



Brunch Menu

Please inform us of any food allergies.

All prices are in Albanian Lek (ALL).

Monday - Friday: Until 12:00. **Saturday - Sunday:** Until 13:00.

- Brunch -

AVOCADO TOAST / 650

Whole wheat bread, guacamole, poached eggs, pomodorini & grana

SAVORY CROISSANT / 550

Turkey ham, gouda cheese, mix salad, avocado, mayonnaise

CROQUE MADAME / 800

French sandwich with emmental cheese, grana, cooked ham, béchamel, mustard, sunny-side-up eggs, chives

CROQUE MONSIEUR / 750

French sandwich with emmental cheese, grana, cooked ham, béchamel sauce, mustard, chives

FRENCH TOAST / 1050

Egg bread toast, cinnamon, caramelized bananas, fior di latte, diplomat cream, berries

EGGS BENEDICT / 700

English muffin, poached eggs, bacon, Hollandaise sauce, spinach, chives

EGGS ROYALE / 950

English muffin, smoked salmon, spinach, Hollandaise sauce, chives

GRANDMA'S FRIED DOUGH / 550

Soft fried dough, feta cheese, honey

TRADITIONAL OMELETTE / 600

Eggs, tomatoes, olives, peppers, parsley, chives.

Served with pomodorini, cucumber, white cheese & whole wheat bread.

CLUB SANDWICH / 600

Chicken, pancetta, tomatoes, iceberg salad, caesar salad. Served with french fries.

EGG BREAD TOAST / 550

Bread, eggs, feta cheese

- Sweets -

YOGURT / 300

Extra: Fruit **300** / Honey **80** / Granola **160** / Walnuts **60**

PANCAKES

Blueberry Jam (lemon cream, crumble cookie) **700**

Pistachio **600**

Hazelnut Chocolate **550**

WAFFLE

Hazelnut Chocolate **550**

CROISSANT

Hazelnut Chocolate **250** / Pistachio **250**

- Aperitifs -

FRENCH 75

Prosecco, Watermelon Syrup, Tanqueray 10 Gin, Lemon / **750**

MIMOSA

Prosecco, Orange Juice / **700**

PISCO SPRITZ

Pisco, Lillet Blanc, Luxardo Maraschino Liqueur, Prosecco / **800**

BERGAMOTO SPRITZ

Italicus Rosolio di Bergamotto, Elderflower Liqueur, Citrus Juice, Prosecco / **1300**

- Detox Juice -

KIWI + Green Apple & Ginger / **450**

BEET + Green Apple, Orange, Lemon / **450**

ORANGE + Carrot / **450**

- Smoothies -

RASPBERRY / STRAWBERRY / BLACKBERRY / KIWI

600

- Espresso & More -

ESPRESSO / 150

MACCHIATO / 160

CAPPUCCINO / 230

ICED LATTE / 250

MATCHA LATTE / 500

- Single Origin Coffees -

EXCELSO CAFE DE COLOMBIA / 340

Origin: Various regions of Colombia / **Altitude:** 1200m - 2000m

Aromatic, with medium-high acidity and notes of chocolate and caramel, finishing in a sweet and clean aftertaste.

YEMEN MOCHA MATARI / 450

Origin: Bani Matari, Yemen / **Altitude:** 1900m - 2200m

Mocha is a port city in Yemen, long known for its coffee trade. It is to this port the modern term "mocha" traces its origin. Full-bodied, with intense fruity and spicy aromas, and a persistent dark chocolate aftertaste.

COLOMBIA BARRIQUE RUM FERMENTED / 500

Origin: Caldas, Colombia / **Altitude:** 1300m - 1500m

Fermented in rum barrels for 3 months, the intense aroma of rum takes center stage, followed by notes of cherry liqueur and tiramisu.

JAMAICA BLUE MOUNTAIN / 550

Origin: Blue Mountain, Jamaica / **Altitude:** 1800m - 2000m

An unusual combination of creaminess and bright acidity, with a complex, sweet and clean taste, and notes of chocolate, dried fruit and spices.

INDONESIA ARABICA KOPI LUWAK / 950

Origin: Sumatra, Indonesia / **Altitude:** 1000m - 1500m

World's most expensive and rarest coffee. Pleasant sweetness, smooth, with notes of caramel and chocolate.

