

BREAKFAST & LUNCH

We suggest ordering 1 main & 1 side per person

Main		Sweet	
- Homemade potato bun, sunny side up eggs, spinach, smoked provola cheese, crispy onions, quemada sauce	13	- French toast, passion fruit coulis, peanut ice cream	12
☉ - Egg tortilla filled with rice and peas, hollandaise sauce with ginger	13	☞ - Oat porridge with chia seeds, strawberries, rhubarb, toasted sunflower seeds	11
☉ - Smoked salmon, guasaca sauce, black olives, rocket, crescenza cheese	15	☉ - Carrot cake, white chocolate and lime namelaka, olive oil	6
☉ - Roast beef, parsley mayonnaise, pickled pine nuts, caramelised capers, horseradish;	15	☉ - Burnt basque cheesecake, lemon curd	7
- Caesar chicken, crispy bacon, parmesan sauce, mixed greens	14	- Homemade sourdough bread with butter and: - blueberry jam - strawberry and rhubarb jam	7
☉ - Seared amberjack and its tartare, pil-pil sauce, turnips, hong you oil, sesame seeds	18	Viennoiserie (until sold out)	
☞☉ - Roasted oyster mushrooms, almond milk with porcini, steamed agretti, black cumin	14	- Cruffin with blueberry jam, chantilly cream with Timut pepper	3.5
Sides		- Pain au chocolat	3
☉ - Sautèed chicory, marinated anchovies, rhubarb	9	- Croissant + custard cream	2.5 +0.3
☞☉ - Roasted asparagus, thai sauce	10	- Cardamom and black lemon bun	3
☞☉ - Cold rice noodles, artichokes, satay sauce, yuzu kosho	10	- Danish with apples, chamomile cream, spiced crumble	4
☞☉ - Potato salad, green beans, puffed rice	8		

Extra homemade sourdough bread +2.5

Service 1.5

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

- V60 / 300ml 7

- FATHER CARPENTER
Githembe - Kenya - Washed
blackberry, plum, lime

- SANTA ROMERO
Ancestro - Colombia - Honey
brown sugar, honey, amaretto

- Cold brew 4.5

- HYGGE
La Cristalina - Colombia - Natural Anaerobic
orange, black cherry, cocoa

ESPRESSO - we roast our own!

Pedro Garcia - Perù - Washed
tangerine, dark chocolate, apple 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

TEA SELECTION giusmin

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, lemongrass, eucalyptus
- Respiro
apple herbal tea, ginger, orange, mint, eucalyptus

COZY

- Chai masala 5.5
(homemade Chai tea with almond milk) 5.5
- Hojicha latte
(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
Amber Kellerbier - 6.0%

BOOZE

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

FRUITY

- Homemade peach lemonade 4.8
- Fresh orange juice 3.5

- Microfiltered water 0.75l 1.5

WINE LIST



Alla mescita

6-8



Zuzù 2022

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

38



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



Langhe rosso 2021

Cantina Camparo / Barbera, Dolcetto, Nebbiolo / Italy, Piemonte

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