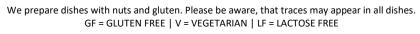
BRUNCH 11.00-14.00, Weekend & holidays from 10.00 We recommend 3-5 dishes per person				BREAKFAST PLATE Croissant, Organic Havgus cheese, jam, Serrano ham					95
ORGANIC EGGS Fried eggs Two organic eggs, bacon (GF) Scrambles eggs Organic eggs, bacon (GF)	45 45			EGGS BENEDICT Organic poached egg, spinach, bacon, hollandaise EGGS FLORENTINE Organic poached egg, smoked salmon, spinach, hollandaise					120 135
BAKERYI (V)		MEAT + FISH		DAIRY (V	′)		GREEN (V)		
Organic bread Two types of homemade cold rise bread, served with organic butter and sea salt	30	Salmon rillettes (GL) cucumber, capers, chives	55	Organic yoghurt Granola, sweet pickled pear		40	Avocado (GL) Sesame, chili, goma dressing, radish	55	
Gluten free bread served with organic butter and sea salt	30	Grilled sausage with Gammel Knas cheese Pickled onion	45	Organic Unika Havgus cheese (GL) Homemade mulberry jam		45	Organic tomatoes (GL, GF) Mozzarella, oliven oil	40	
Homemade pancake Blueberry syrup, pistachio	35	Selection of charcuteri Fuet sausage, organic salami, Serrano ham, aioli, onion	60	Emmentaler (constitution of the Slices of Emme cheese, quince	entaler	45	Smoothie Bowl (LF) Mango smoothie, Banana, coconut, berries, granola	65	





Croissant

25