

Breakfast

Served until 11 a.m

YOU CAN COMPOSE YOUR
BREAKFAST A LA CARTE
OR CHOOSE ONE OF THE MENUS
BELOW

The menus are not changeable
Menus are served individually and
not for sharing

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ON THE RUN 4€50

Filter Coffee and Cookie, Cake,
Swedish Cinnamon bun or brioche of
the day

LA GRANOLA CHIC 8€

Filter coffee or Espresso and a bowl
of granola served with fresh fruits,
honey and farmers raw milk yoghurt.
(Soy milk +0.8€)

LA TOTALE 14€

- A pastry (Cookie, Cake, Swedish Cinnamon bun or brioche of the day)
- A bowl of granola served with fresh fruits, honey and farmers yoghurt. (Soy milk +0.8€)
- A hot beverage of your choice (see beverage menu)
- A fruit juice (see beverage menu)

A LA CARTE BREAKFAST

GRANOLA BOWL 6€20

served with fresh fruits, honey and farmers yoghurt.
(Soy milk +0.8€)

THE TROUT 9€90

Soy marinated soft boiled egg
Served with gravlax trout, brioche,
dill cream & pickled vegetables

THE VEGETARIAN 9€90

Soy marinated soft boiled egg
Served with homemade cream cheese spread and chermoula on brioche, roasted almonds & pickled vegetables

Xtra Soy marinated egg 2€
Bread & butter 2€50

Lunch Menu

Served from 12h to 13h45

STARTERS

COXINA

Beef tongue croquette, herb salad &
water cress emulsion

OR

SPAGHETTI SQUASH
Hazel nuts & rams leek
OR

OCTOPUS SALAD +3€
Potatoes & red meat radish

MAIN COURSES

STUFFED CABBAGE +3€

Chicken insert & Shitaké broth

OR

SOFT BOILED EGG

Jerusalem artichoke & mushrooms

OR

CATCH OF THE DAY

Creamy polenta & chickpeas, caper and
lemon condiment

DESSERTS

SOFT PEAR & MILK MOUSSE

Almond nougatine & saffron cream

OR

DARK CHOCOLAT
IN DIFFERENT TEXTURES
Tonka Bean

*A bottle of 50 cl micro filtered water
(still or sparkling) is included in the
menu.*

Weekdays

Starter + Main dish or
Main dish + Dessert 24€

Starter + Main dish + Dessert 28€

One course: 21€

Selection of Cheeses: 7€

Weekend & bank holidays

Starter + Main dish or
Main dish + Dessert 32€

Starter + Main dish + Dessert 35€

One course: 30€

Cheeses: 7€

Seating without meal: 30€

Kids menus (up to 11 y.o)

weekday: 15€

week-end: 19€

Seating without meal: 15€/19€

Afternoon

Dessert Bar

Served from 14h15 to 18h

DESSERT OF THE DAY 8€

SOFT PEAR & MILK MOUSSE
Almond nougatine & saffron cream

GRANOLA BOWL 6€20

Bowl of granola served with fresh fruits, honey
and farmers raw milk yoghurt.
(Soy milk +0.8€)

HOME MADE ICE CREAM 3€

Ask us for the flavor of the day

PASTRIES

Cookie.....	2€50
Dark chocolate chip with tonka bean OR Milk chocolate chip & caramelized peanut Cake	2€90
Lemon Chocolate & Vanilla Brioche	2€90
Swedish Kanelbulle Vanilla Brioche Chocolate & hazelnut	
Almond & caramel brioche	3€40
Puff pastry & apple	3€30
Kings Cake	4€50

AFTERNOON FOOD MENU

THE TROUT 9€90

Soy marinated soft boiled egg
Served with gravlax trout, brioche,
dill cream & pickled vegetables

THE VEGETARIAN 9€90

Soy marinated soft boiled egg
Served with homemade cream cheese spread
and chermoula on brioche, roasted almonds &
pickled vegetables

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