

BRUNCH COMBOS

CHICAGO FULL BRUNCH | €30

American pancakes with red berry sauce, ricotta, thyme, sourdough with avocado, extra virgin olive oil, pumpkin and flax seeds, smoked salmon, poached egg with hollandaise and dill, hashbrown, sauteed mushrooms with garlic, Greek yoghurt with house granola and seasonal fruit compote

AMERICAN BREAKFAST | €18

American pancakes with salty butter, maple syrup, crispy bacon, fried eggs sunny side up, milkbread toast

FULL ENGLISH BREAKFAST | €20

fried eggs sunny side up, crispy bacon, pork sausage, black pudding, hashbrown, sauteed mushrooms with garlic, oven grilled tomato, milkbread toast, tomato beans

HUEVOS RANCHEROS | €18 **veggie**

flour tortilla, spicy tomato chipotle sauce, smashed refried beans, fried eggs sunny side up, avocado, cilantro, lime

SHAKSHOUKA WITH KEFTA | €20 **halal**

baked eggs in homemade tomato sauce with bell pepper, eggplant, onion, chickpeas, grilled kefta, parsley, cilantro, sourdough toast

TURKISH EGGS | €17 **veggie**

çilbir is a typical Turkish breakfast dish, poached eggs over Greek yoghurt with garlic & chili flake oil, chickpeas, baby salad greens, dill, fennel flatbread

PANCAKES AND FRENCH TOAST

CLASSIC BACON PANCAKES | €14

American pancakes with salty butter, crispy bacon, maple syrup,

FRUITY PANCAKES | €16 **veggie**

American pancakes with seasonal house compote and fruits, maple syrup

BERRY RICOTTA PANCAKES | €16 **veggie**

American pancakes with red berry sauce, ricotta, thyme, maple syrup

CINNAMON FRENCH TOAST | €15 **veggie**

brioche French toast with cinnamon sugar, salty butter, maple syrup

CUSTARD FRENCH TOAST | €16,5 **veggie**

brioche French toast with vanilla custard sauce, seasonal house compote and fruits

ELVIS FRENCH TOAST | €16,5

brioche French toast with a fried egg sunny side up, crispy bacon, maple syrup

BREAKFAST BOWLS

GREEK YOGHURT AND GRANOLA | €10

Greek yoghurt, house compote and fruits, house granola with rolled oats, toasted seeds, honey (contains gluten, dairy and traces of nut)

RED BERRY BREAKFAST BOWL | €11 **vegan**

vegan coconut yoghurt with red berry sauce, sliced banana, peanut butter, toasted coconut (vegan and glutenfree)

WE HAVE GLUTENFREE BREAD +2€

PLEASE ASK OUR STAFF FOR OUR ALLERGENS LIST

LUNCH PLATES

SOUP OF THE DAY | €9 **vegan**

served with sourdough toast

DAILY LUNCH PLATE | €15

the daily lunch is served from Monday to Friday

FAVA BEAN WITH MUSHROOMS | €16 **vegan**

bissara (Moroccan fava bean puree), sauteed lima beans, oyster mushrooms, salsa verde, extra virgin olive oil (+ add a poached egg 3€)

KEFTA WITH TOMATO CONFIT | €19 **halal**

grilled kefta skewers, homemade tomato confit, Greek yoghurt, caramelized red onions, garlic & chili flake oil

CHEESEBURGER | €18 **halal**

brioche bun with beef patty, cheddar, salad, tomato, barbecue sauce, red onions, pickles, handcut fried potatoes with mayonaise

BACON CHILI CHEESEBURGER | €20

brioche bun with beef patty, cheddar, salad, tomato, crispy bacon, sriracha mayonaise, chipotle sauce, jalapeños, handcut fried potatoes with mayonaise

CHEESE OMELETTE SANDWICH | €16 **veggie**

grilled sourdough with cheese emmental omelette, sriracha mayonnaise, sliced tomato, salad

ON TOAST

HOUSE SPREADS | €10 **veggie**

sourdough toast with salty butter, house fruit compote, sliced emmental

AVOCADO MUSHROOM TOAST | €15 **vegan**

sourdough toast with smashed avocado, sauteed mushrooms, baby spinach, extra virgin olive oil

SALMON SCRAMBLED EGG TOAST | €16

milkbread toast with ricotta, fluffy scrambled eggs, smoked salmon, lemon, chives

EGGS BENEDICT | €15 **veggie**

milkbread toast with baby spinach, poached eggs, homemade hollandaise sauce

+ bacon €3

+ avocado €2

+ mushrooms €4

+ smoked salmon €5

KIDS MENU

KIDS BRUNCH | €17

american pancake, fried egg, bacon, cucumber, cherry tomato, hashbrown, Greek yoghurt with house fruit compote + organic apple juice

KIDS HAMBURGER | €12

small beef burger, cucumber, tomato, fried potatoes

KIDS CHICKEN NUGGETS | €12

breaded chicken with cucumber, tomato, fried potatoes

KIDS FRENCH TOAST | €8

with powdered sugar

KIDS PANCAKES | €9

with maple syrup

BAKED GOODS

CHECK OUT OUR
DAILY OFFER

CROISSANT | €3

CHOCOLATE CROISSANT | €3

PEANUT BUTTER BROWNIE | €5

chocolate brownie with peanut butter swirl (contains gluten, dairy and nuts)

CHEESECAKE | €6

baked cheesecake with speculoos crust (contains gluten, dairy and may contain traces of nuts)

CARROT CAKE | €6

moist carrot cake with cream cheese frosting (contains gluten, dairy and may contain traces of nuts)

COFFEE & MILK DRINKS

SINGLE ESPRESSO | €2,5

LUNGO (DECA AVAILABLE) | €3

DOUBLE ESPRESSO | €3,5

CAPPUCCINO | €4

single espresso shot with foamed milk

FLAT WHITE | €4

double espresso with foamed milk

CAFFE LATTE | €4

single espresso shot with a lot of foamed milk

HONEY LATTE | €4,5

caffe latte with honey

MATCHA LATTE | €4,5

milk drink with powdered matcha

GOLDEN LATTE | €4,5

milk drink with turmeric, cinnamon and honey

CHAI LATTE | €5,5

milk drink with powdered chai spices
make it dirty + espresso shot 0,5€

CHAI VANILLA LATTE | €5,5

milk drink with powdered vanilla chai spices

HOT CHOCOLATE | €5,5

belgian dark chocolate with steamed milk

ICED LATTE | €5

double espresso shot with cold milk and ice

ICED CHAI LATTE | €5,5

chai spices with cold milk and ice

ICED MATCHA LATTE | €5,5

powdered matcha with cold milk and ice

EXTRA:

CARAMEL SYRUP +0,5€
VANILLA SYRUP +0,5€
ESPRESSO SHOT + 0,5€
OAT MILK + 0,5€
COCONUT MILK + 0,5€

OUR COFFEE COMES FROM WIDE AWAKE COFFEE
ROASTERS

TEA & INFUSION

SELECTION FROM
PALAIS DES THÉS

GREEN TEA | €4,5

japanese green tea

BLACK TEA | €4,5

black breakfast tea

EARL GREY TEA | €4,5

black tea with bergamote

JASMIN TEA | €4,5

green tea with jasmin

ROOIBOS | €4,5

rooibos with floral notes

VERBENA MINT INFUSION | €4,5

herbal infusion with verbena and mint

FRESH JUICES & SOFT

FRESH ORANGE JUICE | €5

GINGER BOOSTER JUICE | €6,5

fresh ginger, carrot & orange juice

BEET POWER JUICE | €6,5

beetroot, carrot & apple juice

HOMEMADE LEMONADE | €5

lemon, still water, cane sugar

HOMEMADE ICED TEA | €5

black tea, orange zest, lemon

STILL/SPARKLING WATER 1/4 | €2,7 1/2 | €5

add sirup grenadine or mint €0,5

COKE / COKE ZERO | €3

TONIC | €3

ORANGEADE | €3

ORGANIC APPLE JUICE | €3,5

WINES & COCKTAILS

GLASS OF WINE RED / WHITE | €5

PROSECCO GLASS | €7 BOTTLE | €30

APEROL SPRITZ | €9

aperol, prosecco, sparkeling water

MIMOSA | €9

fresh orange juice, prosecco

IPANEMA MOCKTAIL | €8

passion fruit, lime, sparkling water (alcohol-free)

BRUSSELS BEER PROJECT

LAZY PANDA (ALL ROUND LAGER 4,9% 33CL) | €4

DELTA IPA (BELGIAN IPA 6% 33CL) | €5

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