

FRESH JUICES

Orange	0.25l	3.20
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LE BON Mix – Karotte, Ingwer, Apfel		3.50
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WHOLEY SMOOTHIES		4.80
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KALE MOSS

Banane, Ananas, Grünkohl, Datteln, Avocado, Minze		
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AMAZING ACAI

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

Erdbeer, Banane, Mango, Cashew, Datteln		
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REFRESHING

Mineralwasser	0.2	1.80
	0.75l	4.50

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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Ginger Beer, Tonic Water	0.2l	3.20
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COFFEE

Espresso		2.00
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Espresso Macchiato		2.20
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Americano		2.20
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Cortado		2.40
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Cappuccino		2.60
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Flat White		3.20
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Cafe Latte		3.00
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Mocha		3.20
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Iced Coffee		3.20
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Iced Latte		3.80
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Chai Latte		3.20
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Heisse Schokolade		3.20
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Soja, Extra Shot OR Oat Milk		+0.60
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FRESH TEA		3.20
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Minze, Ingwer, Zitrone		
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LOOSE TEA		2.80
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Assam, Earl Grey, Grün, Jasmin, Früchte		
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BOOZY BRUNCH

LB Bloody Mary		8.00
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Jalapeño Infused Vodka, Tomato Juice, Le Bon House Spice Mix		
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'Cold Fashioned'		8.50
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Cold Brew Coffee, Spiced Rum, Maple Syrup, Cardamom Bitters		
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Breakfast Martini		8.00
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Gin, Vermouth, Fresh Carrot, Apple & Ginger Juice, Marmelade		
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Mimosa		5.50
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Sparkling wine, fresh Orange juice, Orange Liqueur		
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Cremant Blanc	0.1l	4.50
	0.75l	29.00

Aperol Spritz	0.2l	5.80
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BOTTLED BEER

Pale Ale	0.33l	3.80
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WINE**WHITE**

Hauswein: Viognier, Weingut La Fontaine des Loups, Aprikose, reife Birnen, erfrischende Säure		
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	0.2l	0.75l
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	4.50	16.00
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RED

Hauswein: Grenach de Noir, Weingut La Fontaine des Loups, kräftig in der Frucht, rund, Kirsche, Gewürze		
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	0.2l	0.75l
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	4.50	16.00
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SWEET

GRANOLA PANCAKES

Three cranberry pancakes covered with haus made granola crunch.

Served with caramelized banana, jam, choc almond butter, and whipped vanilla cream.

8.20

TOASTED BANANA BREAD

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

4.40

GRAPEFRUIT

Caramelized Pink grapefruit topped with shaved ginger and mint.

3.80

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.

5.50

MAINS

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

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.

8.80

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

EGGS

EGGS BENEDICT

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

On top of:

Rosemary ham	8.80
Avocado	9.20
Haus smoked salmon	9.80

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.

5.40

EXTRAS: Add to any brunch meal

Homemade hash brown, vegan, glutenfree	2.80
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	1.50
2 extra slices of haus sourdough	1.60
Gluten free bread instead of sourdough	1.50

WEEKEND BRUNCH SPECIALS
SATURDAYS AND SUNDAYS 9.30-16.00

MAINS

ITALIAN SCRAMBLE

Sourdough toast topped with 3 egg parmesan scramble. Spicy Italian salami fried and whipped into the scramble on top of a layer of crispy bacon.

Topped with spring onion and rucola.

8.80

CROQUE SANDWICH

Monsieur: Le Bon 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

MADAME: Add a fried egg on top 10.50
