

Brunch Menu

10.00 – 16.00

(v) = vegan
(gf) = glutenfree

Check out our
Cake and Snacks
at the counter display.

**Please order and make payment
at the counter :)**

There we will also inform you in case of
allergies or intolerances

Granola Bowls

Wild Monkey (v opt.)

Organic granola with nut mix,
yogurt (optional soya yogurt
(v)), house made pandan
sauce****(v), slices of banana,
sweeten with agave syrup, topped
with roasted coconut chips and
chia-seed-mix 9,50

Tropical Sunshine (v opt.)

Organic granola with nut mix,
yogurt (optional soya yogurt
(v)), house made passion fruit
sauce, freshly cut mango, sweeten
with agave syrup and topped with
chia-seed-mix 9,50

Sourdough Breads

All breads come with a side of
salad & sesame dressing

Gluten-free bread option available
(may contain traces of gluten) +0,60

Eggs Benedikt

Sourdough bread with Smashed
Avocado, 2 organic poached eggs,
topped with Hollandaise sauce 12,50

Hummus Avocado (v)

Sourdough bread with hummus and
sliced avocado, topped with fresh
pomegranate seeds 11,90

Vegan Smoked Salmon (v)

Sourdough bread with house made
smoked „salmon“ on hummus 11,70

Paprika Tempeh (v)

Sourdough bread with Rendang
sauce* (v), turmeric tempeh and
grilled paprika 12,50

Add-ons: Refer Bagel-Add-ons ->

Bagels

Gluten-free bread option available
(may contain traces of gluten) +0,60

It's a Bagel (v opt.)

Sesame bagel with Herb Cheese
Spread (optional vegan spread),
fresh veggies and rocket salad,
topped with Curry Mango Cream 7,90
with a side of Salad & Sesame
dressing 10,40

Exotic Bagel (v)

Sesame bagel with hummus, fresh
veggies and rocket salad, topped
with Rendang sauce* (v) 7,90
with a side of Salad & Sesame
dressing 10,40

Add-ons:

+ Small Salad Bowl	4,20
+ Avocado	2,50
+ Organic poached egg	2,50
+ Turmeric Tempeh 5 pcs	2,00
+ Vegan Smoked Salmon	2,50
+ Rendang sauce* (v)	2,00
+ Sambal sauce** (v)	2,00

+ For further Add-ons and extras,
please ask our team.

Asian Bowls

Tom Yum Crunch Salad (v, gf)

Coconut Rice with red & white cabbage, Tom Yum sauce*** (v), roasted peanuts & tomatoes, topped with fresh mints and lime slices 11,90
+ Turmeric Tempeh 5 pcs 2,00

Nasi Lemak - original (v, gf)

Aromatic coconut rice served with Sambal**(v), slices of cucumber, roasted peanuts, rocket salad and:
2 organic poached eggs
OR
Turmeric Tempeh(v) 10,50

Nasi Lemak - Rendang (v, gf)

Aromatic coconut rice served with Rendang*(v), slices of cucumber, roasted peanuts, rocket salad and option of:
2 organic poached eggs
OR
Turmeric Tempeh(v) 10,50

Add-ons:

+ **Small Salad Bowl** 4,20
+ Organic poached egg 2,50
+ Turmeric Tempeh 5 pcs 2,00

Further Information about our house made sauces

***Rendang-Sauce (v):** (slightly spicy)
Traditional Malaysian style sauce cooked for more than 4 hours to achieve the sweet-spicy taste of coconut and lemongrass (in Malaysia traditionally served with beef or chicken).

****Sambal-Sauce (v):** (hot)
Aromatic Malaysian sauce made from chili and spices, cooked for more than 3 hours to get the matchless mix of hotness and sweetness (in Malaysia traditionally made with fish).

*****Tom-Yum-Sauce (v):** (hint of spicy)
House made sauce which gets its refreshing sweet-sour taste from the combination of galangal, lime and lemongrass (originally a Thai cuisine).

******Pandan-Sauce (v):**
Sweet-refreshing sauce made from Pandan extract and coconut milk. Pandan plant is commonly used in south-east-Asian food & dessert. For example, also in our daily freshly baked Pandan-Cakes which you can find at the counter.

Hot Drinks

Oatly or Soy milk without extra charge

Espresso	2,00/3,00
Americano	2,90
Cortado	3,00
Cappuccino small/big	3,60/4,80
Flat White	4,20
Latte Macchiato	3,90
Caffé Latte (Milk coffee)	4,60
Kids-Cappuccino small/big	2,10/2,60
Hot Milk with organic choco drops (v)	
Organic Hot Chocolate	4,60
+ whipped Cream (v)	0,60
Organic House Blend Latte	4,60
Chai Latte / Golden Latte / Ginger Latte	
Organic Matcha Latte	4,60
Fresh Tea	3,80
Orange slices & Cinnamon stick	
Ginger & Lemon slices	
Mint leaves	
Organic Tea in teabag	2,90
Please check for our current selection at the counter	
Cinnamon / Cardamom in Coffee	0,60
Extra Shot	1,00
Vanilla Ice Cream (v)	1,50
Lactose free Milk	0,20
Make it Iced / Whipped cream (v)	0,60

Cold Drinks

Seasonal drinks you can find at the counter or in our special menu

Iced Latte (Espresso-Based)	4,50
„Eis-Kaffee“ 0,4	6,10
XL Iced Latte with vanilla ice cream (v)	
Organic Iced Latte Drinks	4,90
(no extra charge for vegan milk)	
Iced Matcha Latte	
Iced Chai , Ginger or Golden Latte	
Iced Organic Chocolate	
+ Vanilla Ice Cream (v)	1,50
Housemade Lemonade 0,35	4,50
Ginger-Lemon or	
Passion Fruit-Pineapple-Mint	
Fresh pressed O-juice 0,2	4,40
O-juice from the bottle 0,35	3,80
Water still/sparkling 0,33	2,90
Fritz Spritzer/Lemonade 0,33	3,70
Apple, Rhubarb, Grape , Melon,	
Orange, Lemon, Cola, Cola sugarfree	
	3,20

Please order and pay at the counter. Thank you 😊