Breakfast Menu





Baker's Basket (D, E, N) 50

Freshly Baked Croissants, Danish, Muffins

Granola Verrine (D, N, SE) 50

Fruit Compote, Low Fat Yoghurt, Raw Cocoa

Chia Seed Pudding (N) 50

Blackberries Compote, Coconut, Hazelnut, Local Honey

Homemade Granola (D, N, SE) 60

Greek Yoghurt, Berries, Local Honey

Swiss Muesli (D, N) 60

Rolled Oats, Grated Green Apple, Raisins, Yoghurt

Crushed Avocado Toast (D, N, V) 70

Labneh, Almond, Cherry Tomato, Cilantro

Add On:

Organic Egg (E) 20 | Smoked Salmon 40 | Grilled Chicken 40

Acaí Bowl (N, SE) 90

Banana, Cocoa Powder, Local Honey, Blueberry

Signatures

Buttermilk Pancakes (D, E) 70

Canadian Maple Syrup, Nutella, Berries

Eggs Benedict (D, E) 80

Turkey Ham or Smoked Salmon, Poached Eggs, Hollandaise Sauce

Two Fresh Farm Eggs Cooked Any Style (D, E) 80

Turkey Bacon, Chicken Sausage, Grilled Tomato, Hash Brown, Sautéed Mushrooms

Shakshuka (E, SE) 80

Poached Eggs, Bell Pepper, Tomato Sauce, Coriander, Arabic Bread

Black Truffle Scrambled Eggs (CF, D, E) 120

Candied Cherry Tomato, Green Asparagus, Fresh Truffle, Sourdough Toast