



BRUNCH MENU

Saturday & Sunday
Open – 3PM

— BREAKFAST —

Croissant – 7

butter & berry compote

Ham & Cheese Croissantwich – 15

black forest ham, gruyere, arugula
add fried egg – 3

Mushroom Tart – 21

puff pastry, mixed local mushrooms, salad
add poached egg – 3

Croque Monsieur – 19

gruyère, black forest ham, mornay sauce
add an egg to make it a madame – 3

Quiche Lorraine – 18

egg, lardons, gruyère, salad

Brunch Board – 26

soft-boiled egg, pork sausage, goat cheese
mousse, avocado, fruit, honey mustard,
seeds & dried fruit, toasted bread

Black Forest Ham Bennie – 19

english muffin, poached eggs, gruyère,
sundried tomato, hollandaise

Smoked Salmon Bennie – 21

english muffin, poached eggs,
avocado, hollandaise

Omelette – 17

three eggs, black truffle, arugula
add black forest ham – 3
add gruyère cheese – 3

— SOUP AND SALADS —

Soup of the Day – 12

served with baguette

Chicken Caesar – 22

chicken breast, romaine,
anchovy dressing,
parmesan, croutons

Autumn – 19

black kale, delicata squash,
cranberry, pumpkin seed,
yoghurt dressing
add haloumi – 4

Niçoise – 28

ahi tuna, green bean,
black olive, soft-boiled
egg, fingerling potato,
vinaigrette

— PASTA —

gluten-free pasta available

Truffle “Mac & Cheese” – 23

rigatini, truffle paste, ham, gruyère

Carbonara – 25

rigatoni, guanciale, pecorino romano

combo any dish with a cup of soup – 5