

ALL DAY BREAKFAST

yoghurt with homemade granola ✓ 9

choose from:

- strawberry, white chocolate
- peach, honey, almond
- pineapple, coconut

croissant | cheese or jam ✓ 6

freshly baked croissant with cheese or jam

croissant | ham & cheese from the oven 7.6

freshly baked croissant with cheese and ham

croissant | salmon and egg 11

freshly baked croissant with salmon and poached egg

breakfast bun ✓ 12.5

brioche, cheese, avocado spread, sriracha, fried egg

french toast ✓ 12.5

French toast, homemade clotted cream, jam, fresh fruit

knisper breakfast ✓ 16.5

- fresh orange juice
- yoghurt with fresh fruit
- toast with avocado and poached egg
- Feel like an extra treat? Add extra bacon +1.5 or salmon +2.5
- breakfast cookie, oats, cranberry and nuts

kids' breakfast ✓ 9

- make your own sandwich with tasty toppings
- with a small glass of milk or fresh orange juice

YOGHURT BOWLS

our yoghurt bowls are also available with soy yoghurt

mango bowl ✓ 11

yoghurt with mango, fresh fruit and granola

raspberry bowl ✓ 13.5

yoghurt with raspberries, fresh fruit and granola

♥ vegan / vegetarian

Allergies? Feel free to ask about our allergen information

KNISPER

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⌚ our kitchen closes from 15:00,
we do our best not to say 'no'

PANCAKES small pancakes made with banana and spelt

breakfast pancakes ✓ 12.5

fresh fruit, Greek yoghurt, granola, maple syrup

strawberry pancakes ✓ 12.5

marinated strawberries, vanilla crumble, vanilla cream

AVOCADO TOAST

smashed avocado ✓ 12

smashed avocado, poached egg, crispy chili oil

salmon 14

smashed avocado, poached egg, red onion, dill

carpaccio 14.5

smashed avocado, poached egg, truffle mayonnaise,
Parmesan cheese, balsamic vinegar

feta strawberry ✓ 12.5

smashed avocado, feta, strawberry, pine nuts,
balsamic vinegar

spicy pickle ✓ 11.5

smashed avocado, pickle, honey, cottage cheese,
crispy chili oil

WARM DISHES

served with bread and butter

pomodori soup ✓ 8.5

tomato, spring onion, lovage oil, croutons

Thai curry soup ✓ vegetarian also possible 11

sweet potato, red curry, coconut milk, shrimp, pak choi

BREAD, VEGGIE WRAP OR SALAD

choice of white or brown bread, for salads we add +3 extra

goat cheese ✓ 16

goat cheese cream, fig, spianata romana, walnut, fig jam

grilled aubergine ✓ ♥ 14.5

baba ganoush spread, grilled aubergine, red onion

salmon 14.5

tomato chutney, tomato hummus, cucumber, red onion

serrano ham 11

ricotta, green pesto, tomato, grape, balsamic vinegar

halloumi ✓ 13.5

garden herb spread, radish, cucumber, red onion

vitello tonato 13

veal, tuna cream, capers, gherkin

EGGS

fried eggs ✓ 12.5

three eggs, avocado spread, rocket, tomato, sourdough bread

knisper omelette ✓ 15

vegetables, avocado spread, aged cheese, chicken or kimchi

eggs benedict 12

brioche, two poached eggs, ham, hollandaise sauce

egg norway 13

brioche, two poached eggs, salmon, hollandaise sauce

CROQUES

monsieur ✓ 10

ham or kimchi, cheese or vegan mozzarella ♥

madame ✓ 11

ham or kimchi, cheese, poached egg

spianata romana (tomato) 10.5

mozzarella, Parmesan cheese, spianata romana

spicy chicken 11

pulled chicken, jalapeño, sriracha mayo, red onion, cheese

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*Make these delicious
coconut macarons!*

RECIPE

ingredients

(for about 15 small coconut macarons)

- 100 grams of coconut flakes
- 70 grams of granulated sugar
- 66 grams of egg white (about 1 large egg)

Preheat the oven to 170°C (338°F).
Mix all ingredients in a bowl. Use a small
ice cream scoop or a teaspoon to portion
small mounds (about 3 cm / 1.2 in) onto a
baking sheet lined with parchment paper.
Bake the coconut macarons for 12 minutes
in the oven. Done!

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