



BRUNCH MENU

Saturday & Sunday
Open – 3PM

— BREAKFAST —

Warm Croissant – 7 
butter & berry compote

Ham & Cheese Croissant – 15
black forest ham, gruyere, arugula
add fried egg -3

Mushroom Tart – 20 
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 – 17
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
sourdough, poached eggs, gruyère,
sundried tomato, hollandaise

Smoked Salmon Bennie – 21
sourdough, 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 Salad – 21
romaine, anchovy dressing,
parmesan, croutons

Summer – 18 
shaved fennel, radish,
arugula, green apple,
pickled red onion, mint vinaigrette
add haloumi cheese – 4

Niçoise – 27 
ahi tuna, green bean olive,
soft-boiled egg, fingerling
potato, vinaigrette

— PASTA —

gluten-free pasta available

Truffle “Mac & Cheese” – 21
rigatini, truffle paste, ham, gruyère

Carbonara – 23
rigatoni, guanciale, pecorino romano

combo any dish with a cup of soup – 4