

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** 

SWEETS

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, soaked in a mix of egg,
cream, milk and cinnamon, pan-fried until golden
brown – topped with seasonal fresh fruit

Optional: nutella or maple syrup

+ both 0.50 + pistachio cream 1.50

BABY, IT'S TOAST OUTSIDE

14.90

Two slices of fluffy brioche, soaked in a mix of egg,
cream, milk and cinnamon, pan-fried until golden
brown – served with warm apple compote

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= vegan



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SALTY

AVOCADO CRUSH

12.50

Homemade avocado spread on crispy country bread, topped with oven-roasted cherry tomatoes, pomegranate seeds and mixed seeds

+ fried egg 2.00 + scrambled eggs 3.00
+ feta 2.00 + bacon 2.00



We use fresh eggs from our local market.

PUMPKIN GLOW UP

14.50

Homemade walnut pesto on crispy country bread, topped with roasted pumpkin, feta, a drizzle of honey and chili butter – finished with pomegranate seeds

+ fried egg 2.00 + scrambled eggs 3.00
+ bacon 2.00

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 – topped with Grana Padano, fresh parsley, and black sesame seeds

+ **bacon** 2.00

EGG DROP SANDWICH

14.90

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

+ **bacon** 2.00

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 country bread

+ **bacon** 2.00



= spicy

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CAKE

BANANA BREAD - AVAILABLE IN DIFFERENT FLAVORS 5.90

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

vegan options available 🌿

🌿
= vegan

AVOCADO LIME

vegan 🌿

5.50

LEMON PISTACHIO CAKE

5.50

BROWNIE WITH TAHINI

5.50

CINNAMON ROLL

Homemade, fluffy warm cinnamon roll with cream cheese
frosting

4.90



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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
coconut milk + 0.30

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

Also available with oat or lactose-free milk + 0.20
coconut milk + 0.30

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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

Various flavors – available upon request

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
coconut milk + 0.30

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	

 = organic

APERITIFS

APEROL SPRITZ	8.90
SARTI ROSA	8.90
LILLET BERRY	8.90
HUGO	8.90
FRIZZANTE SECCO	4.90



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BEER (LEIBINGER)

PILS	0,3 l	3.90
PILS alcohol-free	0,3 l	3.80
SEERADLER	0,3 l	3.90