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# LÄ GAZETTE

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## MENU

## WEEKEND



# LA GAZETTE

## MENU BREAKFAST | right from the start



	<b>GRANOLA*</b>  Our house-roasted granola with tahini, seasonal fruit, and Greek-style yogurt	<b>10.00</b>
<b>MAN'OUSHEH - ALEPPO ZAA'TAR.</b> 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.	<b>13.00</b>	
	<b>TARTINE</b> Sliced sourdough bread, served with butter and jam.	<b>6.00</b>
<b>AVOCADO toast - oriento **</b> Avocado, chives, fava beans, tahini, and pomegranate Fried egg +3.00   Grilled halloumi +4.00	<b>13.00</b>	

## BRUNCH

	<b>TURKISH eggs *</b> 2 poached eggs, Greek yogurt, Aleppo chili, pistachio, herbs — served with bread Fried egg +3.00   Grilled halloumi +4.00	<b>14.00</b>
<b>Beet Hummus &amp; Spiced Granola</b> Creamy roasted beet hummus, paired with our savory house-made spiced granola, perfectly crisp. Served with a fresh, zesty, and aromatic salad.	<b>18.00</b>	
	<b>Tropical Caesar – La Ga7's twist</b> Crisp salad with parmesan, house-made croutons, chicken, and a light Caesar dressing... finished with caramelized pineapple for an unexpected touch.	<b>25.00</b>
<b>Frida Shawarma</b> Our modern take on the Levantine classic: served in a hand-crafted Mexican tortilla, filled with sumac-marinated chicken, pickled onions, and our signature house sauce. Also available in a vegan version with crispy falafel.	<b>19.00</b>	
	<b>Pancakes</b> <ul style="list-style-type: none"><li>• Passion fruit, almonds, white chocolate crumble</li><li>• Banana, peanut butter, pistachio</li><li>• Chocolate sauce</li><li>• Seasonal fruit, maple syrup</li></ul>	<b>18.00</b>

G l u t e n - f r e e   b r e a d   a v a i l a b l e   u p o n   r e q u e s t

## EXTRAS

<b>Fries</b>	<b>8.00</b>	<b>Green salad</b>	<b>7.00</b>
Pastries: house-mad - Bread: Les Frouzes – Switzerland			
Our staff will be happy to inform you about allergens in our dishes.			
<b>Vegetarian *</b>	<b>Vegan **</b>	 <b>Lactose free</b>	 <b>Gluten free</b>



LÄ GAZETTE

MENU

M O S T U






# LA GAZETTE

## MENU Petit-déj. | DÈS L'OUVERTURE

	<b>GRANOLA*</b> 	<b>10.00</b>
Our house-roasted granola with tahini, seasonal fruit, and Greek-style yogurt		
<b>MAN'OUSHEH - ALEPPO ZAA'TAR. 13.00</b>		
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.		
		
	<b>TARTINE</b>	<b>6.00</b>
Sliced sourdough bread, served with butter and jam.		
<b>AVOCADO toast - oriento ** 13.00</b>		
Avocado, chives, fava beans, tahini, and pomegranate		
		

## BRUNCH | 10:00 - 13:30

	<b>TROPICAL CAESAR – LA GA7'S TWIST</b> Crisp salad with parmesan, house-made croutons, chicken, and a light Caesar dressing... finished with caramelized pineapple for an unexpected touch.	<b>25.00</b>
<b>ARMENIAN TOSHKKA — 18.00</b> Grilled bread stuffed with spiced ground meat, onions, parsley, and melted cheese, pan-seared for a crisp exterior and a soft, tender inside		
	<b>FOUL **</b> 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	<b>15.00</b>

Gluten - free bread available upon request

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## ICED DRINKS



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SMOOTHIES & MILKSHAKES

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<b>Wake-up smoothie</b> 1 espresso shot, oat milk, almond, date, banana, cinnamon	<b>CHF 7.50</b>
<b>Berry milkshake</b> Berry, banana, milk	<b>CHF 7.00</b>
<b>The Green</b> Pear, pineapple, mint, cucumber, spirulina	<b>CHF 8.00</b>

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BARISTA ENSOLEILLÉ(E)

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COFFEE

W/O milk

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Iced americano

CHF 4.80

5.30

Café frappé

CHF 4.80

5.30

With milk

S

L

Classic/lactose free/oat/hazelnut

Iced latte

CHF 5.50

6.00

Vanille/caramel/sirop

+ CHF 0.50

Chantilly

+ CHF 0.50

Frappuccino caramel

CHF 7.50

FRUITS / TEA

House Iced tea

CHF 4.50

Lemonade

CHF 5.00

Granita

CHF 7.00

Watermelon -strawberry

MATCHA & CO.

with milk

S

L

Classic/lactose free/oat/hazelnut

Iced matcha latte

CHF 6.20

7.20

Vanille/canne

+ CHF 0.50

Matcha white chocolate

CHF 7.50

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

CHF 6.20

7.20

Iced black latte

CHF 6.20

7.20