

brunch

09:00-16:00

bowls

Anari & Greek Yoghurt 9

Homemade granola, berries, walnuts, honey (d,g,n)

Oatmeal Porridge 9

Oat milk, banana brûlée, cinnamon, almond flakes, honey, berries (n,g)

Acai Bowl 17

Granola, seasonal fruits, coconut flakes, poppy seeds, crispy peanuts (n)

organic eggs

Eggs Benedict

Multigrain bread, guacamole, hollandaise

With smoked salmon (f,e,g,n,d) 16

With pancetta (e,g,n,d,p) 14

With spinach (e,d,g,n) 11

French Croissant 16

Scrambled eggs, prosciutto tartuffo (p,e,g,d)

Egg White Omelette 13

Sauteed spinach, sourdough bread (e,g)

Omelette 13

Halloumi, roasted cherry tomatoes, sourdough bread (d,e,g)

Scrambled Eggs 12

Butter, chives, roasted cherry tomatoes, sourdough bread (d,e,g,f)

specialties

Salmon Gravlax 17

Multigrain bread, dill cream, salmon caviar, candied lemon, avocado (f,d,g,n)

Shakshouka 16

Roasted peppers, tomatoes, feta cheese, home-made focaccia, egg (d,g,e)

Croque Madame 16

Prosciutto tartuffo, melted graviera cheese, poached egg (e,g,p,d)

Avocado Toast 15

Sourdough, burrata, tomato tartare & avocado, cream cheese, evoo, balsamic vinaigrette (v,g,d)

add ons

Smoked salmon (f) 6

Crispy pancetta (p) 3

Avocado guacamole with cilantro (v) 3

Sunny side egg (e) 3/pc

Roasted mushrooms 4

sweet corner

Syrniki 12

Fresh berries, sour cream, jam, honey (e,g,d)

Fluffy Pancakes 12

Choice: crispy pancetta, maple syrup, blueberries, nutella (e,g,d)

Baked Basque Anari Cheesecake 8

Homemade berry dressing, pistachios (d,g,n)

Mini Croissants and Danish 10

Homemade orange marmalade, honey, echire butter (d,g,n)

Fruit Plate 16

Local seasonal fruits

