



BRUNCH MENU 10.00 – 16.00

Wild farmed sourdough 2.5

Starters

Arancini bacon v.egg, hollandaise, herb oil 8

Beef tomato tartar, avocado mousse, crispy caramel black sesame seed, tomato pearl 8

Gathering plate 11
house ricotta, hummus, labneh, tirokafteri, garlic spread, bread

Calamari fritti (mushrooms), mango salad, lemon & chilly mint mayo 12

Soup of the day 7

F*cking fries with sauce 6

Salads

F*ck it ... Caesar's 14
Romaine lettuce, chicory, ch*cken kebab, sesame mayo, parmesan flakes, crouton

Hummus Crunch Salad 14
Grilled horta, hummus, heritage carrots, hazelnuts, pea shoots, edible flowers, olive oil, lemon

Mains

'Avit breakfast 12
Fluffy toasted brioche, scrambled tofu, bacon, cherry tomatoes, avocado

Smashed avocado 11
Sourdough bread, smashed avo, oyster mushrooms

Maple French toast 12
Strawberry, bacon, chantilly cream, basil

Crispy clubhouse sandwich 15
Brioche bread, tofu, bacon, lemon mayo, potato chips

Panino 14
Ch*cken, bacon, lime mayo, pink sauce

Truffle cheeseburger 15
Brioche bun, pickles, iceberg, truffle mayo, f*cking fries, beetroot ketchup

F*cking sauces 2
lemon mayo| beetroot ketchup| pink mayo| sriracha extra hot