

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 16
With pancetta 14
With spinach 11

French Croissant 16
Scrambled eggs, prosciutto tartuffo (p,e,g,d)

Egg White Omelette 13
Sautéed 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 (d,g)

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) 8

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

lunch

11:00-16:00

salads

Mix Greens Salad 16
Cucumber, sesame, nuts, wakame, soy dressing (g,v,n,se)

Burrata 21
Lemongrass, cherry tomatoes, pine nuts, croutons, capers, basil (n,d,g)

Salmon Poké 20
Quinoa, cucumber, coriander, wakame, edamame (f,se)

spreads

Roasted Leek Yoghurt 9
Served with freshly baked sourdough (d,n)

White Taramas 9
Served with freshly baked sourdough (g,f)

appetizers

Ceviche of the Day 22
Fish of the day, mango leche, passion fruit sorbet (f)

Bluefin Tuna Tartar 26
Sushi rice, sesame, cucumber salad (f,se)

Crispy Halloumi Sticks (d,g,e,se) 16

Salmon Tartar Tacos (4pcs) 18
Nori, avocado (f,g)

Miso Glazed Eggplants 16
Tahini, sesame cracker

Vegan Shitake Dumplings (4pcs) 16
Lime, chilli, coriander (g)

Lobster Gyoza (4pcs) 26
Asian slaw, lime (cr,g)

main dishes

Wild Mushroom Risotto 26
Parmesan foam, fresh truffle (d)

Grilled Black Tiger Prawn Risotto 32
Roasted tomatoes, lemon pepper, feta crumb (cr,d)

Chilean Seabass 54
Honey-miso dressing, lemongrass jasmine rice (f)

Grilled Salmon 32
Carrot ginger honey, pak choi, Asian dressing (f,d,g)

Robata Octopus 28
Smoked aubergine salad, tomato salsa, fava (m)

Baby Chicken 28
Charred baby gem, truffle teriyaki, jasmine rice (g,se)

Smashed Beef Burger, Hand-Cut Fries 24
Brioche bun, aged cheddar, crispy pancetta, pickles, tonkatsu sauce (g,d,p)

USDA Creekstone Ribeye (400gr) 70
Chargrilled asparagus, chili hollandaise (e,d)

sides

Chargrilled broccolini (v,se,n) 9

Hand-cut fries, parmesan, truffle (d) 8

Steamed lemongrass rice (v) 9

Grilled asparagus (v) 9

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Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff or scan the QR code to the right.

(d)airy, (g)luten, (e)gg, (n)ut, (f)ish, (m)olluscs, (cr)ustaceans, (se)same, (p)ork (V)egan

All prices are in Euro (€) and include service charge plus VAT.

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