








BRUNCH

26€



CHOOSE THE MAIN:

- Homemade potato bun, sunny side up egg, spinach, provola cheese, quemada sauce
- Soft scrambled eggs on toasted bread, asparagus, fried spring onions
- Egg tortilla filled with rice, peas, ginger bernese sauce
- Hashbrown with pesto and green beans  

CHOOSE 2 SIDES

- Baked potatoes, bavarese sauce 
- Agretti with sautéed chickpeas, tangerine dressing, sesame seeds  
- Roasted oyster mushrooms, almond sauce, black cumin, horseradish  

CHOOSE THE SWEET:

- Burnt basque cheesecake, lemon curd 
- Danish with apples, chamomile cream, spiced crumble (until sold out)
- Carrot cake, white chocolate and lime namelaka cream 

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EXTRAS

- French toast, raspberry compote, peanut mousse +8.5
 - Smoked salmon +4.5
 - Pulled pork +4.5
 - Smashed avocado +2.8
 - Sourdough bread +2.5
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SPECIALTY COFFEE

We commit to source the highest quality beans as well as focus on direct trade and ethical purchasing practices.
We are proud to work alongside with the best specialty coffee roasteries around the world

FILTER of the week

- Batch brew / small 3.6
/ large 4.8
- FATHER CARPENTER
Githembe - Kenya - Washed
blackberry, plum, lime
- SANTA ROMERO
Diofanor - Colombia - Natural
red fruits, cocoa, hibiscus
- Cold brew 4.5
- FATHER CARPENTER
Githembe - Kenya - Washed
blackberry, plum, lime

ESPRESSO

- HYGGE
Pedro Garcia - Perù - Washed
tangerine, dark chocolate, apple
- Single 1.9
- Doppio 3.6
- Cappuccino 2.8
- Flat white 4
- Latte 3
- Cortado 2.8
- Iced latte 4
- + Oat milk 0.5

TEA SELECTION giusmìn TEA LAB MILANO

5

- **English Breakfast**
black tea 50% Ceylon, 25% Assam, 25% Java
- **Ceylon Green**
Sri Lankan 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 almond milk)
- **Hojicha latte** 5.5
(Japanese roasted green tea, with oat milk)

BEER - Crak Brewery

- **Pizzapils** 8
Dry Hopped Pilsner - 5.0%
- **Mundaka IPA** 8
Session IPA - 4.6%
- **Amber after sauna** 8
Kellerbier - 6.0%

BOOZE

- **Paloma** 10
tequila, grapefruit, lime
- **Bloody mary** 10
- **Gin is a woman** 10
gin, limone, sciroppo di mirtillo, rosmarino

FRUITY

- **Homemade peach lemonade** 4.8
- **Hop and apple juice** 4.8
- **Fresh orange juice** 3.5

WINE LIST



By the glass

6-8



Niente Panico 2021

Azienda Criante / Catarratto / Italy, Sicilia

30



Champagne Le Talus de Saint Prix Extra Brut

Jeauxnaux Robin / Meunier, Pinot Noir / France

71



Adele 2022

Eric Texier / Clairette / France, Brézème

35



Albamar 2022

Bodegas Albamar / Albarino / Spain, Galizia

40



Accamilla 2021

Azienda Camerlengo / Malvasia / Italy, Basilicata

42



Dinamica 2022

Filipa Pato / Baga / Portugal, Barreira

33



Biagio Antico 2021

Cantina Ancarani / Sangiovese / Italy, Emilia Romagna

32



(Not That Sweet) Madeira "Rainwater" 5 yo

Barbello / Tinta Negra, Verdelho / Portugal, Madeira

32