

BRUNCH

Served 09:00 - 14:00

EGGS We serve only 100% certified bio eggs

Shakshuka 15
Two fried eggs cooked in tomato sauce spiced with chilli, garlic & paprika. Served with toasted multigrain bread

Just Scrambled 16
Croissant with scrambled eggs, salmon caviar & chives. Served with mixed leaf salad

Eggs Florentine 16
Two poached eggs served on an English muffin with wilted spinach, topped with hollandaise sauce. Served with mixed leaf salad

Eggs Benedict **P** 17
Two poached eggs served on an English muffin with smoked bacon, topped with hollandaise sauce. Served with mixed leaf salad

Eggs Diplomat 18
Two poached eggs served on an English muffin with smoked salmon & salmon caviar, topped with hollandaise sauce. Served with mixed leaf salad

ADD EXTRAS

Eggs (hard boiled or poached eggs) 3

Scrambled eggs 4

Bacon 4

Avocado 5

Smoked salmon 5

SANDWICHES & SNACKS

Classic Club **P** 17
Triple-decker sandwich with chicken, smoked bacon, smoked ham, cheddar, lettuce, tomato, egg & mayonnaise. Served with potato wedges & barbeque mayonnaise

Avocado & Edamame Toast **V** 18
Multigrain bread with avocado smash, cucumber, edamame beans, pomegranate seeds & pine nuts. Served with mixed leaf salad

Burrata & Avocado Toast 18
Toasted multigrain bread, burrata, avocado smash, almond flakes & a pinch of chilli flakes. Served with mixed leaf salad

SWEET MORNING

Banana Toast **V** 13
Gluten-free bread, sesame praline with cacao, fresh banana & nut crumble with maple syrup

PANCAKES & WAFFLE BITES

Maple & Berries 16
Pancakes topped with mixed berries, maple syrup & almond flakes. Served with vanilla cream

Strawberry & Chocolate 16
Waffle drizzled with milk chocolate, topped with strawberries, hazelnuts, Maltesers & Kinder Bueno chocolate

HEALTHY BOWLS

PB&J **V** 14
Overnight chia oats with peanut butter, fresh strawberries, strawberry jam & maple syrup

Yoghurt Bowl 14
Light yoghurt topped with pomegranate seeds, strawberries, berries, pumpkin seeds, goji berries, walnuts, honey & toasted granola

Tropical Tapioca Bowl **V** 15
Tapioca pearls cooked in mango, passion fruit & coconut sauce, topped with tropical fruits, coconut chips, macadamia nuts, chia seeds & cocoa powder

Açai Bowl **V** 20
Açai bowl with granola, Brazil nuts, dragon fruit, fresh banana, peanut butter parfait, coconut chips & agave syrup

Fresh Tropical Fruit Platter 37