

# BRUNCH MENU

SUNDAY & HOLYDAYS

09<sup>00</sup> - 15<sup>00</sup>

## BRUNCH SPECIALS

### 🌱 VEGAN TORTILLA

tortilla with sauteed vegetables and creamed avocado served on hummus and selection of seeds \_\_\_ € 11

### 🌿 PAPPARE' SALAD

seasonal salad, datterini tomatoes, croutons with turmeric, avocado, sprouts and ginger citronette \_\_\_ € 10  
with shrimp add\_3 €, with chicken add\_2 €

### 🌿 APOKOLOKÝNTOSIS

pumpkin and potato soup served with home made wholemeal bread with nuts and brie \_\_\_ € 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(\*), seasonal fresh fruits, homemade granola \_\_\_ € 5
- 🌱 PURPLE PASSION: yogurt(\*), homemade granola, wild berries, blueberry compote \_\_\_ € 6
- 🌱 LADY GODIVA: greek yogurt, dark chocolate, wild berries, chocolate-meringues \_\_\_ € 7
- 🌱 APFEL PIE: greek yogurt, apples with cinnamon, caramel, whole hazelnut crumble \_\_\_ € 7
- 🌱 7 DOLCI ANNI: yogurt (\*), dark chocolate, apricot jam, brownie crumble \_\_\_ € 6
- 🌱 FRUIT SALAD: fresh seasonal fruit salad \_\_\_ € 5
- 🌱 LE TRADIZIONI: greek yogurt, honey, walnuts, dark chocolate chips, granola home made \_\_\_ € 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

- 🌱 GREEK TOAST: toasted bread with avocado pure, feta cheese, "taggiasche" olives, cherry tomatoes, boiled eggs \_\_\_ € 11
- 🌱 ENGLISH BREAKFAST: scrambled eggs, caramelised tomatoes, toasted bread with baked beans, grilled sausage, mushrooms, crispy bacon \_\_\_ € 13  
\* vegan version available
- 🌱 DESAYUNO ESPANOL: toasted bread with extra virgin olive oil, fresh tomatoes, taggiasca olives served with Parma ham \_\_\_ € 10
- 🌱 AMERICAN BREAKFAST: scrambled eggs, caramelised tomatoes, grilled smoked ham, bacon, potato rosti, and pancakes with maple syrup \_\_\_ € 13
- 🌱 LE PETITE DEJEUNER: crepes, mini croissants, mini pain au chocolat, savory morsels with salted butter orange jam, caramel and chantilly \_\_\_ € 9

## MAINS: DAILY HOME MADE WHOLEGRAIN PANCAKES SERVED WITH

- 🌱 butter and a marmelade selection \_\_\_ € 6
- 🌱 butter and maple syrup \_\_\_ € 6
- 🌱 hazelnut cream and banana \_\_\_ € 6
- 🌱 FRUIT SUNRISE: yogurt cream, maple syrup, seasonal fresh fruit \_\_\_ € 7
- 🌱 PAPPABEST: yogurt, granola, strawberries and red berries coulis \_\_\_ € 7
- 🌱 GREEN HILLS: chantilly cream, banana, pistachio crumble, pistachio cream \_\_\_ € 8
- 🌱 DARK SIDE OF GINGER: ginger cream, dark chocolate, cocoa beans, red berries and coconut flakes \_\_\_ € 9
- 🌱 DOPPIO CRUNCH: halzenut cream puffed rice, halzenut crumble, raspberries \_\_\_ € 8
- 🌱 SWEET AND SAVORY: with maple syrup scrambled eggs and grilled bacon \_\_\_ € 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: avocado, cherry tomatoes, olives, scrambled egg whites, rocket, selection of seeds and mixed nuts \_\_\_ € 11

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

🌱 VEGAN DISH

🌿 VEGETARIAN DISH

21.01.19

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