







Starters- to share

Turkish bread with dips vegan possible	7,-	
Focus nachos with red onion, cheese, queso, crème fraîche and antiboise + Mexican minced meat	11,50 14,-	  
Flammkuchen (tarte flambée) with crème fraiche , 2 variations to choose from: Paprika – onion – mushrooms <i>vegan possible</i>	12.50	
Zucchini – bacon – red onion	13,50	 
Homemade vegetable chips with dip of horseradish and chives	7,-	  
Bruschetta with a crème of parmesan cheese and baked olives	15,-	
Focus platter vega(n) : Salad variation, crudité, Turkish bread, dips, olives, nuts, vegan croquettes, vegetable spring rolls and cheese	16,50	 
Focus platter : Salad variation, crudité, Turkish bread, dips, olives, nuts, croquettes, vegetable spring rolls, cheese and charcuterie	17,50	













Appetizers

Vitello tonnato of veal , tuna mayo, capers, olives, pumpkinseeds and salad	18,-	  
Burrata with warm tomatoes and grapes from the oven, basil, balsamic, toasted sourdough bread	16,-	
Tartar from carrot, melon, sundried tomatoes , with wasabi mayo and crispy black rice	10,50	 

Soups - always vegan & gluten-free

Borsjtsj	Small/Big 6,75/8,75	   
Soupe du jour	6,75/8,75	   

Side order

French fries with mayonnaise <i>vegan possible</i>	5,-	   
Sweet potato fries with mayonnaise <i>vegan possible</i>	5,50	   
Potato Wedges with siracha mayonnaise	6,50	   

17:00 – 21:00

Dinner



Small salad gluten-free possible

4,50-



Grilled vegetables

6,50



Salads

Caesar salad with bacon, organic chicken, anchovy dressing, egg and Parmesan cheese

18,-



Roasted pumpkin Salad with baby spinach, pomegranate, pumpkinseeds, walnuts, orange and balsamic

15,50



Salad with quinoa, peaches, purple cauliflower and almonds

16,50



Main courses

Casserole from pumpkin and aubergine, walnuts, gorgonzola

18,50



Stew with mushrooms and lentils and creamy polenta

19,-



Cauliflower steak, chimichurri, sweet potato mash, hazelnut

19,50



Carrot risotto with parmesan, green herb oil, coral chips

19,-



Breast of duck with beetroot crème, lavender jus, pistachio, grilled mini leeks

25,50



Lentil burger on brioche with harissa mayo, avocado, feta and fries

18,50



Organic beef hamburger on a brioche bun with fried bacon, cheddar, pickled vegetables, salad and fries

20,-



Premiere dish

Varying price

Weekly special

16,50

*14,50 on presentation of movie ticket, Cineville or F pass!

14,50*

Kids

Ask the staff for the kids menu

Desserts

Crème Brulée

9,50



Carrot cake, crispy almonds and yoghurt ice cream

10,50



Coupe Focus, mandarin and cassis sorbet ice and whipped cream

10,50



Trifle of Pistachio, raspberries and dark chocolate (*served in a glass, take away to the movies allowed!*)

10,50



Cheese platter with 4 cheeses, 'kletzenbrood' and apple syrup - *gluten-free possible*

13,50

