

"When you wake up in the morning, Pooh," said Piglet at last, "what's the first thing you say to yourself?"

"What's for breakfast?" said Pooh. "What do you say, Piglet?"

"I say, I wonder what's going to happen exciting today?" said Piglet.

Pooh nodded thoughtfully. "It's the same thing," he said."

*Winnie-the-Pooh by Alan Alexander Milne*

## Breakfast

Breakfast is served on weekdays from 8:00 to 12:00. On Saturdays to Sundays from 10:00 to 13:00.

**Porridge & Jam (V, L, M, G)** **2.90**  
Rice porridge or four grain porridge with berries and cherry or raspberry jam

**Egg & Bacon** **4.90**  
-French omelette with cheese, bacon, hollandaise sauce and fresh salad  
-Fried eggs with bacon, baked beans, toast and fresh salad  
-Eggs Benedict with bacon strips, avocado cream, toast and fresh salad

**Pancake & Salmon** **5.90**  
Potato pancake with lox, cottage cheese, poached egg and rocket

**Vegan Egg & Avocado (V, L, M)** **4.90**  
Pan-fried silken tofu with avocado, roasted tomatoes, mixed greens and toast

**Pancake & Banana** **3.40**  
Mini pancakes with banana, strawberries and maple syrup

**Fruit & Muesli (V, L, M)** **3.40**  
Fruit, berries, muesli and yogurt or oat cream

Morning bite

**Egg Muffin (G, L)** **0.90**  
- Mozzarella, cherry tomato and basil egg muffin  
- Bacon, cheddar and dill egg muffin

**Fresh Baked Croissant** **1.40**

“Surely, the span of time between the placing of an order and the arrival of appetizers is one of the most perilous in all human interaction.”

*A Gentleman in Moscow* by Amor Towles

## Appetizer

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| <b>Olive &amp; Artichoke</b> (V, L, M, G)<br>Olives, sun-dried tomatoes, marinated artichoke hearts, marinated rufous milkcaps                      | <b>6.20</b> |
| <b>Cheese &amp; Orange</b> (M)<br>Gorgonzola, fenugreek goat cheese, fresh berries, orange jam, bread crisps  | <b>8.90</b> |
| <b>Sweet Potato &amp; Remoulade</b> (V, L, M, G)<br>Fried sweet potatoes, homemade herb mayonnaise, fresh salad                                     | <b>4.90</b> |
| <b>Choux Pastry Ball &amp; Cream</b><br>With smoked chicken cream and sun-dried tomatoes (2 pcs.),<br>with goat cheese cream and onion jam (2 pcs.) | <b>4.20</b> |

## Starter

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| <b>Salmon &amp; Herbs</b><br>Mild-flavoured beetroot marinated salmon fillet on an herb pancake<br>With a side of rice crisp, lightly smoked trout roe and horseradish cream<br>Suggested wine: Sartori di Verona Pinot Grigio Veneto       | <b>7.90</b> |
| <b>Mushrooms &amp; Bulgur</b> (V, L, M)<br>Roasted portobello mushroom with tomato-basil salsa and salad<br>Portobello mushroom is filled with bulgur, fried carrots, onions, garlic and celery<br>Suggested wine: Torres Waltraud Riesling | <b>6.90</b> |
| <b>Chicken Liver &amp; Brioche</b><br>Pan-fried chicken liver and onion jam on crispy bread<br>garnished with pomegranate seeds and shallots<br>Suggested wine: Weingut Prieler Rose vom Stein  | <b>7.90</b> |
| <b>Hummus &amp; Beetroot</b> (V, L, M)<br>Carrot hummus and baked beetroot with sourdough bread, pickled walnuts and<br>beetroot hummus<br>Suggested wine: Pfaff Pinot Gris   | <b>5.90</b> |

“You cannot see the lettuce and dressing without suspecting a salad.”

*The Exploits and Adventures of Brigadier Gerard* by Sir Arthur Conan Doyle

## Salad

### **Cheese & Sea Buckthorn (L, M, G)**

**7.90**

A selection of grilled cheese with sea buckthorn sauce, roasted pine nuts and mixed greens

Suggested wine: Jean-Yves Bretaudeau Savignon Blanc

### **Chicken/King Prawns & Quinoa (L, G)**

**7.90**

Grilled chicken fillet of mango-jalapeño glazed king prawns with black quinoa, pan-fried baby potatoes and romaine lettuce

Suggested wine: Lugana Prestige

“When the phone rang, I was in the kitchen, boiling a potful of spaghetti and whistling along with an FM broadcast of the overture to Rossini's 'The Thieving Magpie,' which has to be the perfect music for cooking pasta.”

*The Wind-Up Bird Chronicle* by Haruki Murakami

## Soup and pasta

### **Woods & Mushrooms**

**6.90**

Mushroom soup (rufous milkcaps, portobello and other field mushrooms) with shallots and white wine

Suggested wine: Pfaff Pinot Gris

### **Seafood & Tomato (L, G, M)**

**7,90**

Tomato seafood soup (salmon, king prawns, green mussels and white fish) with lime

Suggested wine: Oak Valley Beneath the Clouds Chardonnay

### **Pasta & Pesto (L, M)**

**8.90**

Chicken or king prawn or salmon linguine with house pesto and sun-dried tomatoes, cashews

Suggested wine: Lugana Prestige

### **Pasta & Pesto (V)**

**7.90**

Linguine with house pesto and sun-dried tomatoes, vegan parmesan cheese, cashews

Suggested wine: Lugana Prestige

“One cannot think well, love well, sleep well, if one has not dined well.”

*A Room of One's Own* by Virginia Woolf

## Main dish

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| <b>Duck &amp; Porto (M, G)</b><br>Roasted duck breast in cherry and port wine sauce<br>Chef recommended side: Quinoa & Cabbage or Beetroot & Broccoli<br>Suggested wine: Molino A Vento Nero d`Avola                | <b>13.90</b> |
| <b>Lamb &amp; Rosemary (M, G)</b><br>Garlicky grilled lamb rump steak in rosemary flavoured beef broth<br>Chef recommended side: Beetroot & Broccoli or Potato & Chestnut<br>Suggested wine: Altos Ibericos Crianza | <b>16.90</b> |
| <b>Beef &amp; Truffle (M, G)</b><br>12-hour beef cheek with truffle and field mushroom purée<br>Chef recommended side: Potato & Chestnut or Beetroot & Broccoli<br>Suggested wine: Molino A Vento Nero d`Avola      | <b>15.90</b> |
| <b>Char &amp; Ginger (M, G)</b><br>Pan-fried char fillet in ginger coconut milk sauce<br>Chef recommended side: Celeriac & Kale or Beetroot & Broccoli<br>Suggested wine: Oak Valley Beneath the Clouds Chardonnay  | <b>14.90</b> |
| <b>Cauliflower &amp; Beans (V, M, L, G)</b><br>Battered cauliflower steak in red bean sauce<br>Chef recommended side: Celeriac & Kale or Beetroot & Broccoli<br>Suggested wine: Pfaff Pinot Gris                    | <b>10.90</b> |

### Sides for main dishes

**Sweet Potato & Quinoa (V, M, L, G)**  
Sweet potato cream with fried quinoa, red cabbage, mangetout, cherry tomatoes, carrots, fennel and garlic

**Potato & Chestnut (V, M, L, G)**  
Mashed potatoes with pan-fried mushrooms and chestnuts

**Beetroot & Broccoli (V, M, L, G)**  
Beetroot cream and blanched broccolini

**Celeriac & Kale (V, M, L, G)**  
Celeriac cream with carrot crisps and grilled kale

“Boys are gonna come, and boys are gonna go. Unfortunately, some friends may even do the same. But dessert, ya’ll will never let you down.”

*The Fine Art of Pretending* by Rachel Harris

## Dessert

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| <b>Ginger &amp; Pistachio</b>  | <b>4.90</b> |
| Ginger cake with pistachio ice cream and raspberry sauce                                 |             |
| Suggested wine: Royal Oporto Tawny 20 YO   |             |
| <b>Plum &amp; Nut (V, M, L)</b>  | <b>4.90</b> |
| Red wine and pomegranate syrup poached red plums with roasted nuts and coconut ice cream |             |
| Suggested wine: Alasia Brachetto D`Acqui   |             |
| <b>Chocolate &amp; Cherry</b>  | <b>5.90</b> |
| Chocolate lava cake with cherry jam, nut crumbs and vanilla ice cream                    |             |
| Suggested wine: Alasia Brachetto D`Acqui   |             |
| <b>Cheese &amp; Cloudberry (M)</b>   | <b>5.90</b> |
| A selection of grilled cheese with cloudberry foam and churro                            |             |
| Suggested wine: Heinz Schmitt Riesling   |             |
| <b>Cheese &amp; Cloudberry (V)</b>   | <b>5.90</b> |
| Grilled tofu with cloudberry foam and churros  |             |
| Suggested wine: Heinz Schmitt Riesling   |             |

A selection of desserts also displayed in the window case. Ask your server!

# Kids' menu

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| <b>Mini pasta</b><br>Chicken or salmon pasta with cherry tomatoes and tomato or cream sauce  | <b>4.90</b> |
| <b>Mini main</b><br>Chicken breast or salmon fillet with fresh salad, side dish and sauce<br><b>Sauce:</b> warm tomato sauce, warm cream sauce, ketchup or mayonnaise<br><b>Side dish:</b> fried sweet potatoes, French fries or mashed potatoes | <b>5.90</b> |
| <b>Mini pancakes</b><br>Pancakes with ice cream, fresh berries and raspberry jam   | <b>3.90</b> |