

BRUNCH MENU

Salads

NOISETTE ... 8.80

frisee, baby spinach and rocket, hazelnuts, pomegranate, green onions, grilled goat cheese, balsamic cream, olive oil

^{VEGAN} SWEET KALE ... 9.00

Kale, sweet potatoes, beluga lentils, quinoa, pomegranate, caramelized hazelnuts, green onions, extra virgin olive oil and pomegranate syrup.

Eggs

EGGS BENEDICT ... 7.80

our fresh homemade English muffin with 2 poached eggs, ham and Dijon Hollandaise

* replace ham with smoked salmon for 0.70 *

EGGS FLORENTINE ... 7.80

homemade english muffin with 2 poached eggs, and Dijon hollandaise

SCRAMBLED EGGS ... 6.50

with feta and tomato. served with baked home fried potatoes and a bread roll

CROQUE MADAME ... 8.80

tartine bread with ham, Gouda, one poached egg, sauce Hollandaise, crispy prosciutto and a salad

PANCAKES AND EGGS ... 8.50

3 with butter, 2 fried eggs, crispy bacon and real maple syrup.

2 EGGS ... 5.50

any way with baked home fried potatoes and a bread roll

* Add bacon or ham: 1.00 *

SHAKSHUKA ... 9.00

3 poached eggs in aromatic tomato sauce with harissa pepper paste, Moroccan spice mix "Ras el hanout", goat cheese, fresh parsley and coriander. Served with Arabic bread.

HUEVOS RANCHEROS ... 9.50

poached eggs in a spicy tomato sauce with cheddar cheese, salsa fresca and avocado on crispy corn tortillas. Served with refried beans, Mexican rice and sour cream

OMELETTES ... 7.00

3 eggs, baked home fried potatoes and a bread roll

* --feta and tomato-- OR --bacon and cheese-- OR --smoked salmon and cream cheese-- *

BREAKFAST BURRITO ... 9.90

eggs scrambled with sausage, salsa fresca, avocado, cheddar cheese in a flour tortilla, with yogurt and corn chips

Burgers

Served with French fries and a salad

Add cheddar or bacon 1.00

CLASSIC AMERICAN ... 9.80

Greek beef from Serres, served on a bun with iceberg lettuce, tomato, onions, Dijon mustard, home made mayonnaise.

BUFFALO BURGER ... 11.00

With Greek buffalo meat, wasabi and blue cheese sauce, rocket, spinach and shallot jam.

FRENCH KISS ... 14.00

Greek beef from Serres, caramelized onions, French goat cheese, mushrooms à la crème, truffle oil, rocket, Dijonnaise with honey

CHICKEN PARM BURGER ... 10.50

Fried chicken with panko, smoked aubergine, tomato sauce, rocket, parmesan, emmental and caramelized onions.

^{NEW} VEGAN BURGER ... 9.50

With soy protein, shiitake mushrooms and beetroot, vegan mayo, soy cheese, caramelized onions, iceberg, tomato, dry onion and Dijon Mustard.

Bagels

BAGEL WITH CREAM CHEESE ... 3.30

^{VEGAN} BAGEL HUMMUS ... 5.50

pine nuts, pomegranate, paprika and parsley

BAGEL & LOX ... 8.80

smoked salmon, cream cheese, tomato, capers, onion

Pancakes

Extra Real Maple Syrup Dip +1.5€

VEGAN & GLUTEN FREE PANCAKES ... 6.50

Peanut butter, coconut milk and rice flour. Served with real maple syrup and seasonal fruit jam

WITH REAL MAPLE SYRUP ... 5.00

WITH CHOCOLATE SAUCE, ICE CREAM & BLUEBERRIES ... 7.50

WITH CHOCOLATE SAUCE ... 5.00

WITH BLUEBERRIES & WHIPPED CREAM ... 5.00

Brunch Special

PHILLY CHEESTEAK SANDWICH ... 14.00

Grilled Black Angus Tri Tip, caramelized onions and peppers, mayo with mustard and honey and melted provolone.

Served with French fries or green Salad

STEAK & EGG RAMEN BOWL ... 12.00

Ramen noodles in a smoked pork belly broth, omelette with herbs, grilled Black Angus Tri Tip steak and radishes