

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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# BOWL

AVAILABLE TUESDAY TO FRIDAY  
12 PM – 2:30 PM

## THE COZY ONE

16.50

Homemade avocado cream, quinoa, roasted pumpkin, pickled beetroot, kale, pear cubes and caramelized onions, topped with lemon-tahini drizzle – cozy, hearty, wholesome

 = spicy  
 = vegan

# 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



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## 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



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## CAKE

### BERRY CRUMBLE WITH VANILLA SAUCE

Homemade - only while supplies last

5.90



= vegan

### 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** 🌿

### CINNAMON ROLL

4.90

Homemade, fluffy warm cinnamon roll with cream cheese  
frosting



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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 <b>black/white</b>	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 

## APERITIVES

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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