

Breakfast

Our Morning Sets

Express Breakfast

8.00 €

Fresh Fruit Juice

+ One Pastry

The Classic

12.00 €

Large Hot Drink

+ Fresh Fruit Juice

+ Bread with Butter & Jam

The Full

24.00 €

Large Hot Drink

+ Fresh Fruit Juice

+ English Breakfast Plate

A La Carte

Savory Side

ENGLISH BREAKFAST **15.00**

Scrambled Eggs, Smoked Savoy Sausage, Baked Beans, Smoked Bacon, Green Salad.

AVOCADO TOAST **16.00**

Homemade Guacamole, Poached Egg, on Organic Sourdough Bread, Homemade Beetroot Mousse, Green Salad.

NORDIC TOAST **13.00**

Cream Cheese, Homemade Trout Gravlax on Organic Sourdough Bread, Dill, Preserved Lemon.

BAKED EGGS **8.50**

Served with brioche soldiers. Casserole Eggs, Crème Fraiche, Smoked Bacon, Mushrooms.

SCRAMBLED EGGS **8.00**

Simple Scrambled Eggs, Slice of Country Bread.

CANADIAN WAFFLE **8.00**

Liège Waffle, Soft-Boiled Egg, Maple Syrup.

Pimp your Brunch!

Add your favorite extras

GRILLED BACON +3.00 SMOKED TROUT +5.00

SMOKED SAUSAGE +4.00 WHIPPED CHEESE +2.50

POACHED EGG +2.00 CURED HAM +2.00

HONEY & THYME PORTOBELLOS +4.00

Sweet Side

BABY PORRIDGE **5.00**

Rolled Oats, Oat Milk, Red Berries, Agave Syrup. (Add Banana +2.00).

TAPIOCA PUDDING **5.00**

Tapioca pearls, Coconut Milk, choice of Red Berry Coulis or Salted Caramel.

CHESTNUT CAKE **7.00** GLUTEN FREE

Chestnut Flour, Whipped Cream, Homemade Salted Butter Caramel.

BROWNIE **6.00**

Hazelnuts, Homemade Salted Butter Caramel, Whipped Cream.

BLUEBERRY TART **6.00**

Blueberries on a bed of Homemade Almond Cream.

CHEESECAKE **7.00**

Whipped Cheese on Speculoos base. Choice of Lime or Homemade Salted Butter Caramel.

HOMEMADE COOKIE **3.50**

Chocolate Chips, Mountain Honey and Hazelnuts.

LIÈGE WAFFLE **5.00**

Choice of: Plain, Nutella, Dark Chocolate, Maple Syrup, Blueberry Jam, Strawberry, Chestnut Cream, Speculoos Cream.

ADD WHIPPED CREAM **+1.00**

VIENNOISERIES

CROISSANT / PAIN AU CHOCOLAT **2.50**