

What do you need at SEIN?

One serving of HEROES per person and 1–2 TEMPTATIONS to share is a good start for today.

HEROES OF SEIN

BREAD & CIRCUSES

fermented flatbread | hedgehog mushroom | celery | Arabica oil

contains gluten

CHF 26.00

FARINATA

Chickpea Slices | Labneh | Figs | Pomegranate Emulsion

contains gluten

CHF 26.00

PUMPKIN N' CHEESE

Spelt Pasta | Pumpkin Sauce | Pear Vinaigrette | Pink Pepper

contains gluten

CHF 26.00

DES KAISERS SCHMARRN

Quince | Hazelnut | Tonka Bean and Poppy Seed Sauce

CHF 26.00

TEMPTATIONS

FLORAS HELD

Beets | green ricotta | blackberries | rosemary honey

CHF 17.00

HOKKAIDO CEVICHE

Sea Buckthorn ,Leche' | Kale | Tarragon

CHF 19.00

LADY CIGAR (+CHAMPAGNE?)

Filo Cigar | Mustard Ash | Cranberries

CHF 17.00

+DEMETER EGG

softboiled egg OR Omelette

CHF 6.00

VITAMINES

IMMUNE BOOSTER SHOT	Carrot, orange, cayenne, rosemary 2cl	CHF 3.00
COLDPRESSED JUICE	Carrot, turmeric, ginger, orange, lime 20cl	CHF 9.00
FRESH JUICE	orange-lemon 20cl	CHF 8.50

REFRESH

DETOX SODA	Mandarin-lemon thyme, soda 30cl	CHF 6.00
HOME MADE ICETEA	Rooibos, orange 30cl	CHF 6.00
SCHORLE	Apple-pear 33cl	CHF 6.00
URBAN LEMONADE	CALAMANSI 33cl	CHF 7.00
SPARKLING WATER	50cl	CHF 6.00
„TAP WATER ONLY“	à discrétion	CHF 3.00

AWAKEN

KAFFEE, Miró Zürich	
ESPRESSO DOPPIO	CHF 5.00 6.00
+ Macchiato	+ CHF 0.50
AMERICANO	CHF 6.00
CAPPUCCINO	CHF 6.50
FLAT WHITE	CHF 7.00
SPECIAL: Pumpkin Spice Latte SEIN style	CHF 8.50
CHAI LATTE DIRTY, Premisoul Zürich	CHF 7.50 8.50
MATCHA, Matcha & Friends Zürich	
MATCHA LATTE	CHF 8.00
SPECIAL: MATCHA LATTE PFLAUME	CHF 9.00
HEISSE SCHOGGI DIRTY, Löw Delights Zürich	CHF 7.50 8.50
ROHKAKAO, „Las Marias“ Guatemala	CHF 9.00
TEEKANNE Verveine, Rooibos, Kräuter, Jasmin, Earl Grey Blue Flower, Hibiskus, Teelabor Winterthur	CHF 8.00
OUR MILKS Peas as the standard, Oat on request, Cow at extra charge	+CHF 1.00

BUBBLES

MIMOSA DELUXE	CHF 18.00
Champagne, grapefruit 1dl	
CHAMPAGNE 1dl Flasche 75cl	CHF 16.00 89.00

WINE & BEER

WHITE Gemischter Satz. Müller-Thurgau, Riesling, grüner Veltliner. Baumgartner, Österreich.	CHF 11.00 56.00
RED Gemei. Merlot, Cabernet Sauvignon, Corvina. Otella, Italien.	CHF 11.00 59.00
Augustinerbräu Lager Hell 50cl	CHF 8.50
Paul IPA 33cl	CHF 7.00
Quöllfrisch alkoholfrei 33cl	CHF 7.00

DECLARATION & ALLERGENES

VEGAN, all dishes

BREAD, homemade or made in Switzerland

EGG, from Demeter labeled farms with brother rooster rearing (Bruderhahn Aufzucht)

COW MILK, Demeter milk

We are happy to provide personal information about allergens.

OUR MISSION

Food is power when chosen wisely.

Our mission is to bring plant-based cuisine to the highest culinary level. We are convinced that plant-based ingredients have everything it takes to create perfect flavor, depth, and sophistication—and that is exactly what we use to create something extraordinary. Where we selectively and complementarily offer animal products, this is not for ideological reasons, but out of a spirit of hospitality: as a bridge for all those who would like to gently approach purely plant-based cuisine. Our goal is to replace reservations with enjoyment – and to show that true taste needs no dogma

FOOD CREDO

We believe in the power of plant-based cuisine, authentic craftsmanship, and regional value creation. Our cuisine is based on traditional Swiss varieties, seasonal ingredients, and close collaboration with small producers who work with care and dedication. We choose what we use consciously—in tune with nature. Ingredients, varieties, and compositions may change daily and seasonally. What remains constant is our commitment to uncompromising quality, authenticity, and respect for the product, people, and origin.