

GOOD
TIMES

Menu



Café
Bloggers

but first
coffee

SMOOTHIE BOWLS

FRUITY BOWL

11.90

Base: mango, strawberry, banana,
coconut milk, agave syrup

ACAI BOWL

11.90

Base: wild berries, açai, banana,
coconut milk, agave syrup

**Topped with a variety of ingredients –
all available in vegan options** 🌿

SWEET

OVERNIGHT OATS

8.90

Homemade Bircher muesli, with diced apples,
chopped hazelnuts, shredded coconut, cinnamon,
whole milk, yogurt, and honey – topped with
hazelnuts and a drizzle of agave syrup

FRENCH TOAST DELUXE

14.90

Two slices of fluffy brioche, pan-fried to golden
perfection in egg, cream, milk and cinnamon –
topped with seasonal fresh fruit

Optional: nutella or maple syrup

+ both 0.50 + pistachio cream 1.50

CAKE

MAGNOLIA BANANA PUDDING

8.90

Homemade banana pudding – only while supplies last

BANANA BREAD - BLUEBERRY

5.90

BANANA BREAD - RASPBERRY

5.90

Two slices of moist banana bread,
topped with seasonal fresh fruit and powdered sugar

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🌿
= vegan



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SALTY

NAAN OF YOUR BUSINESS 14.50

Oriental garlic flatbread topped with homemade beetroot hummus, creamy mint yogurt with lemon zest, grilled eggplant, chili butter, pickled onions, and garden cress

+ fried egg 2.00 + scrambled eggs 3.00



= spicy

= vegan

HOLY GUACAMOLE 11.90

Homemade guacamole on regional farmhouse bread – topped with fresh tomato salsa, arugula, and chili flakes

+ fried egg 2.00 + scrambled eggs 3.00
+ feta 2.00



We use fresh eggs from our local market.

BLOGGERS BAGEL 13.90

Tomato and homemade guacamole on a crispy sesame bagel with creamy cream cheese and scrambled eggs

+ bacon 2.00



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MANGO UNCHAINED

14.90

Golden brioche meets homemade creamy avocado-mango salsa with a hint of lime and coriander, grilled halloumi drizzled with honey, and a fried egg – topped with sweet and spicy chili mayo

+ bacon 2.00



POP EYE

14.90

Triple-stacked golden brioche pan-fried to perfection, layered with homemade truffle mayo, a bed of creamy spinach, caramelized onions, a fried egg, and crispy bacon – topped with Grana Padano, fresh parsley, and black sesame seeds



We use fresh eggs from our local market.

EGG DROP SANDWICH

15.50

Two slices of fluffy brioche with creamy scrambled eggs, mild Edam cheese, homemade spiced guacamole, and our sweet & tangy house sauce – topped with crispy bacon, fresh parsley, black sesame seeds, and a drizzle of sriracha

SHAKSHUKA

14.90

Fruity-spicy tomato & bell pepper sugo with two poached fried eggs, topped with feta, sunflower seeds, fresh parsley, black sesame seeds, and fresh coriander – served with a slice of fluffy regional farmhouse bread

+ bacon 2.00



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HOT DRINKS



ESPRESSO	2.50
ESPRESSO DOPPIO	3.90
ESPRESSO MACCHIATO	2.90
BLACK COFFEE	4.20
AMERICANO	2.90
CAPPUCCINO	4.40
FLAT WHITE	4.60
LATTE MACCHIATO	4.60
MILK COFFEE	4.60
HOT CHOCOLATE	4.90
WHITE HOT CHOCOLATE	4.90
MOCHA black/white	5.20
CHAI LATTE	5.50
DIRTY CHAI	5.90
DECAF COFFEE	4.50
DECAF CAPPUCCINO	4.60

Also available with oat or lactose-free milk + 0.20

SPECIALS

MATCHA LATTE	0,4L	5.90
ICED MATCHA LATTE	0,4L	5.90
ICED MANGO MATCHA LATTE	0,4L	6.50
ICED STRAWBERRY MATCHA LATTE	0,4L	6.50
ICED MATCHA BANANA PUDDING	0,4L	7.90

Also available with oat or lactose-free milk + 0.20

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REFRESHMENTS



WATER STILL 3.50 5.20

Randegger Gourmet Naturell 0,25L 0,5L

WATER SPARKLING 3.50 5.20

Randegger Gourmet Mineral 0,25L 0,5L

SODA LIME & MINT 0,4L 5.90

Sparkling water with elderflower syrup, fresh mint, lime, and raw cane sugar

HOMEMADE ICED TEA 0,4L 5.90

House-brewed black tea – with Italian lemon & mint or mediterranean peach & spanish orange

FRITZ DRINKS 0,33L 4.20

fritz-kola: original, sugar-free

fritz-limo: organic apple spritzer, organic rhubarb spritzer

ELEPHANT BAY ICED TEA 0,33L 4.20

Peach, lemon or mango-pineapple

ICED COFFEE 0,4L 5.90

Dalgona coffee cream – whipped and creamy, with cold milk, ice cubes, and a touch of sweetness

Also available with oat or lactose-free milk + 0.20

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JUICES



ORANGE JUICE 0,2L 3.50 0,4L 4.80

MULTIVITAMIN JUICE 0,2L 3.50 0,4L 4.80

BLACKCURRANT NECTAR 0,2L 3.50 0,4L 4.80

MANGO NECTAR 0,2L 3.50 0,4L 4.80

PASSION FRUIT NECTAR 0,2L 3.50 0,4L 4.80

AS SPRITZER 0,2L 3.10 0,4L 4.20

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TEA

HOT LEMON 4.90

with fresh lemon

MINT TEA 4.90

with fresh mint

ORANGE & GINGER 4.90

with fresh orange and ginger

GREEN TEA  4.20

organig tea bag

EARL GREY  4.20

organig tea bag

APERITIFS

APEROL SPRITZ 8.90

SARTI ROSA 8.90

LILLET BERRY 8.90

HUGO 8.90

FRIZZANTE SECCO 4.90

BEER (LEIBINGER)

PILS 0,3 l 3.90

PILS alcohol-free 0,3 l 3.80

SEERADLER 0,3 l 3.90

 = organic



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