

bottomless brunch

Our authentic brunch recipes are made with organic free-range eggs and the highest quality ingredients we could source, offering you both Healthy and Hearty dishes.

bubbles & booze

We suggest to couple your meal with selected unlimited cocktails or a bottle of Prosecco to create your perfect weekend brunch experience

14/unlimited refill 11:00-13:00

MIMOSA

Prosecco, orange juice

BELLINI

Prosecco, peach juice

APEROL SPRITZ

Aperol, Prosecco, soda water

BENEDICTS

14

all topped with a light Mousseline sauce, served with side salad and your choice of

* smoked salmon (f,d,g,e,se) * crispy pancetta (d,g,e,p,se)

* sautéed portobello (d,g,e,se) * home-made guacamole (d,g,e,se)

ORGANIC EGGS

Egg white omelette with vegetables, side salad and rye bread (g,e,n) 10

Shakshouka with multigrain breads (se,g,e) 8

Mimosa eggs with herbs in a kataifi nest (g,e) 8

Scrambled eggs with Prosciutto Rosemarino or smoked salmon (e,d,f,p,g) 10

VEGGIE LOVERS

Quinoa tabouleh with edamame, broccoli, pickles, goji berries (v) 10

Wholemeal wrap with beetroot hummus, ratatouille, red cabbage pickles and rucola salad (g,se) 12

FRENCH CLASSICS

Croque Madame with Prosciutto Tartuffo, melted Graviere Thymari served with baby leaf salad (p,g,d,n,e) 14

French omelette with Prosciutto Rosemarino and black garlic cheese, rye bread slices (p,g,d,e) 14

Toasted multigrain bread with Bresaola, cream cheese, cucumber and capers (g,d,se) 12

Grilled croissant with Iberian white ham and Ossau Iraty (p,g,d,n) 10

Croissant with dill cream cheese and smoked salmon (g,f,d,n) 10

SHARE AWAY

Brunch Party - mini croissants stuffed with patisserie and berries, anari yogurt verrines, mini croissant with dill cream cheese and smoked salmon, mimosa eggs, fresh fruits (g,d,e,f,se) 38

Tour of the Mediterranean basin - trio of dips, vegetable crudites, Bresaola, cheese selection, assortment of pickles and breads (d,g,n,se) 38

Antipasti platter - Mediterranean cheeses, Iberico Charcuterie, Pickled Gildas, assortment of breads (g,d,e,se,p) 48

sides

Breaded Halloumi sticks (d,g,e,se) 12

Smoked salmon rose with dill cream (f,d) 8

Prosciutto Rosemarino (p) 6

Sunny side egg (each) (e,g) 2

Black truffle shavings (5gr) 12

Avocado dip with cilantro (v) 6

Sautéed forest mushrooms (v) 6

Baby leaf salad with pinenuts and sundried tomatoes (n) (v) 6

SWEET CORNER

French toast with berries and Madagascar vanilla ice cream (g,d,n,e) 9

Pudding with Anglaise sauce and berries (e,g,d) 9

Banana pancakes and berries with homemade 'Nutella' or maple syrup (n) (v) 9

Baked Basque Anari cheesecake with homemade berry sauce (d) 6

Over-night chia pudding, coco milk, maple pearls, maracuja (n) 12

Anari & Greek yoghurt, homemade granola, berries, walnuts (d) 14

Almond croissant filled with pastry cream (g,d,n,e) 8

Mini almond and chocolate croissants, homemade orange marmalade, Echire butter (d,g,e,n) 6

teabox collection

6

Dragon Tears
sideritis

Fresh Air
mint

Fair Tale of Gaia
roiboos, caramel

Quiet Sun
chamomile

Green Square
green sencha

Hearth of Health
goji berries, hippophae

power corner

8

Exotico pineapple, mango, banana, coconut milk

Banana Split banana, dark chocolate, espresso, lowfat milk

Power Kiss protein powder, chia seeds, coconut milk, blueberries

coffee bar specialties

6

Karidaki Latté espresso, hazelnut liquor, candied walnut

KopiTonic coldbrew, Mancino Kopi Vermut, tonic

Matcha Latté organic matcha, your choice of milk

juice bar

6

Ginger Zinger carrot, grapefruit, lemon, ginger

Heartbeet beetroot, carrot, orange, apple, ginger

Make your own

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

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

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

*Valid only for one person, on one-by-one orders in the period between 11:00 and 13:00 every Saturday and Sunday