

BRUNCH MENU

SUNDAY & HOLYDAYS

09⁰⁰ - 15⁰⁰

BRUNCH SPECIALS

🌱 VEGAN TORTILLA

tortilla with small vegetables and avocado cream, on a bed of home made hummus and seed assortment___€ 11

🌿 PAPPARE' SALAD

mixed seasonal green salad, cherry tomatoes, small turmeric croutons, avocado, sprouts with ginger-citronette___€ 10
- with pan fried prawns add_3€,
- with chicken slices add_2€

🌿 GREEN POWER

curry zucchini soup served with nettle flatbread___€ 10

FRUIT & CEREALS (*) yogurt can be replaced with a vegan soy yogurt

- 🌱 CHIA PUDDING: soy milk, home made strawberry sauce, chia seeds, red berries_____€ 6
- 🌱 GRANOLA CUP: yogurt(*), fresh fruits, home made granola_____€ 5
- 🌱 PURPLE PASSION: yogurt(*), strawberry souce and home made granola, wild berries_____€ 6
- 🌱 LADY GODIVA: greek yogurt, dark chocolate, red berries, chocolate-meringues_____€ 7
- 🌱 OMG!: greek yogurt, pistachio cream and grains, white chocolate curls, strawberries_____€ 7
- 🌱 SUMMER BREEZE: yogurt (*), mango cream, wholegrain almond crumble, coconut flakes, lime zest_____€ 6
- 🌱 FRUIT SALAD: fresh fruit salad_____€ 5
- 🌱 LE TRADIZIONI: greek yogurt, honey, nuts, dark chocolate chips, home made granola_____€ 6
- 🌱 BANANA & ACAI BOWL: vegan smoothie with soy milk, made with banana, blueberries, strawberries, acai, chia seeds, almonds, served in a bowl with wild berries, cocoa nibs and pistachio crumble_____€ 8

LE COLAZIONI DAL MONDO

- | | | | | |
|---|---|---|--|--|
| <p>🌱 GREEK TOAST
toasted bread with avocado cream, marinated tomatoes, taggiasca olives, boiled eggs and feta cheese___€ 11</p> | <p>ENGLISH BREAKFAST
scrambled eggs, caramelized tomatoes, grilled sausage and bacon, sautéed mushrooms and toasted bread with baked beans___€ 13
* vegan version available</p> | <p>DESAYUNO ESPANOL
toasted bread with extra virgin olive oil, marinated tomatoes, taggiasca olives, served with Parma ham___€ 10</p> | <p>AMERICAN BREAKFAST
scrambled eggs, caramelised tomatoes, grilled smoked ham, bacon, potato rosti and pancakes with maple syrup___€ 13</p> | <p>🌱 LE PETITE DEJEUNER
crepes, mini croissants, mini pain au chocolat, savory morsels with assortment of salted butter, orange jam, caramel and chantilly___€ 9</p> |
|---|---|---|--|--|

MAINS: DAILY HOME MADE WHOLEGRAIN PANCAKES SERVED WITH

- 🌱 butter and a marmelade selection_____€ 6
- 🌱 butter and maple syrup_____€ 6
- 🌱 chocolate and halzenut cream, banana or strawberries _____€ 6
- 🌱 FRUIT SUNRISE: yogurt, maple syrup, fresh fruit_____€ 7
- 🌱 PAPPABEST: yogurt, strawberries and granola home made souce, red berries_____€ 7
- 🌱 GREEN HILLS: chantilly cream, banana, pistachio crumble, pistachio cream_____€ 8
- 🌱 MADE IN SUD: halzenut and pistachio cream, whole almonds crumble, chopped pistachios, lemon zest_____€ 9
- 🌱 OBSESSION: gianduja, mango velvet, raspberries, cocoa beans_____€ 8
- SWEET AND SAVOURY: scrambled eggs with crispy bacon and maple syrup, or with smoked salmon and cream cheese_____€ 10

ON TOAST: WHITE OR WHOLEMEAL BREAD SERVED WITH

- 🌱 butter and marmelade selection_____€ 4
- 🌱 avocado_____€ 7
- 2 fried or scrambled eggs_____€ 6
- 2 scrambled eggs, bacon, caramelised tomatoes_____€ 10
- 2 scrambled eggs, bacon, avocado_____€ 10
- 2 scrambled eggs, cream cheese, avocado, smoked salmon_____€ 12
- 🌱 FITNESS BREAKFAST: multigrain bread, avocado, cherry tomatoes, taggiasca olives scrambled eggs whites, rockets, seeds_____€ 11

If you suffer from food allergies or intolerances, please let your waiter/waitress know upon placing your order

🌱 VEGAN DISH

🌿 VEGETARIAN DISH

15.04.19

🌱 indicates preparations with gluten-free ingredients, but does not exclude possible environmental contamination