







# BRUNCH

26€



## CHOOSE THE MAIN:

- Potato bun, sunny side up egg, provola cheese, zucchini and carrot coleslaw
- Soft scrambled eggs on toasted bread, mushrooms
- Open sandwich, soft boiled egg, pico de gallo, guasaca sauce
- Hashbrown, pesto, green beans  

## CHOOSE 2 SIDES

- Baked potatoes, bavarese sauce 
- Roasted eggplant, peach chutney, chives  
- Cous cous, mixed vegetables, romesco sauce, almonds 

## CHOOSE THE SWEET:

- Rice pudding with almond and coconut, mango, lemongrass, sesame  
- Danish with peaches, yogurt and lime ganache (until sold out)
- Babà au rhum, lemon curd, tonka bean chantilly

## EXTRAS

- French toast, raspberry compote, peanut mousse +8.5
- Smoked salmon +4.5
  - Roast beef +4.5
- Guasaca sauce +2.8
- Sourdough bread +2.5

# SPECIALTY COFFEE

Every morning a farmer wakes up and does his best to deliver great beans.  
A coffee roaster wakes up and does his best to deliver great flavor profiles.  
A barista wakes up and does his best to deliver the best extraction.  
Every morning, when you wake up, give their best a chance: drink specialty coffee

## FILTER of the week

- Batch brew / small 3.6  
/ large 4.8
- Mbohang Flores - Indonesia - Natural Anaerobic  
jasmine, blueberry, kombucha notes
- Asoproaaa - Costa Rica - Natural  
orange, cookies, nougat notes
- Cold brew 4.5
- Mbohang Flores - Indonesia - Natural Anaerobic  
jasmine, blueberry, kombucha notes

## ESPRESSO

Corrego Das Pedras - Brasil - Natural  
chocolate, cherry, candied walnut notes

- Single 1.9
- Doppio 3.6
- Cappuccino 2.8
- Flat white 4
- Latte 3
- Cortado 2.8
- Iced latte 4
- + Oat milk 0.5

You should give our coffee a chance without adding sugar.  
At first, it's kind of frustrating and you might feel that we don't care about your taste.  
In the end, it's you paying for that coffee.  
And just because we care, we want you to get what you paid for: a good cup of coffee perfectly extracted from the best beans

## TEA SELECTION

giusmìn  
TEA LAB MILANO

5

- **English Breakfast**  
black tea 50% Ceylon, 25% Assam, 25% Java
- **Wu Lu**  
Chinese pure green tea, crispy apricot notes
- **Rossetto e cioccolato**  
black tea, cocoa nibs, raspberries, cinnamon, blackberry and blueberry leaves
- **Belladentro**  
greek shepherd herbal tea, mint, fennel, lemongras, eucalyptus
- **Respiro**  
apple herbal tea, ginger, orange, mint, eucalyptus

## COZY

- **Chai masala** 5.5  
(homemade Chai tea with oat milk)
- **Hojicha latte** 5.5  
(Japanese roasted green tea, with oat milk)

## FRUITY

- **Homemade peach iced tea** 4.8
- **Fresh orange juice** 3.5
- **Hibiscus lemonade** 4.8

## BOOZE

- **Gin is a woman** 10  
gin, blueberry, lemon, rosemary
- **Bloody mary** 10  
vodka, tomato juice, lemon, tobasco, salt, pepper
- **Paloma** 10  
tequila, grapefruit, lime

## BEER - Crak Brewery

- **Pizzapils** 8  
Dry Hopped Pilsner - 5.0%
- **Mundaka** 8  
Session IPA - 4.6%
- **Amber after sauna** 8  
Amber kellerbier - 4.6%

# WINE LIST



Alla mescita

6-9



Zuzù 2022

Azienda Franchina e Giarone / Trebbiano Modenese / Italy, Emilia Romagna

38



Mercenario 2021

Fazenda Augalevada / Treixadura, Palomino, Albarino / Spain, Galicia

40



"N°16" 2021

Peter Lauer / Riesling / Germany, Mosella

40



G23

Cantina Criante / Grillo / Italy, Sicily

35



Bulgarelli 2019

Cantina Ficomontanino / Sangiovese / Italy, Tuscany

32



Dinamica 2022

Filipa Pato / Baga / Portugal, Bical

38