

## WHOLEY SMOOTHIES

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### KALE MOSS

Banane, Ananas, Grünkohl, Datteln, Avocado, Minze

4.90

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### AMAZING ACAI

Banane, Erdbeer, Grünkohl, Heidelbeer, Datteln, Kokos, Acai

4.90

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### STRAWBERRY NOMILKSHAKE

Erdbeer, Banane, Mango, Cashew, Datteln

4.90

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## HOT DRINKS

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### FRESH TEA

Minze, Ingwer, Zitrone

3.20

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### LOOSE TEA

Assam, Earl Grey, Grün, Jasmin, Früchte

2.80

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### Espresso

2.00

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### Espresso Macchiato

2.20

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### Americano

2.40

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### Cappuccino

2.80

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### Flat White

3.20

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### Cafe Latte

3.20

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### Mocha

3.40

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### Iced Coffee

3.20

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### Iced Latte

3.80

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### Chai Latte

3.40

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### Heisse Schokolade

3.20

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Soja, Extra Shot OR Oat Milk

+0.60

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## REFRESHING

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Mineralwasser

0.2l 1.80  
0.75l 4.80

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Apfel, Rhabarber, Maracuja Schorle

0.33l 3.00

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Homemade Lemonade Zitrone-Minze

0.35l 3.20

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Coca-Cola

0.2l 2.50

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## FRESH JUICES

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Orange

0.25l 3.40

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LE BON Mix – Karotte, Ingwer, Apfel

3.60

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## BOOZY BRUNCH

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### LB BLOODY MARY

Jalapeño Infused Vodka, Tomato Juice, Le Bon House Spice Mix

8.00

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### 'COLD FASHIONED'

Cold Brew Coffee, Spiced Rum, Maple Syrup, Cardamom Bitters

8.50

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### CLASSIC MARGARITA

Tequila, Lime, Agave Syrup, Maldon Salt

8.00

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### MIMOSA

Sparkling wine, fresh Orange juice, Orange Liqueur

5.50

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Cremant Blanc

0.1l 5.00  
0.75l 29.00

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Aperol Spritz

0.2l 5.80

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## WINE

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### WHITE

Viognier, Weingut La Fontaine des Loups, Aprikose, reife Birnen, erfrischende Säure

0.2l 4.80  
0.75l 18.00

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### RED

Grenach de Noir, Weingut La Fontaine des Loups, kräftig in der Frucht, rund, Kirsche, Gewürze

0.2l 4.80  
0.75l 18.00

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## BOTTLED BEER

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Berliner Berg Pale Ale

0.33l 3.80

Lowlander Gose Yuzu & Grapefruit

0.33l 4.20

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## SWEET

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### GRANOLA PANCAKES

Three cranberry pancakes covered with haus made granola crunch. Served with caramelized banana, jam, choc almond butter, and whipped vanilla cream.

8.80

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### TOASTED BANANA BREAD

Nice chunk of toasted haus made banana bread, served with maple cream and roasted hazelnuts.

4.40

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### GRAPEFRUIT

Caramelized pink grapefruit topped with shaved ginger.

3.80

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### LE BON PORRIDGE

5 grains warmed through with banana and coconut cream. Topped with fresh fruit, chia seeds, cacao nibs and crunchy granola. All natural sweeteners, vegan, glutenfree.

5.60

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## MAINS

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### AVOCADO - LIME - 60 MIN EGG OPEN SANDWICH

One egg, slowly cooked in its shell, basted in Japanese breadcrumbs and flash fried. Served over a bed of smashed avocado and rucola on haus sourdough toast.

Topped with either bacon shards OR marinated goats cheese. Baby leaf side salad.

8.80

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### SHAKSHUKA

Two eggs cooked in a spicy tomato and roasted paprika sauce.

Served with 2 slices of haus sourdough, roasted chickpeas, tahini sauce and a babyleaf side salad.

9.20

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### AVOCADO TOAST

Crushed avocado with lime, herbs and maldon sea salt on two slices of toasted haus sourdough.

Topped with rucola and oven roasted tomatos. Vegan.

7.50

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## EGGS

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### EGGS BENEDICT

Two poached eggs served on homemade English muffin with Tabasco hollandaise and side salad.

ON TOP OF	Rosemary ham	9.20
	Avocado	9.40
	Haus smoked salmon	9.80

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### EGGS LE BON

Two eggs either fried, poached or scrambled. Served with two slices of haus made sourdough bread grilled with olive oil and a side salad.

5.60

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### EXTRAS Add to any brunch meal

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Homemade hash brown, vegan, glutenfree	3.00
Roasted cherry tomatos	2.20
Avocado mash	2.50
Herbed goats cheese	2.50
3 slices of bacon	2.50
Haus smoked salmon	3.20
Sauteed chorizo	2.80
Extra Bio egg poached or fried	1.60
2 extra slices of haus sourdough	1.60
Gluten free bread instead of sourdough	1.50

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### WEEKEND BRUNCH SPECIALS

Saturdays & Sundays  
9.30 - 16.00

## MAINS

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### HUEVOS RANCHEROS DELUXE

Harissa-marinated pork shoulder pulled and seasoned with tangy chipotle and fresh lime, served with black beans on toasted tortillas.

Topped with smashed avocado, fresh tomatoes, haus pickled red onion, creme fraiche, koriander and a poached egg.

10.80

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### CROQUE MONSIEUR

Homemade brioche dipped in orange zested egg whip. Filled with a double layer of rich bergkäse and either rosemary ham OR oven roasted cherry tomatoes.

Fried and served with chilli infused maple syrup and side salad.

9.20

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MADAME Add a fried egg on top 10.80

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