABU'S BASIC BREAKFAST

Croissant (Sa/ So zopf) | Rolls (whole wheat or spelt bread) | Homemade jam or chocolate and nut spread or swiss mountain honey | Butter or vegan margarine | Cheese | Fruits | 10.50

*poached egg +4.50 *fried egg +4.20

CHEESEPLATE

Aarewasser | Schnebel Kuh | Camembert Grand Réo | Onion chutney | Radish pickles | Bread | Butter | 14.50

MEATPLATE

Salami Zanetti | Mostbröckli | Lyoner | Smoked turkey breast | Radish pickles | Bread | Butter | 14.50

BREAKFAST PLATE

Aarewasser | Schnebel Kuh | Salami Zanetti | Mostbröckli | Lyoner | Onion chutney | Radish pickles | Bread | Butter | 16.50

SMOKED SCOTTISH SALMON

Horseradish cream cheese | Lemon | Dill | 14.00

POACHED EGG

One Swiss bio egg | Bread | Chives | 4.50

FRIED EGGS

Two Swiss bio eggs | Bread | 10.50

Two Swiss bio eggs | Swiss Ham or bacon | Bread | 13.50

SCRAMBLED EGGS

Swiss bio eggs | Cream | Bread | 11.50

Swiss bio eggs | Cream | Swiss ham or bacon | Bread | 14.50

EGG BENEDICT

Brioche | Poached Swiss bio egg | Swiss ham or bacon | Hollandaise | Chives or Watercress | 17.00

Brioche | Two poached Swiss bio eggs | Swiss ham or bacon | Hollandaise | Chives or Watercress | 22.00

EGG FLORENTINE

Brioche | Poached Swiss bio egg | Spinach | Hollandaise | 15.00

Brioche | Two poached Swiss bio eggs | Spinach | Hollandaise | 19.00

EGG ROYALE

Brioche | Poached Swiss bio egg | Smoked salmon | Hollandaise | Dill | 19.50

Brioche | Two poached Swiss bio eggs | Smoked salmon | Hollandaise | Dill | 24.50

Ham / bacon from Switzerland, Chicken from Switzerland, Beef from Switzerland, Salmon from Scotland, as of April 21 | Price changes reserved.
Our employees will gladly inform you about our ingredients and incompatibilities.

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BABU'S HOMEMADE HASH BROWNS

Fried eggs | Two Swiss bio eggs | 20.50
Scrambled eggs | Two Swiss bio eggs | 21.50
Fried eggs | Two Swiss bio eggs | Swiss Ham or bacon | 23.50
Scrambled eggs | Two Swiss bio eggs | Swiss Ham or bacon | 24.50
Smoked salmon | Cream cheese | Lemon | Dill | 25.00
Wiediker sausages | 25.50
*Melted Cheese +3.00

AVOCADOTOAST

Homemade sourdough bread | Avocado | Chives | Watercress | Chili flakes | 15.50 *vegan*
Homemade sourdough bread | Avocado | Poached Swiss bio egg | Chives | Watercress | Chili flakes | 18.50
* Poached egg + 4.50 * Smoked salmon + 6.50 *Ham or bacon + 3.50

PORTOBELLO MUSHROOM TOAST *vegan*

Homemade sourdough bread | Miso mayonnaise | Miso Portobello mushroom | Cashew parsley pesto | 16.50
* Poached egg + 4.50

BAGEL

Scrambled Egg (Swiss bio egg) | Swiss Bacon | Sesame bagel | Cream cheese | 19.50
Smoked salmon | Plain bagel | Horseradish cream cheese | Onion | Cucumber | Lemon | 19.50
Avocado | Whole grain bagel | Cream cheese | Dried tomatoes | Chives | 17.50
Swiss chicken | Plain bagel | Fried egg (Swiss bio egg) | Swiss bacon | Dried tomatoes | Rocket | Mayonnaise | 19.50

BABU'S PANCAKES

Maple syrup | Butter | 16.00
Plum compote | Double cream | 18.00
Banana | Maple syrup | 18.00
Blueberries | Maple syrup | 18.00
Chocolate and nut spread | Crunchies | Double cream | 18.00

PORRIDGE

Cranberries | Honey | Oat milk | 9.50
Plum compote | Maple syrup | Oat milk | 11.50 *vegan*

OVERNIGHT OATS *vegan*

Oatmeal | Oat bran | Oat milk | Vegan Coconut Joghurt | Blueberries | Pistacchios | Agave syrup | 8.50

HOMEMADE BIRCHER MUESLI

Joghurt | Fruits | Crunchies | | 8.50 (without cream, granulated sugar, hazelnuts)

QUARK POT

Quark | Berries | Crunchies | 8.50

GREEK JOGHURT

Marinated figs | Caramelized Walnuts | Thyme | Honey | 8.50

CHIA PUDDING *vegan*

Chia seeds | Soy milk | Raspberry coulis | 8.50

ACAI BOWL *(vegan without crunchies)*

Acai berries from the Amazonas | Banana | Guarana | Crunchies | 14.50

Ham / bacon from Switzerland, Chicken from Switzerland, Beef from Switzerland, Salmon from Scotland, as of April 21 | Price changes reserved.
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BABU'S

from 11.30 a.m | Monday-Friday

BABU'S OVEN QUICHE

Changing weekly | Leafy greens | 19.50

BABU'S SALAD BOWL *vegan*

Leafy greens | Fennel | Roasted sesame | Sesame dressing | 15.50

Additional half avocado | +4.90

Additional Swiss chicken | 100g | +6.50

Additional Wiediker sausages | +8.50

BABU'S CEASAR SALAD

Lettuce | Swiss chicken | Croûtons | Swiss bacon | Parmesan | Parmesan dressing | 23.50

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BABU'S DRINKS

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BEER

Chopfab lager | 33cl | 6.20

Bio-Wädibier, hell | 3cl | 6.20

DRINKS

Apérol Spritz | 11.50

Hugo | 11.50

Mimosa | 12.50

Campari Orange | 12.50

Bloody Mary | 14.50

NON ALCOHOLIC

Fever Tree Ginger Beer | 20cl | 6.50

Gent Bitter Lemon | 20cl | 5.90

Fentimans Tonic Water | 20cl | 5.90

Lurisia Chinotto | 27.5cl | 5.90

PROSECCO | CHAMPAGNE (OPEN | BOTTLE)

House Prosecco | Spumante DOC Treviso Extradry

Bottle 75 cl, 52.- | 1dl 9.50

Champagne Brut Nature Zéro Dosage Sans Soufre, Drappier

Aromas of pears, apples, lemons and hazelnuts.

Bottle 75 cl, 78.-

HOUSE WHITE WINE (OPEN | BOTTLE)

Chardonnay DOP Collio | BIO | 2017 | Azienda Agricola Cadibon, Friaul

Melon, Citrus, floral aromas and begramot. Very balanced on the palate. Goes well as an aperitif and with antipasti.

Bottle 75 cl, 49.- | Glass 7.50

HOUSE RED WINE (OPEN | BOTTLE)

Primitivo DOP di Mandura | 2017 | Azienda Vigne Monache, Mandura

Fruity-spicy bouquet, berries, figs. Juicy on the palate, velvety texture. Goes well with meat, fish and vegetables.

Bottle 75 cl, 53.- | Glass 7.90