

BRUNCH until 2:00 pm

SCRAMBLED EGGS

- Salmon, broccoli, avocado cream and Ciabatta toast 14 Eur
- Shrimps, avocado and Ciabatta toast 13 Eur
- Prosciutto ham and Ciabatta toast 11 Eur

EGGS BENEDICT WITH BACON

Brioche bun, poached eggs, bacon, hollandaise sauce, microgreens 12 Eur

EGGS BENEDICT WITH SALMON

Brioche bun, poached eggs, salmon, hollandaise sauce, microgreens 14 Eur

OMELETTE WITH BACON AND GARLIC

10 Eur

BAGEL WITH GRILLED CHICKEN

13 Eur

ENGLISH BREAKFAST

Boiled potatoes, fried eggs, sausage, bacon, beans, sautéed mushrooms 13 Eur

FRIED COTTAGE CHEESE PANCAKES

11 Eur
Served with sour cream and jam

CREPES WITH COTTAGE CHEESE OR BANANA

9 Eur

HOMEMADE GRANOLA

With fresh berries, maple syrup, Greek yogurt 9 Eur

BELGIAN WAFFLE

8 Eur
Served with seasonal berries and yogurt

PORRIDGE (OAT OR BUCKWHEAT)

7 Eur
Served with jam or butter, cooked with water or milk

MILKY SAUSAGES

9 Eur
Served with boiled potatoes and fresh vegetable salad

HOT DRINKS

COFFEE

- Espresso 3 Eur
- Black Coffee 3 Eur
- Black Coffee with milk 3,5 Eur
- Latte 4 Eur
- Cappuccino 4 Eur
- With plant-based milk +0,5 Eur

TEA

Black, Green, Fruit or Herbal 3 Eur

grás HOMEMADE TEA

5 Eur

COLD DRINKS

TABLE WATER 0,5 / 1 L

2 / 3 Eur

ACQUA PANNA 0,25 / 0,75 L

4 / 6 Eur

S. PELLEGRINO 0,25 / 0,75 L

4 / 6 Eur

COCA-COLA/ SPRITE/ FANTA 0,25 L

3,5 Eur

FEVER-TREE TONIC 0,2 L

4 Eur

Ginger ale, Rhubarb & Raspberry, Mediterranean

JUICE „PAGO” 0,2 L

3,5 Eur

Orange, apple, multivitamin, tomato

FRESHLY SQUEEZED

JUICES 0,2 L

Orange, grapefruit 5 Eur

grás HOMEMADE LEMONADE

5 Eur

SPARKLING TEA

- ACALA sparkling rose wine style 0,33 L 8 Eur
- ACALA sparkling white wine style 0,33 L 8 Eur
- SAICHO Jasmine 0,75 L 25 Eur

COCKTAILS

MIMOSA

10 Eur
Alcoholic / non-alcoholic