LÄ GAZBAR

MENU BREAKFAST right from the start



GRANOLA* 10.00 Our house-roasted granola with tahini, seasonal fruit, and Greek-style yogurt

MAN'OUSHEH - ALEPPO ZAA'TAR.

Fluffy leavened flatbread, topped with our artisanal Aleppo za 'atar — wild thyme, lemony sumac, and sesame — infused in olive oil. Finished with house labneh, tomatoes, crisp cucumber, and fresh mint.



6.00



TARTINE Sliced sourdough bread, served with butter and jam.

AVOCADO toast - oriento ** Avocado, chives, fava beans, tahini, and pomegranate

Fried egg +3.00 | Grilled halloumi +4.00



BRUNCH



14.00 TURKISH eggs * 2 poached eggs, Greek yogurt, Aleppo chili, pistachio, herbs - served with bread

13.00

Fried egg +3.00 | Grilled halloumi +4.00

Beet Hummus & Spiced Granola 18.00 Creamy roasted beet hummus, paired with our savory house-made spiced granola, perfectly crisp. Served with a fresh, zesty, and aromatic salad.





Tropical Caesar – La Ga7's twist 25.00 Crisp salad with parmesan, house-made croutons, chicken, and a light Caesar dressing... finished with caramelized pineapple for an unexpected touch.

Frida Shawarma

19.00

Our modern take on the Levantine classic: served in a handcrafted Mexican tortilla, filled with sumac-marinated chicken, pickled onions, and our signature house sauce.



18.00

Also available in a vegan version with crispy falafel.

Pancakes

- Passion fruit, almonds, white chocolate crumble
- Banana, peanut butter, pistachio
- Chocolate sauce
- Seasonal fruit, maple syrup

Gluten-free bread available upon request

EXTRAS

Fries 8.00 Green salad 7.00

Pastries: house-mad - Bread: Les Frouzes - Switzerland Our staff will be happy to inform you about allergens in our dishes.

Vegetarian *

Vegan **

Lactose free (*) Gluten free

LÄ GAZBAN

LA GAZBATE

MENU Petit-déj. DÈS L'OUVERTURE



GRANOLA* (\$\sigma\$)

Our house-roasted granola with tahini, seasonal fruit, and Greek-style yogurt

MAN'OUSHEH - ALEPPO ZAA'TAR. 13.00

Fluffy leavened flatbread, topped with our artisanal Aleppo za'atar — wild thyme, lemony sumac, and sesame — infused in olive oil.

Finished with house labneh, tomatoes, crisp cucumber, and fresh mint.



TARTINE 6.00 Sliced sourdough bread, served with butter and jam.

AVOCADO toast - oriento ** 13.00 Avocado, chives, fava beans, tahini, and pomegranate



BRUNCH 10:00-13:30



TROPICAL CAESAR - LA GA7'S TWIST 25.00 Crisp salad with parmesan, house-made croutons, chicken, and a light Caesar dressing... finished with caramelized pineapple for an unexpected touch.

ARMENIAN TOSHKA — 18.00

Grilled bread stuffed with spiced ground meat, onions, parsley, and melted cheese, pan-seared for a crisp exterior and a soft, tender inside





FOUL ** 15.00

Oriental-style fava beans simmered in olive oil, fresh lemon, and cumin, with tahini, tomatoes, green onion shoots, pomegranate molasses, and plenty of olive oil

Gluten-free bread available upon request

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Vegan **

lactose free

Gluten free

LÄ GAZBAN

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AVOCADO toast - oriento ** Avocado, chives, fava beans, tahini, and pomegranate

Fried egg +3.00 | Grilled halloumi +4.00



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BRUNCH 10:00 - 13:30



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- Banana, peanut butter, pistachio
- Chocolate sauce

Also available in a vegan version with crispy falafel.

Seasonal fruit, maple syrup

Gluten-free bread available upon request

EXTRAS

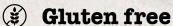
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Vegan **

Lactose free



LA GAZBATE



SMOOTHIDS & MILKSHAKDS



Wake-up smoothie 1 espresso shot, oat milk, almond, date, banana, cinnamon Berry milkshake Berry, banana, milk	chf 7.50 chf 7.00

BARISTA DNSOLDILLÓ(D)



COPPDD

Pear, pineapple, mint, cucumber, spirulina

W/O milk

Iced americano 5.30 chf 4.80

Café frappé 5.30 chf 4.80

Classic/lactose free/oat/hazelnut

Iced latte chf 5.50 6.00 Vanille/caramel/sirop + chf 0.50 + chf 0.50 Chantilly

Frappuccino caramel chf 7.50

FRUITS / TDA

House Iced tea chf 4.50

Lemonade chf 5.00

chf 7.00 Granita

Watermelon -strawberry

матсна в со.

with milk

Classic/lactose free/oat/hazelnut

chf 6.20 Iced matcha latte 7.20 Vanille/canne + chf 0.50

Matcha white chocolate

Match cloud (coconut w.) chf 7.00

Iced chaï chf 6.5 7.50

Iced ube latte chf 6.20 7.20

Iced pink latte chf 6.20 7.20

Iced golden latte chf 6.20 7.20 Iced blue latte

Iced black latte chf 6.20 7.20

chf 6.20 7.20

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