

Brunch Menu

Saturday & Sunday Only

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| Velouté _(Gf) | 11CHF |
| No Tuna Wrap Wheat pancake, «NO TUNA» style chickpeas, Raw vegetables, Avocado, Veganaise. | 19CHF |
| Tostada _(Gf) Galette de Maïs Croustillante, Guacamole, Pleurotes Asada, Brouillade de Tofu, Crème de Cajou, Pickles | 19CHF |
| Autumn Toast** Country Bread Toast, Squash, Mushrooms, Cashew Cheese, | 18CHF |
| Avocado Toast** Guacamole, Houmous Carotte-Cacahuète, Pickles, Sésame, Grenade, Crème Balsamique, Fromage de Cajou. | 18CHF |
| Garnished Sweet Potato _(Gf) Patate Douce, Chili, Guacamole, Véganaise. | 21CHF |
| Shawarma Wheat Galette, Köfte, Crudités, Pickles, Hummus, Yogurt Sauce with Herbs, Wedges. | 24CHF |
| Alive Burger Steak Végétal, Cheddar de Butternut, Oignons Confits, Laitue, Coleslaw, Véganaise, Ketchup, Wedges. | 26CHF |
| Portobello Alive Burger** Lacquered Portobello, Avocado, Red Cabbage, Pickles Véganaise, Salsa Verde, Wedges | 26CHF |
| Brunch Plate | 27CHF |

** Possibility Gluten Free [gf] Gluten Free

Alcoholic Drinks

Vin Blanc

Convergence
Domaine «Les Parcelles»
Laurent Villard Anière

1dl 5,50
Blt 35CHF

Vin Rouge

Pinot Noir «Fruit»
Domaine «Les Parcelles»
Laurent Villard Anière

1dl 6,50
Blt 40CHF

Bière Dr Gabs

33cl 6CHF