

# Brunch menu

## Egg dishes

### Eggs Benedict

Two poached eggs on toasted brioche buns, crispy bacon slices and classic Hollandaise sauce, served with mixed garden salad.

2, 4, 7, 9, 10, 14

300 g / **11 € / 21.51 BGN**

### Eggs Royale

Two poached eggs on toasted brioche buns, smoked salmon, classic Hollandaise sauce, served with mixed garden salad.

2, 4, 5, 9, 10, 14

300 g / **13 € / 25.43 BGN**

### Shakshuka Al Focaccia

Two eggs simmered in a rich tomato sauce with peppers, onions, garlic and fresh herbs, served with homemade focaccia bread.

1, 2, 4, 7, 10, 14

400 g / **11 € / 21.51 BGN**

### Nordic poached eggs

Two poached eggs on a toasted sourdough bread, smoked salmon, creamy mashed avocado and chili oil, served with mixed garden salad.

2, 4, 5, 10, 14

400 g / **13 € / 25.43 BGN**

### Bulgarian scramble delight

Three scrambled eggs with Bulgarian white cheese, served with a mixed garden salad and homemade focaccia bread.

2, 4, 7, 10, 14

300 g / **9 € / 17.60 BGN**

### Eggs & avocado toast

Two sunny-side-up fried eggs on a toasted sourdough bread with cream cheese, avocado, roasted cherry tomatoes, chives and dill.

2, 4, 7, 10

370 g / **9 € / 17.60 BGN**

## Hearty brunch plates

### Early riser plate

Crispy bacon slices, 3 grilled pork sausages, 2 sunny-side-up fried eggs, grilled tomato, baked beans in tomato sauce, served with toasted sourdough bread and butter.

1, 2, 4, 7, 10, 14

400 g / **12 € / 23.47 BGN**

### Nordic brunch plate

Smoked salmon, cream cheese, potato rösti, sautéed mushrooms, mixed greens, avocado, served with toasted sourdough bread.

2, 5, 7, 10, 14

450 g / **14 € / 27.38 BGN**

### Burger for breakfast

Fried egg, crispy bacon, Gouda cheese, potato rösti, guacamole, sour cream, lettuce and tomato, served with onion rings and mixed garden salad.

1, 2, 4, 7, 10, 14

400 g / **12 € / 23.47 BGN**

### Chimichurri pork

Sliced pork loin steak on a brioche bun with crispy bacon, two sunny-side-up fried eggs, Chimichurri sauce and a side of Coleslaw salad.

1, 2, 7, 9, 10, 14

450 g / **11 € / 21.51 BGN**

### Mediterranean falafels

Crispy falafel balls with yoghurt and colourful Tabbouleh salad.

2, 7, 10

350 g / **9 € / 17.60 BGN**

### Avocado & mushrooms toast

Toasted sourdough bread, mashed avocado, red onions, crumbled Feta cheese, sautéed mushrooms and roasted cherry tomatoes.

2, 7, 10, 14

400 g / **10 € / 19.56 BGN**

### Caesar salad

Iceberg salad, Grana Padano cheese, cherry tomatoes, ciabatta croutons and house-made dressing with anchovies.

2, 4, 5, 7, 12, 14

280 g / **11 € / 21.51 BGN**

### Add ons:

- Grilled chicken breast

100 g / **5.10 € / 9.97 BGN**

- Crispy bacon slices

50 g / **5.10 € / 9.97 BGN**

## Soups

### Green pea cream soup

With mint and vegan cream.

1, 14

200 g / **5.10 € / 9.97 BGN**

### Soup of the day

Please, kindly ask your server for today's special.

200 g / **5.10 € / 9.97 BGN**

## Mains from our grill

All dishes from the grill are served with a side of grilled tomato and baked sweet potatoes (250g).

### Butcher beef steak\*

7

180 g / **33 € / 64.54 BGN**

### Milk veal Ribeye steak\*

7

200 g / **45 € / 88.01 BGN**

### Turkey scallopini\*

7

220 g / **26 € / 50.85 BGN**

\*Please, let your server know your preferred doneness of the meat (does not apply to Turkey scallopini).

## Go local

### Bulgarian yoghurt with berries

Bulgarian yoghurt with mixed berries, honey and crushed pistachios.

7, 10

380 g / **7 € / 13.69 BGN**

### Granola & chia yoghurt

Bulgarian yoghurt with chia seeds, nutty granola and fresh blueberries.

2, 7, 10

380 g / **9 € / 17.60 BGN**

### Trio mekitsi

Traditional Bulgarian fried dough with powdered sugar, served with homemade strawberry jam and Bulgarian white cheese.

2, 7, 10

400 g / **9 € / 17.60 BGN**

### Banitsa

Traditional filo pastry, layered with Bulgarian white cheese, eggs, spinach and butter, served with Bulgarian yoghurt.

2, 4, 7, 10

270 g / **6 € / 11.73 BGN**

## For sweet start of the day

### Nutella crepes

French pancakes with Nutella chocolate, banana slices, mascarpone cream and toasted almonds.

2, 4, 7, 10

320 g / **8 € / 15.65 BGN**

### French toast - mascarpone & berry ragout

Thick slice of brioche bread, pan-fried in rich egg batter, vanilla-mascarpone cream, powdered sugar and mixed berries ragout.

2, 4, 7, 10, 14

350 g / **8 € / 15.65 BGN**

### French toast - maple syrup & fresh berries

Thick slice of brioche bread, pan-fried in rich egg batter, maple syrup, powdered sugar and fresh mixed berries.

2, 4, 7, 10

250 g / **8 € / 15.65 BGN**

### American pancakes - maple syrup

Strawberries, butter, maple syrup, powdered sugar and whipped cream.

2, 4, 7, 10

350 g / **9 € / 17.60 BGN**

### American pancakes - chocolate & bananas

Chocolate mousse cream, dark chocolate sauce, sliced almonds and bananas.

2, 4, 7, 10

380 g / **9 € / 17.60 BGN**

### American pancakes - Chantilly cream & berries

Chantilly cream, honey, sliced almonds, berry ragout and mixed fresh berries.

2, 4, 7, 10

400 g / **9 € / 17.60 BGN**

# Beverages

## Hot beverages

Espresso 100% Arabica

30 ml / **3 € / 5.87 BGN**

Double espresso

60 ml / **5.10 € / 9.97 BGN**

Decaf espresso

30 ml / **3 € / 5.87 BGN**

Espresso Macchiato\*

40 ml / **3.50 € / 6.85 BGN**

Americano

120 ml / **3.50 € / 6.85 BGN**

Capuccino / Latte\*

180 ml / **4.60 € / 9 BGN**

Capuccino / Latte

180 ml / **5.10 € / 9.97 BGN**

with vegan milk

Choice of soya, almond or oat milk.

10, 13

**Add flavor to your Cappuccino / Latte 1 € / 1.96 BGN**

Choice of Chocolate Cookie, Crème Brûlée, Vanilla, Salted Caramel.

Hot chocolate

180 ml / **5.10 € / 9.97 BGN**

Nutella chocolate, milk.

7

Loose-leaf tea

400 ml / **5.60 € / 10.95 BGN**

Ronnefeldt

Earl Grey (black tea)

Pai Mu Than & Melon (white tea)

Jasmine Gold (green tea)

Ayurveda Herbs & Ginger (herbal blend)

Morning Star (herbs & fruits blend)

Granny's Garden (herbs & fruits blend)

Vanilla Rooibos (caffeine free)

Chill out with Herbs (herbal blend)

Refreshing Mint (herbal blend)

## Healthy juices, smoothies & lemonades

Homemade lemonade

220 ml / **5.60 € / 10.95 лв.**

With fresh mint or strawberry purée.

Fresh citrus juices

200 ml / **5.60 € / 10.95 BGN**

Orange, grapefruit, mix.

Golden glow

200 ml / **6.60 € / 12.91 BGN**

Apple, carrot, orange, ginger, turmeric powder, honey.

Detox

200 ml / **6.60 € / 12.91 BGN**

Cucumber, apple, lemon, ginger, mint leaves, honey.

Tropical smoothie

200 ml / **6.60 € / 12.91 BGN**

Soy milk, mango, banana, chia seeds, honey, lemon juice.

Peach cream blend

200 ml / **6.60 € / 12.91 BGN**

Yoghurt, peach, walnuts, vanilla syrup, cinnamon.

7, 10

## Cocktails

Italicus Spritz

200 ml / **10.70 € / 20.93 BGN**

Liqueur Italicus, sparkling wine, sparkling water, celery bitter, green olive.

Bourbon for breakfast

120 ml / **9.70 € / 18.97 BGN**

Bourbon Jim Beam, Triple Sec, Angostura & Fee foam bitters, orange marmalade, lemon fresh juice.

Mojito

200 ml / **8.60 € / 16.82 BGN**

Rum Bacardi Blanco, lime, brown sugar, mint leaves, sparkling water.

Frozen Raspberry

150 ml / **8.60 € / 16.82 BGN**

Daiquiri

Rum Bacardi Blanco, raspberry purée, raspberries, lime fresh juice.

Rossini

150 ml / **8.60 € / 16.82 BGN**

Sparkling wine, strawberry purée.

Mimosa

150 ml / **8.60 € / 16.82 BGN**

Sparkling wine, fresh orange juice.

## Sparkling wines

Glass of sparkling wine

150 ml / **6 € / 11.73 BGN**

Villa Loren, Italy.

Brillino

200 ml bottle / **7.60 € / 14.86 BGN**

Mionetto Brut

Treviso DOC, Italy - Glera.

Valdo

750 ml bottle / **40.90 € / 79.99 BGN**

Elevantum Brut

Valdobbiadene Prosecco Superiore D.O.C.G., Italy - Glera.

Piper-Heidsieck

Cuvée Brut 750 ml bottle / **102.20 € / 199.89 BGN**

Champagne, France - Pinot Noir, Pinot Meunier.

Veuve

750 ml bottle / **143.10 € / 279.88 BGN**

Clicquot Yellow label Brut

Champagne, France - Pinot Noir, Pinot Meunier, Chardonnay.

Should you have any dietary requirements, please ask your server for more information.

## Allergens

1 - Celery

2 - Gluten

3 - Crustacean

4 - Eggs

5 - Fish

6 - Lupin

7 - Milk

8 - Molluscs

9 - Mustard

10 - Nuts

11 - Peanuts

12 - Sesame seeds

13 - Soya

14 - Sulphur dioxide