

## FOOD TO SHARE

Best paired with a glass of champagne

### Rosti | 7

Potato fritter, served with chives cream

### Charcuterie | 8,8

Frankfurter and breakfast sausages, Schwarzwald ham and pickled onion. Served with mustard and spicy mayo

### Tower of Babylon | 9,5

Our breakfast version of a traditional "Sabich": Slices of fried eggplant and grilled tomato on a potato fritter, with hardboiled egg and tahini-Amba sauce

### Massabacha | 9,5

Warm hummus, tahini, tomato seeds, harissa and chopped egg in olive oil and lemon


### Caesar Salad | 12,7

Crisp lettuce hearts, croutons, hard-boiled egg and parmesan cheese with Caesar dressing and bacon

### Grilled Asparagus | 11

Served with Hollandaise, garlic-parsley breadcrumbs, grated parmesan and soft boiled egg

### Eggplant Carpaccio | 12

Open flame roasted eggplant, raw tahini, date honey, tomato seeds and pistachio | 

### Grapes & Cherry Tomato Salad | 12

With croutons, goat cheese in olive oil and basil

## Eggs Benedict

### The Classic New York Breakfast:

Two poached eggs served on toasted brioche with a selection of toppings of your choice and hollandaise sauce. Served with unlimited bread basket from our bakery and a green salad

### Ham & Bacon | 19,5

Strips of crispy bacon and ham  
Add fresh avocado/Extra Bacon | 3,5

### Avocado | 21

Fresh avocado, Sriracha Mayo and Choron sauce on toasted rye bread (spicy)

### Shrimp and Asparagus | 23,5

Shrimp, tomato and garlic sautéed in olive oil, served with grilled asparagus

### Croissant Royal | 23

Smoked salmon and chives cream in homemade croissant

### Fungi | 21

Sautéed mushrooms and fresh spinach in white wine and garlic over celery and Parmesan cream on sourdough

## On The Side

Upgrade your breakfast with our pantry selection

### Cheese Plate | 11

Brie, Gouda and Goat cheese, served with fig marmalade and seasonal fruit

### Fresh homemade bread basket with Nutella, butter & jam | 6,5

### Crispy Bacon | 4

### Seasonal Fruit Plate | 9,5

### Smoked Salmon | 10

Served with soft boiled egg, salmon caviar and horseradish cream

### Toasted Bagel / Sourdough | 2,8

### Two eggs of your choice | 7,7

### French Fries | 5

### Sweet Potato Fries / Home Fries | 6

 - Vegan

If you are allergic to any ingredients, please inform your waiter, so he can recommend the suitable dishes.

## GRILL & EGGS

Our version of the meaty breakfast cuisine customary in various places around the world

### Philly Style | 25,2

Our version of Philadelphia's famous Cheese Steak Sandwich. A ciabatta from our bakery with juicy sirloin steak stripes sautéed with onions, green peppers, mushrooms, Gouda cheese, Sriracha Aioli and a fried egg

Served with fries of your choice or Coleslaw

### Benedict Brunch Burger | 18,5

Beef burger served in homemade potato bun with brown butter, espresso-maple mayo, tomato, lamb's lettuce and fried egg.

Served with fries of your choice or Coleslaw

Add Cheddar | 2

Avocado / Crispy Bacon | 3,3

### Texas Style Steak and Eggs | 22,5

Sirloin beef minute steak, young potatoes with Choron sauce, two fried eggs and grilled asparagus.

## CLASSICS

### English Breakfast | 22

Frankfurter and breakfast sausages, crispy bacon and two fried eggs with baked beans in tomato sauce and a mix of sautéed potatoes, onions, mushrooms and cherry tomatoes.

Served with unlimited bread basket from our bakery and a green salad

### Shakshuka | 18,8

Steamy hot North-African casserole of tomatoes, onions, red bell peppers and two eggs in a hot pan (mildly spicy).

Served with unlimited bread basket from our bakery, tahini, hummus and coleslaw.

Add Feta cheese or sausages | 1,5

Available as vegan | 

### Good Morning Bangkok | 20,5

South-east Asian inspired omelet with shrimp and soy, with fresh mix of Thai basil, mint, coriander, sprouts, chili and spring onion.

Served with peanuts, Sweet and sour dressing and fresh lime. Served with unlimited bread basket from our bakery

### Avocado Bagel Breakfast | 18,8

Open toasted bagel with mayonnaise, roasted tomato, mashed avocado with fresh lemon juice, sea salt and chili flakes, topped with scrambled eggs with Gouda and coriander.

Served with a green salad

### Vegan Breakfast | 18

Savory chickpea pancake with fried onion, corn, tomato and herbs.

Served with our freshly baked bread basket, coleslaw and three spreads: hummus, tahini and fresh avocado

### Classic French Toast | 16,8

Brioche marinated in milk and cinnamon, fried in butter. Served with seasonal fruits, crème fraîche, citrus crumble and raspberry coulis

### Croque Madame | 18,5

Classic French grilled sandwich made of brioche bread with béchamel sauce, ham, Gouda cheese, fried egg and Caesar dressing.

Served with a green salad

### Pumpkin and goat cheese Frittata | 21,8

With oven roasted pumpkin, goat cheese, fresh spinach, onions and sage.

Served with sour cream in harissa and grated tomato, green salad and our freshly baked bread basket

### Good Morning Tel Aviv | 19

Two eggs of your choice, freshly cut vegetables in olive oil and lemon, hummus and tahini, sour cream in harissa and grated tomato and our freshly baked bread basket.

### Muesli | 12

Homemade granola served with Greek yogurt, honey and seasonal fruit.

Available with vegan yogurt | 

### Cheddar & Ham Pancake | 18,5

Savory version of our beloved pancakes: with ham, melted cheddar, poached egg, hollandaise sauce, pineapple salsa and maple.

Served with a green salad

## From the Bar

## COCKTAILS

### Bloody Mary | 12

42 Below Vodka, Tomato, Lemon, Spices

### Espresso Martini | 12

42 Below Vodka, Espresso, Coffee Liqueur, Simple Syrup

### Rosemary-Ginger G-N-T | 12

Bombay Gin, Rosemary Syrup, Ginger, Lemon, Tonic Water

### Whiskey Sour | 11,5

Dewar's Scotch Whiskey, Lemon, Egg White, Simple Syrup, Orange Bitters

### White Lotus | 11,5

Bombay Gin, Pineapple, Passion Fruit, Lime, Egg White, Vanilla

### Aperol Spritz | 10

Aperol, Prosecco, Orange

### Passion Fruit Margarita | 11,5

Patron Reposado Tequila, Passion Fruit Juice, Lime, Agave Syrup

### Apple Blossom | 11,5

42 Below Vodka, Raspberry, Lemongrass Syrup, Apple Juice, Lime Juice

### Kiss Me Good Morning | 12

Volcan Blanco Tequila, Raspberry, Lime, Egg White, Crémant Rosé



## ALCOHOL

### Vodka

Grey Goose | 8  
42 Below | 6

### Rum

Bacardi Carta Blanca | 6  
Rum Eminente 3Y | 7  
Rum Eminente 7Y | 8

### Gin

Bombay Sapphire | 6  
Hendrick's | 8  
Gin Mare | 9

### Whiskey

Bulleit Bourbon | 8  
Dewar's Scotch Whiskey 12Y | 7

### Cognac

Hennessy V.S. | 9  
Hennessy V.S.O.P. | 10

### Tequila

Patron Reposado | 7  
Patron Silver | 8  
Volcan Blanco | 8  
Volcan Reposado | 9

### Apéritif

Martini Bianco | 4,5  
Aperol | 4,5  
Campari | 4,5  
Baileys | 5,5

## BENEDICT PANCAKES

### Benedict's Buttermilk Pancakes | 13,5 Mini | 9,5

With maple syrup and confectioner's sugar

### Blueberry Pancakes | 14,5 / Mini | 10,5

Three buttermilk pancakes with homemade blueberry marmalade

### Raspberry and White Chocolate Pancakes | 10

Three buttermilk mini pancakes filled with vanilla cream, topped with white chocolate and raspberry coulis

### Apple and Cinnamon Pancake | 10

Three mini buttermilk pancakes with cinnamon sautéed apples, crème fraîche, apple and cinnamon marmalade and citrus crumble

### White Chocolate Chips and Espresso Pancakes | 15,5 / Mini | 10,5

### Banana Pancakes | 11

Three mini buttermilk with milk chocolate, fresh banana, homemade toffee sauce and salty peanuts

### Cookies & Chocolate Mini Pancakes | 10,5

Topped with white chocolate

### Pancake Toppings:

Fresh Seasonal Fruits | 4

Crème Fraîche | 3

White Chocolate Sauce | 3,8

Crispy Bacon | 3,5

Pistachio & White

Chocolate Sauce | 3,8