

# **Weekend brunch**

Saturday 10-16

Sunday 10-15

# Brunch plates

## The vegetarian brunch board // 190

Fried organic egg, avocado, greek salad, whipped feta cream, vesterhavs cheese, boysenberrie marmelade, small waffle with nutella, fruits & berries.

Served with butter, rye- and sourdough bread.

## The vegan brunch board // 180

Scrambled tofu with mushrooms, tomatoes and onions, avocado, greek salad, hummus, pesto & small waffle with homemade nutella, fruits & berries.

Served with vegan butter, rye- & sourdough bread.

## The small brunch plate // 80

Sourdough bread, butter, cheese, marmelade & 2 soft boiled organic egg.

Add avocado + 20

# Savory things

## Jammy eggs & toast// 130

Türkish style cilbir eggs, served with garlic yoghurt, feta, ajvar & sourdough bread.

Add avocado + 20

## Scrambled tofu toast // 120

Served on sourdough bread with ajvar.

Topped with mushrooms, scallions and tomatoes.

Add avocado + 20

Add feta + 20

Add fried organic egg + 15

## Truffled fries // 70

French fries with truffle served with mustard mayo

## Za'atar fries // 70

Crispy french fries with za'atar spice mix and served with lemon mayo.

 Glutenfree

 Vegan

# Waffles

## The savory one

### I want it all waffle // 145

Chickpea flour based curry waffle served with hummus, pesto, semi-dried tomatoes, avocado & pumpkin seeds.

Add feta + 20

Add fried organic egg + 15

## The sweet one

### Queen the 2nd // 140

Chickpea-, oat & banana based waffle with chocolate chips topped with banana, peanutbutter, maple syrup & berries.

# Something sweet

### Stuffed french toast // 140

Sourdough bread stuffed with homemade vegan nutella or regular nutella for vegetarian option soaked in coconut milk & cinnamon mix, butter fried and served with maple syrup & berries.

### Crispy crumble & lemon sorbet // 85

Deliciously refreshing dessert.

Super fresh and creamy lemon sorbet served with a crispy crumble, raspberry & thyme.

 Glutenfree

 Vegan

# Coffee & drinks

# Coffee

Before you choose your coffee, we love to tell you a little bit about what we serve.

Our coffee is Peru-Finca Alaska-Espresso coffee from Social Brew.

It's organic, fairtrade & rainforest certified.

All coffees not mentioned is made with double shoot.

**Choose between oat drink or regular whole milk.**

**Espresso** - single or double // 25 // 30

**Americano** // 30

add milk + 5

**Cortado** // 38

**Flat white** // 42

**Cappuccino** // 45

**Cafe latte - small** // 42

**Cafe latte - large** // 48

**Tee pot** // 50

Organic tee from Tante T

Cool mint, quince, ginger-lemon or moroccan mint

## Cold drinks

**Mimosa** // 90

Organic prosecco & fresh orange juice

**Orange juice** // 42

**Homemade lemonade** // 49

Choose between lemon, passionfruit or grape fruit

**Filtered purezza water** // 20

Still or sparkling ad libitum pr. person

**Ice latte** // 48

Latte as you know it, just cold, refreshing & served on ice.