

BREAKFAST.

EN

.BRUNCH



PRICES IN EUR, VAT INCLUDED.
KITCHEN CLOSSES 30 MIN. BEFORE CLOSING TIME.

| toasts

Choose your favorite bread, base & ingredients.

BREAD	HALF / WHOLE		BASE	HALF / WHOLE	
white	0,70	1,20	butter	0,80	1,10
wholemeal	0,70	1,20	grated tomato	0,80	1,10
multicereal	1,00	1,60	cream cheese	0,80	1,10
rye	1,00	1,60	avocado cream	1,40	2,50
gluten-free	1,00	1,60	paté	1,00	1,60

INGREDIENTS	HALF / WHOLE	
jam	0,70	1,00
honey	0,70	1,00
cheese	0,70	1,20
goats cheese	1,00	1,50
dry cured serrano ham	1,20	1,70
cooked ham	1,20	1,70
bacon	1,00	1,50
turkey	1,00	1,50
smoked salmon	1,80	3,00
tuna	1,20	1,80
fried egg	1,30 (1ud)	2,20 (2ud)

| eggs

- **Scrambled eggs** with side salad & bread 6,20
- **Scrambled eggs with sun-dried tomatoes**, feta cheese, avocado, pesto, side salad, bread 9,20
- **Scrambled eggs with smoked salmon**, goats cheese, capers, side salad, bread 10,50
- **English Breakfast plate** - 2 fried eggs, bacon, semi-dried tomatoes, beans with tomato sauce, bread 9,80

| cereals & fruits

- **Classic cereals** with milk or yogurt 4,00
+add: fresh fruits and honey 2,00 / dark chocolate 0,20 / mixed dried fruits & nuts 0,30 / soy & coconut yogurt 1,50
- **Acai Bowl** with thick fruit smoothie base of organic acai, forest fruits & banana, topped with granola with dried fruits & fresh fruits 7,50
- **Fruit Porridge** - warm oat porridge made with almond milk and agave, fresh fruits and almond flakes 6,00
- **Peanut Butter porridge** - warm oat porridge made with almond milk and agave, banana, walnuts & organic peanut butter 6,00
- **Fruit bowl** 5,50

| our favorites

- **Avocado toast with feta cheese** and sesame seeds half-2,80 / whole-4,90 (white or wholemeal) // other type of bread +0,30
- **Home-made hummus on toast** with roasted red pepper & feta half-2,80 / whole-4,90 (white or wholemeal) // other type of bread +0,30
- **Brioche french toast** with fresh fruits, agave syrup & almonds 6,80
- **Salmon Bagel** with cream cheese, mixed greens, smoked salmon, mustard seeds, fried egg 6,50
- **Tomato & Ham Bagel** with ricotta & walnut pesto, mixed greens, semi-dried tomatoes, serrano ham & walnuts 6,50
- **Croissant** plain 2,00 / with butter & jam 2,50 / with nutella 2,80 / with turkey & cheese 3,00 / with cooked ham & cheese 3,20

| sandwiches

- **SZIMPLE** tomato & basil base, serrano ham, cheese 3,50
- **CLUB** cream cheese, turkey, cheese, basil, tomato, cucumber, lettuce 5,00
- **SALMON** avocado cream, cucumber, smoked salmon, yogurt & dill sauce, sesame seeds 5,50
- **TUNA** mayo, tuna, walnuts, apple, lettuce 5,00
- **CHICKEN BBQ** coleslaw, chicken, bbq sauce, crispy onion 5,50

| brunch & bowls

- **QUESADILLA** with chicken & avocado, roasted red pepper & sour cream sauce, mexican salsa dip, crispy onion 9,20
- **CHICKPEA SALAD** spinach, chickpea, cherry tomatoes, cucumber, avocado, red onion, red pepper, pesto sauce 8,50
- **CHICKEN SALAD** 10,00
spinach, red cabbage, blueberries, chicken, pear, spicy jalapeño, walnuts, goats cheese, mango vinaigrette
- **LENTIL SALAD**
mixed greens, lentils, cherry tomatoes, cucumber, capers, goats cheese, apple, dried fruits & nuts, honey & lemon dressing 8,50
- **QUINOA BOWL** mixed greens, quinoa, smoked salmon, blueberries, cherry tomatoes, edamame, honey-mustard dressing 10,00

| home-made waffles & american pancakes

nutella +1,00	salted caramel +1,00
dark chocolate +0,50	fresh fruits & honey +1,80
white chocolate +0,50	berry sauce +0,50
caramel +0,50	almonds or walnuts +0,50
vanilla ice cream +1,00	

| home-made sweets

- **Home made chocolate chip oat cookie** 1,00
- **Home-made banana bread** 3,00
- **Cakes** 4,20
Baked Cheesecake
Carrot Cake

TAKE-AWAY FOOD BOX: +0,30€ // TAKE-AWAY CUP: +0,10€
FOR INFORMATION ON ALLERGENS FOR EACH MENU ITEM, PLEASE ASK FOR OUR EXTENDED ALLERGEN MENU.