

# FORK & BOTTLE

## BREADS & PASTRIES

See our cake display for today's homemade specials

- Fresh Pastry Basket** 15
- Toast & Spreads** | Jam 5
- Cake Slice or Muffin** 4
- Cookie** 3.50



## SWEET

- House Granola** | with Seasonal Fresh Fruit & Vanilla Yoghurt 16
- Brioche French Toast** | Whipped Ricotta & Poached Fruits 20
- Pancake Specials:** 
- Buttermilk** | Whipped Cream & Maple Syrup 19
- Blueberry** | Blueberry Compote 21
- Banana Salted Caramel** 21
- Chocolate Ganache** 21

## BEVERAGES

- Fresh Squeezed OJ** 7
- Energy Juice** | Apple, Ginger & Orange Juice 7
- Chef's Raspberry Lemonade** 7
- Coffee / Espresso** 4.50
- Tekoe Teas** | Ginger, Mint, Cinnamon, Apple Pie 6.50
- Flat White** 5
- Cappuccino** 5.50
- Latte Macchiato** 5.50
- Chai Tea / Chai Latte** 4.50/6
- Felchlin Hot Chocolate** 6.50  
with Whipped Cream 8

Add Vanilla, Caramel or Hazelnut syrup to any coffee drink (2 CHF)

## BENEDICTS

All served with home fries



- Pulled Pork Benedict** 26
- Smoked Salmon & Avocado Benedict** 26
- Prosciutto Benedict** 24
- Wilted Spinach Benedict** 23

## SAVORY

All served with home fries

- Mushrooms on Toast** 21  
| Crumbed Goat's Cheese & Poached Eggs
- Sausage Roll & Fried Egg** 24
- Full English Breakfast** | Sausage, Bacon, Portobello Mushroom, Braised Beans, Choice of Eggs & Toast 31
- Breakfast Burrito** | Scrambled Eggs, Smoked Pulled Beef, Tomato, Braised Beans, Cheddar, Guacamole & Salsa 25
- Vegetarian Burrito** | Scrambled Eggs, Cabbage, Tomato, Braised Beans, Cheddar, Guacamole & Salsa 25
- Bacon & Egg Burger** 22
- Simple Eggs** | Poached, Scrambled or Fried, Served with Toast; Add Bacon 19 16

## ADDITIONS

- Home Fries** 5
- Wilted Spinach** 6
- Bacon** 6
- Braised Beans** 5

## BRUNCH COCKTAILS

- F&B Bloody Mary** | with Caramelized Bacon, Worcestershire, Frank's Hot Sauce & Celery 13
- Blood Orange Bellini** | Blood Orange Puree, Campari, Grenadine & Prosecco 12
- Irish Coffee** | Jameson Irish Whiskey, Coffee & Whipped Cream 10
- Port 'N' Tonic** | Graham's White Port with Tonic; Fresh Mint & Lime 13
- Hugo** | Prosecco with Elderflower Syrup, Tonic & Fresh Mint 12
- Mimosa** | Prosecco with Freshly Squeezed OJ 12
- Aperol Spritz** | Prosecco, Aperol & Club Soda 12

## BREAKFAST BEERS

- Tipopils** | Birrificio Italiano - IT; A fresh, crisp, hoppy pilsner with a hint of sweetness (33cl) 11
- La Saison** | BFM - CH; A perfect bitter sour aged in the same oak barrels as L'Abbaye de Saint Bon-Chien (33cl) 11
- Old H Imperial Honey Ale** | Bier Factory - Rapperswil, CH; Brewed with 4 different hops and honey (33CL) 10
- The Original H<sup>Y</sup> Super Beer** | Zago -IT; Sparkling wine inspired Belgian; intense sweet yeast (75cl) 30
- Nein Finger Chocolate Porter** | Bier Factory - CH; Collab between Cervejas Daoravida & BF. Brazillian cacao nibs & organic vanilla from Felchlin (33cl) 11
- Pacific Northwest Pale Ale** | Biere Trois Dames - CH; Bitterness balanced with lychee & grapefruit; (33cl) 10

Kids portions available (ask your server)