



Frank keeps the menu sustainable:  
organic small producers, local & seasonal.



All day brunch & lunch. Kitchen till 15h.

## Brunch Combo for 2

32/per  
person

To share per 2:

- + sweet or savoury pastry of the day
- + fromage blanc & granola
- + fluffy pancakes - double stack
- + salad with homemade pickles

Each:

- + Choose eggs Benedict/La Monnaie/Francine
- + a healthy veggie & fruit shot made with organic produce
- + a specialty coffee of your choice
- + add a glass of happiness (sparkling wine) 7,5

## Eggs Benedict (L)(GFO)

English muffin, 2 poached eggs, light hollandaise sauce, in-house smoked thin slice of pork loin, thick slice of slow cooked Brasvar bacon, spiced flower salt. Accompanied by a small salad with mustard grain vinaigrette. 19

## Eggs Francine (V)(L)(S)(GFO)(N)

English muffin, 2 poached eggs, light hollandaise sauce, smoked leek, baked greens, roasted chioggia beets & cauliflower, red beetroot & soy labneh cream, herby salt. Accompanied by a small salad with mustard grain vinaigrette. 18

## Eggs La Monnaie (L)(F)(GFO)

English muffin, 2 poached eggs, light hollandaise sauce, Norwegian smoked salmon label rouge, fresh seaweed sour cream, seaweed & pepper salt. Accompanied by a small salad with mustard grain vinaigrette. 21

## Sourdough toast (V)(L)(VEO)

2 slices with organic butter & seasonal compote. 7  
+ *Pimp your toast with some sides of your choice.*

## Yoghurt & granola (V)(L)(VEO)(GF)(S)(N)(C)

Choose between housemade soy yoghurt (VE) or fresh fromage blanc (V), seasonal compote & fruits, almond & chia granola, honey & lemon syrup, roasted hazelnut cream. 13

## American pancakes (V)(L)(N)

Triple stack of fluffy pancakes, poached rhubarb & seasonal chutney, white chocolate & mascarpone cream, honey & lemon syrup, almond crumble. 16 ( kids 13 )

## Savoury stack (L)

Pancakes, triple stack, in-house smoked thin slice of pork loin, thick slice of slow cooked Brasvar bacon, baked green leaves, honey & lemon syrup, topped with a fried egg. 19

## Seasonal dishes.

### Asparagus (V)(L)(GFO)

Asparagus cooked in butter, paksoi, lacto fermented asparagus & butter jus, spelt cream & spring onion chimmi churri, comes with a slice of sourdough bread. 18

### The Scandinavian bagel (V)(L)(SE)

Homemade sesame bagel, smoked leek, yellow beetroot, lemon confit, cream cheese, apple, dill & capers. 14

### The Cubano bagel (L)(SE)

Homemade sesame bagel, Slow cooked spiced pork shoulder, melted cheese, grain mustard mayonnaise, salad & seasonal homemade pickles 17

### Vegetable steak tartare (VE)(N)(GFO)

A vegetable tartare made with carrot, parsnip, red beet, smoked onion & oyster mushroom. Black garlic & cashew cream. Fried onions, cauliflower picalilly. Comes with a slice of sourdough bread and a salad 18

VE vegan/plant based | VEO vegan/plant based option

V vegetarian

GF gluten-free | GFO gluten-free option

L contains dairy/lactose

S contains soy

F contains fish/molluscs

N contains tree nuts | P peanuts | SE sesam | C cashew

\* All prices are in euro and include service & VAT.

\* Ask our staff for allergens & intolerancies.

\* Items are subject to change.

## Extra side on your plate

*Not sold separately.*

Poached egg 2

Fried egg 3

Salad & pickles 3

Portion Praliné Pur by  
Eugène chocolatier 3

Thick bacon  
& thin loin (110gr) 7

Smoked salmon (50gr) 7

Comté cheese (50gr) 5

Roasted vegetables 5