

ALL DAY BRUNCH

CHICAGO BRUNCH PLATE | €25

one American pancake with salty butter and maple syrup, small cinnamon French toast, creamy scrambled eggs, premium smoked salmon, half avocado with mixed seeds, lime, sauteed mushrooms, served with sourdough toast

AMERICAN BREAKFAST | €18

stack of two American pancakes with salty butter and maple syrup, crispy bacon, fried eggs sunny side up, served with milkbread toast and some fresh fruit

ENGLISH BREAKFAST | €20

fried eggs sunny side up, crispy bacon, pork sausage, handcut fried potatoes, hashbrown, sauteed mushrooms with garlic, oven grilled tomato, tomato beans on milkbread toast

HUEVOS RANCHEROS | €19 **veggie**

flour tortilla, spicy tomato chipotle sauce, black bean paste, fried eggs sunny side up, pico de gallo, avocado, crumbled feta, coriander, lime

EGGS IN PURGATORY | €19 **veggie**

the Italian version of shakshuka, baked eggs in homemade tomato sauce with fresh burrata cheese DOP, fresh basil, olive oil, ground black pepper, served with sourdough toast

TURKISH EGGS | €18 **veggie**

çilbir is a typical Turkish breakfast dish, poached eggs over Greek yoghurt with hot honey, chickpeas, shaved fresh fennel, crumbled feta, young salad leaves, dill, fennel flatbread

PANCAKES AND FRENCH TOAST

CLASSIC BACON PANCAKES | €15

stack of three American pancakes with salty butter, crispy bacon, maple syrup

BLUEBERRY PANCAKES | €16 **veggie**

stack of three American pancakes with whipped ricotta, berry compote with lemon, maple syrup

CINNAMON FRENCH TOAST | €15 **veggie**

brioche French toast with cinnamon sugar, salty butter, maple syrup + add crispy bacon €3

ELVIS FRENCH TOAST | €17

brioche French toast with a fried egg sunny side up, crispy bacon, maple syrup

FRUIT AND GRAINS

GREEK YOGHURT AND GRANOLA | €11

Greek yoghurt, berry compote, house granola with rolled oats, mix of seeds, cinnamon, ginger and honey (contains gluten, dairy and nuts)

COCONUT CHIA BOWL | €12 **vegan**

coconut yoghurt with chia seeds, berry compote, peanut butter, sliced banana, mix of seeds, toasted coconut flakes (vegan and glutenfree)

EVERYTHING IS MADE FRESH DAILY
OUR MENU CHANGES WITH THE SEASON

PLEASE ASK OUR STAFF FOR OUR
ALLERGENS LIST

ALL DAY LUNCH

SOUP OF THE DAY | €9 **vegan**

served with sourdough toast

DAILY LUNCH PLATE | €15

the daily lunch is served from Monday to Friday

FAVA BEAN WITH MUSHROOMS | €17 **vegan**

homemade bissara (Moroccan fava bean puree), house salsa verde, sauteed mushrooms, served with sourdough toast + add a poached egg 2.5€

BLACK BEAN QUESADILLAS | €17 **veggie**

flour tortilla filled with black bean paste, cheddar, avocado, oyster mushrooms, jalapeños, coriander, sour cream, pico de gallo, lime

BURRATA SALAD | €19 **veggie**

fresh burrata cheese DOP, basil, house salsa verde, young salad leaves, red beets, shaved fresh fennel, mixed seeds, lemon dressing, red fruits, served with sourdough toast

DOUBLE CHEESEBURGER | €18.5

brioche bun with double beef patty, 2 slices of cheddar, salad, tomato, red onion, barbecue sauce, handcut fried potatoes with homemade mayonaise + add crispy bacon €3

ON TOAST

SALMON SCRAMBLED TOAST | €17

milkbread toast with ricotta spread, creamy scrambled eggs, premium smoked salmon, fresh herbs, lemon

PROTEIN AND GREENS | €16.5 **veggie**

omelette with baby spinach, whipped ricotta, house salsa verde, young salad leaves, avocado with mixed seeds, fresh herbs, served with sourdough

AVOCADO TOAST | €15 **vegan**

sourdough toast with avocado, coriander, olive oil, mixed seeds, lime

EGGS BENEDICT | €15.5 **veggie**

milkbread toast, baby spinach, two poached eggs, homemade hollandaise sauce, young salad leaves, lemon

EXTRAS

- | | |
|----------------------|------------------------------|
| + avocado €2.5 | + sauteed mushrooms €4 |
| + poached egg €2.5 | + fried potatoes & mayo €4.5 |
| + crumbled feta €2.5 | + prem. smoked salmon €5.5 |
| + crispy bacon €3 | + glutenfree bread €2 |

KIDS UNDER 12

KIDS BRUNCH | €16

one American pancake with maple syrup, fried egg, bacon, hashbrown, milkbread toast, handcut fried potatoes, cucumber slices, small yoghurt with berry compote

KIDS BURGER | €13

small beef burger, slice of tomato, handcut fried potatoes with homemade mayonaise

KIDS CHICKEN NUGGETS | €13

breaded chicken nuggets with cucumber slices, handcut fried potatoes with homemade mayonaise

KIDS PANCAKES | €10

stack of two American pancakes, maple syrup

BAKED GOODS

CHECK OUT OUR
DAILY OFFER

(CHOCOLATE) CROISSANT | €3

NUTTY BROWNIES | €6

baked chocolate brownie with mixed nuts and peanut butter sauce (contains eggs, gluten, dairy, nuts)

CHEESECAKE | €6

baked cheesecake with speculoos crust (contains eggs, gluten, dairy and may contain traces of nuts)

CHEESECAKE RED FRUITS | €6

baked cheesecake with speculoos crust and mixed red berries (contains eggs, gluten, dairy and may contain traces of nuts)

SIGNATURE CARROT CAKE | €7

our famous moist carrot cake with cream cheese frosting and pistacchios (contains eggs, gluten, dairy and nuts)

COFFEE & MILK DRINKS

SINGLE ESPRESSO | €2,5

LUNGO (DECA AVAILABLE) | €3

DOUBLE ESPRESSO | €3,5

ESPRESSO MACCHIATO | €3,5

single espresso shot with a little bit of foamed milk

CAPPUCCINO | €4

single espresso shot with half of foamed milk

FLAT WHITE | €4,5

double espresso with foamed milk

CAFFE LATTE | €4

single espresso shot with a lot of foamed milk

HONEY LATTE | €4,5

caffè latte with honey

MATCHA LATTE | €5

milk drink with powdered matcha

GOLDEN LATTE | €4,5

milk drink with turmeric, cinnamon and honey

CHAI LATTE | €5,5

milk drink with powdered chai spices
make it dirty + espresso shot 0,5€

HOT CHOCOLATE | €5,5

belgian dark chocolate with steamed milk

ESPRESSO TONIC | €5,5

single espresso shot with tonic and ice

ICED LATTE | €5

double espresso shot with cold milk and ice

ICED CHAI LATTE | €5,5

chai spices with cold milk and ice

ICED MATCHA LATTE | €6

powdered matcha with cold milk and ice

EXTRAS:

CARAMEL SYRUP +0,5€
VANILLA SYRUP +0,5€
ESPRESSO SHOT + 0,5€
OAT MILK + 0,5€

TEA & INFUSION

SELECTION FROM
PALAIS DES THÉS

GREEN TEA | €4,5

japanese green tea

BLACK TEA | €4,5

black breakfast tea

EARL GREY TEA | €4,5

black tea with bergamote

JASMIN TEA | €4,5

green tea with jasmin

ROOIBOS DES VAHINÉS | €4,5

rooibos with vanilla notes

VERBENA INFUSION | €4,5

herbal infusion with verbena and mint

FRESH JUICES & SOFT

FRESH ORANGE JUICE | €5

GINGER BOOSTER JUICE | €6,5

pressed carrot, fresh ginger & orange juice

BEET POWER JUICE | €6,5

pressed beetroot, carrot & apple juice

HOMEMADE LEMONADE | €6

lemon, still water, cane sugar

HOMEMADE ICED TEA | €5

black tea, orange zest, lemon

STILL/SPARKELING WATER 1/4 | €3 1/2 | €5,5

add sirup grenadine or mint €1

COKE / COKE ZERO | €3

TONIC | €3

ORANGEADE | €3

ORGANIC APPLE JUICE | €3,5

WINES & COCKTAILS

GLASS OF WINE RED / WHITE | €6

PROSECCO GLASS | €7 BOTTLE | €35

APEROL SPRITZ | €9

aperol, prosecco, sparkeling water

MIMOSA | €10

fresh orange juice, prosecco

BRUSSELS BEER PROJECT

LAZY PANDA (BBP LAGER 4,9% 33CL) | €5

DELTA IPA (BELGIAN IPA 6% 33CL) | €5,5

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