

BRUNCH MENU

Freshly Squeezed Juices

Orange	€5.00
Grapefruit	€5.00
Apple	€5.00
Carrot	€5.00

Rainbow Smoothies 🌈

Pink Panther	€6.50
Banana, strawberries, rice milk, maple syrup, chia seeds	
Green Power	€6.50
Zucchini, spinach leaves, celery, avocado, matcha tea, agave syrup	
Exotic Madness	€6.50
Mango, passion fruit, pineapple, rice milk, maple syrup	
Tahini Lovers	€7.00
Yoghurt coconut, tahini paste, soya milk, raw honey, black sesame seeds (6,11)	

It's Time for a Cocktail

Coco Fizz	€8.00
Prosecco, coconut rum, coconut water and lime juice	
Bloody Grapefruit Spritz	€8.00
Prosecco, blood grapefruit juice and aperol	
Prosecco Royale	€10.00
Prosecco, blueberries, lemon juice, crème de cassis and spring of thyme	

Additional as on Main Menu

For Sharing:

Fruit Platter	€12.00
Cheese Platter (1, 7)	€16.00
Gourmet Platter (1, 7)	€22.00

Sandwiches:

Ham and Cheese Panini (1, 7)	€11.50
Club Sandwich (1, 3, 7)	€13.50

Waffles & Cakes

Start Ups

Granola with your choice of milk (1,5,7,8)	€5.00
Seasonal fruit bowl	€5.00
Greek yogurt with granola, fresh fruit and honey (1,5,7,8) (Dairy free option available)	€6.50

Egg Classics

Have it Your Way	€8.00
Choose any 3 and create your own omelette: tomatoes, mushrooms, spring onion, bacon, halloumi, Edam cheese (3,7)	
Keep It Light	€8.00
Egg white's omelette with finely cut seasonal mixed vegetables cooked in virgin olive oil (3)	
The V Omelette 🌱	€10.00
Chickpea omelette with avocado, broccoli, spinach and vegan cheese	

Eggs Benedict

Two poached eggs served on brioche bread covered with hollandaise sauce (1,3,10)

Served with:

• Crispy bacon & spinach	€10.00
• Sauté mushroom tartufo	€10.00
• Smoked salmon & avocado spread (4)	€13.50

Salmon French Toast

Poached eggs topped with smoked salmon, mixed greens and avocado on a brown French toast (1,3,4,7)

Bagels

Halloumi, lountza, confit tomatoes, black olives and fried eggs (1,3,7)	€11.00
Smoked salmon, cream cheese, spinach leaves (1,4,7)	€13.00
Prawns, avocado and scrambled eggs (1,2,3,7)	€14.00
Beef fillet, mushrooms, onion, melted cheese (1,7)	€17.00

Fresh & Bright

Do it Like a Frenchie	€6.50
Freshly oven baked croissants served with variety of homemade jams (vegan option available) (1, 3, 7)	
Very Berry Pancake	€6.50
American short-stack pancake served with berries and maple syrup (1, 3, 7)	
Sweet French Toast 🌱	€7.50
French toast with berries and strawberries with agave syrup sprinkled with powder sugar (1)	

ALLERGENS

- (1) Cereals containing gluten
- (2) Crustaceans (seafood in shell, e.g. crabs, shrimps, lobsters) and their products
- (3) Eggs and products based on eggs
- (4) Fish and products based on fish
- (5) Peanuts (groundnuts) and products based on peanuts
- (6) Soybeans and products based on soy
- (7) Milk and products based on milk
- (8) Nuts (e.g. almonds, hazelnuts, walnuts, cashews)
- (9) Celery and products based on celery
- (10) Mustard and products based on mustard
- (11) Sesame seeds and products based on sesame seeds
- (12) Sulphur dioxides (SO₂) and sulphites
- (13) Lupine and products based on lupine

ΑΛΛΕΡΓΙΟΓΟΝΕΣ ΟΥΣΙΕΣ

- (1) Δημητριακά που περιέχουν γλουτένη
- (2) Καρκινοειδή (θαλασσινά με κέλυφος, π.χ. καβούρια, γαρίδες, αστακοί) και προϊόντα τους
- (3) Αυγά και προϊόντα με βάση τα αυγά
- (4) Ψάρια και προϊόντα με βάση τα ψάρια
- (5) Αραχίδες (αράπικα φιστίκια) και προϊόντα με βάση τις αραχίδες
- (6) Σόγια και προϊόντα με βάση τη σόγια
- (7) Γάλα και προϊόντα με βάση το γάλα
- (8) Καρποί με κέλυφος (π.χ. αμύγδαλα, φουντούκια, καρύδια, κάσιους κτλ.)
- (9) Σέλινο και προϊόντα με βάση το σέλινο (10) Σινάπι και προϊόντα με βάση το σινάπι
- (11) Σπόροι σουσαμιού και προϊόντα με βάση τους σπόρους σουσαμιού
- (12) Διοξείδιο του θείου (SO₂) και θειώδεις ενώσεις
- (13) Λούπινο και προϊόντα με βάση το λούπινο
- (14) Μαλάκια και προϊόντα με βάση τα μαλάκια