

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 Fraîche, 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 GLUTEN FREE 7.00

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