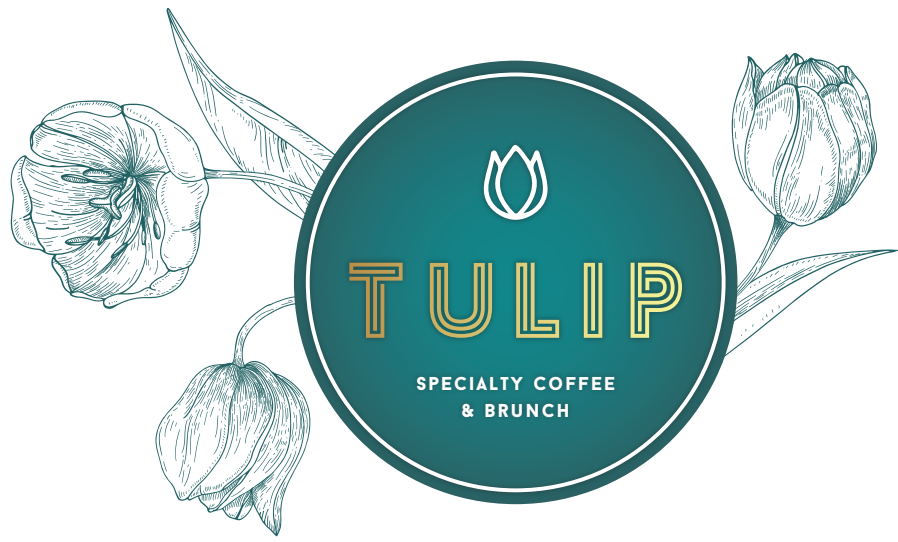


ALL DAY BRUNCH

[br(eakfast) + (l)unch]



SAVOURY

MODERN EGGS BENEDICT 15,90 €

Farm Poached Eggs | Classic Hollandaise | Südtiroler Speck | Frisée-Radicchio Salad | Giardiniera (Mixed Pickled Salsa) | Panko Crumb | Grilled Brioche

WILD MUSHROOM TOAST 14,90 €

Sauteed Herbed Mushrooms | Truffle Oil | Shaved Parmesan D.O.P. 24 Months | White Bean Schmeier | Red Onion Marmelade | Roasted Garlic Aioli | Grilled Sourdough

Option: Vegan Feta (instead of Parmesan) **VEGAN** 2,00 €

BEET & FETA BRUSCHETTA 14,90 €

Honey Roasted Beets | Whipped Feta | Beetroot Hummus | Mixed Herb Salad | Salsa Verde | Dukkah | Grilled Ciabatta

Extra: Südtiroler Speck 3,50 €

CLASSIC SHAKSHUKA 13,90 €

Farm Poached Egg | Spiced Tomato-Pepper Ragu | Fresh Herb Salsa | Black Olives | Red Chilli | Grilled Ciabatta

Extra: Feta / Vegan Feta **VEGAN** 3,00 €

CAESAR SALAD BOWL 14,50 €

Scorched Romaine Lettuce | Caesar Dressing | Maple Bacon Chips | Farm Boiled Egg | Garlic-Herb Croutons | Shaved Parmesan D.O.P. 24 Months

Extra: Feta / Vegan Feta 3,00 €

SWEET

APPLE CRUMBLE OVERNIGHT OATS 10,90 €

Chai-Maple Overnight Oats | Greek Yogurt | Apple-Cinnamon Compote | Nut Crumble | Salted Caramel

Option: Vegan Coconut Yogurt **VEGAN** 2,00 €

TIRAMISU CROFFLE 13,90 €

Croissant Waffle | Mascarpone Cream | Espresso-Chocolate Drizzle | Chocolate Soil | Cocoa Nibs

LEMON MERINGUE PANCAKE 13,90 €

Ricotta Pancake | Lemon Curd | Crème Fraiche | Maple Syrup | Meringue Shards

Öffnungszeiten Küche:

Mi-Fr: 09:30-15 Uhr

Sa & So: 10-16 Uhr

EXTRA

BREAD 2,00 €

FARM POACHED/FRIED EGG 2,50 €

BIO FETA/VEGAN FETA 3,00 €

SÜDTIROLER SPECK 3,50 €

MAPLE BACON CHIPS 3,50 €

SAUTEED HERBED MUSHROOMS 3,50 €



Die einzelnen Komponenten unserer Gerichte sind alle **hausgemacht** aus frischen & regionalen Zutaten. Bitte informiere unser Service-Team bei Lebensmittelallergien oder besonderen Ernährungsweisen.

Wir bitten um Verständnis, dass Laptops am Wochenende **nicht** gestattet sind.

