

**FRESH JUICES**

Orange	0.25l	3.20
--------	-------	------

LE BON Mix – Karotte, Ingwer, Apfel		3.50
-------------------------------------	--	------

<b>WHOLEY SMOOTHIES</b>		<b>4.80</b>
-------------------------	--	-------------

**KALE MOSS**

Banane, Ananas, Grünkohl, Datteln, Avocado, Minze

**AMAZING ACAI**

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

**STRAWBERRY NOMILKSHAKE**

Erdbeer, Banane, Mango, Cashew, Datteln

**REFRESHING**

Mineralwasser	0.2	1.80
	0.75l	4.50

Apfel Rhabarber Maracuja Schorle	0.33l	3.00
----------------------------------	-------	------

Homemade Lemonade Zitronen-Minze	0.35l	3.20
----------------------------------	-------	------

Coca-Cola	0.2l	2.50
-----------	------	------

Ginger Beer, Tonic Water	0.2l	3.20
--------------------------	------	------

**COFFEE**

Espresso		2.00
----------	--	------

Espresso Macchiato		2.20
--------------------	--	------

Americano		2.20
-----------	--	------

Cortado		2.40
---------	--	------

Cappuccino		2.60
------------	--	------

Flat White		3.20
------------	--	------

Cafe Latte		3.00
------------	--	------

Mocha		3.20
-------	--	------

Iced Coffee		3.20
-------------	--	------

Iced Latte		3.80
------------	--	------

Chai Latte		3.20
------------	--	------

Heisse Schokolade		3.20
-------------------	--	------

Soja, Extra Shot OR Oat Milk		+0.60
------------------------------	--	-------

**FRESH TEA**

3.20

Minze, Ingwer, Zitrone		
------------------------	--	--

<b>LOOSE TEA</b>		<b>2.80</b>
------------------	--	-------------

Assam, Earl Grey, Grün, Jasmin, Früchte		
---	--	--

**BOOZY BRUNCH**

LB Bloody Mary		8.00
----------------	--	------

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

'Cold Fashioned'		8.50
------------------	--	------

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

Breakfast Martini		8.00
-------------------	--	------

Gin, Vermouth, Fresh Carrot, Apple & Ginger Juice, Marmelade

Mimosa		5.50
--------	--	------

Sparkling wine, fresh Orange juice, Orange Liqueur

Cremant Blanc	0.1l	4.50
	0.75l	29.00

Aperol Spritz	0.2l	5.80
---------------	------	------

**BOTTLED BEER**

Pale Ale	0.33l	3.80
----------	-------	------

**WINE****WHITE**

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

0.2l	0.75l
4.50	16.00

**RED**

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

0.2l	0.75l
4.50	16.00

## 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

---