### FROM OUR BAKERY —

Cheese Cake | 6,5 Served with fresh strawberries and raspberry coulis

Benedict Chocolate Fudge Cake | 6,5 Served with Crème fraîche and chocolate ganache

Carrot Cake | 4,5 With cream cheese topping

### **ALL ABOUT FRESHNESS**

DRINKS

**Morning Glory** (0,31) | 5,7 Fresh apple, carrot, lemon, ginger, honey and mint (non-alcoholic)

Green is the New Orange (0,31) | 5,7 Orange, basil, ginger, Elder flower syrup (non-alcoholic)

Blueberry Lemonade (0,31) | 5 Orange Juice (0,31) | 5 **Apple Juice** (0,31) | **5 Carrot Juice** (0,31) | 5 Add Ginger: 0,6

### \* Hot Beverages \*

Cappuccino/Large 3,5/3,9 Espresso/Double | 2,5/3 Americano | 3,2 Hot Cocoa | 3,9 Latte Macchiato | 3,9 White Chocolate, Espresso and Cinnamon Latte | 5,3

Simply Fresh | 4 Fresh mint, lemon and ginger tea

Detox Tea | 4 Cinnamon, honey, ginger, orange, mint

Sweet Lullaby | 3,9 Apple blossom, grapefruit and rose notes

Brave New Earl | 3,9 With hints of citrus, juniper and jasmine

In the Mood for Love | 3,9 Sweet green tea with jasmine flowers

Tip of the Morning | 3,9 English breakfast blend with honey notes

Berry Pomp | 3,9 Sweet red berries and Hibiscus blossom (Caffeine free)

# \* Cold Beverages \*

Cold Chocolate Milk | 3,9 Iced Americano | 3, 5 Iced Cappuccino | 4 **Mineral Water** Still/Sparkling (0,31/0,751) | 3,8/6,5 Coca Cola/Cola Light/Cola Zero/ Sprite (0,2l) | 3,8 Tonic Water / Ginger Beer / Ginger Ale / Wild Berry  $( Fever \ Tree \) \ (0,2l) \ \textbf{|} \ \textbf{3,8}$ Apfelschorle/ **Rhabarberschorle** (0,331) | 3,8 (1)

#### **₩ BEER** ₩

Bottled (0,331)/(0,51) Pale Ale | 3,9 Naked (Alcohol Free) | 3,7

Draft (0,31)/(0,51)Pilsner | 3/3,8 Weizen | 3,2/4

Morning is a state of mind

- Ale

-

In our world, a day is just beginning, even if it's night outside.

Where breakfast is not defined by time or space, but a window to infinite possibilities.

Welcome to Benedict.

Prices are in Euro (€)

Ingredients 1) With colourant • 2) With Caffeine • 3) With quinine • 4) With antioxidant



Winter Wonderland



## FOOD TO SHARE —

Best paired with a glass of champagne

Rosti | 6,4

Potato fritter, served with chives cream

#### Charcuterie | 8

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

#### Tower of Babylon | 8,6

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 Warm hummus, tahini, tomato seeds,

harissa and chopped egg in olive oil and lemon

#### Caesar Salad | 11,5

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

#### Grilled Asparagus | 10

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

#### Eggplant Carpaccio | 11 Open flame roasted eggplant, raw tahini, date honey, tomato seeds and pistachio

#### Grapes & Cherry Tomato Salad | 11 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 vour choice and hollandaise sauce. Served with unlimited bread basket from our bakery and a green salad

Ham & Bacon | 19 Strips of crispy bacon and ham Add fresh avocado/Extra Bacon | 3.5

Avocado | 20 Fresh avocado, Sriracha Mavo and Choron sauce on toasted rye bread (spicy)

Croissant Royal | 21 Smoked salmon and chives cream in homemade croissant

Fungi | 19 Sautéed mushrooms and fresh spinach in white wine and garlic over celery and Parmesan cream on sourdough

Shrimp and Asparagus | 22,5 Shrimp, tomato and garlic sautéed in olive oil, served with grilled asparagus

# On The Side —

Upgrade your breakfast with our pantry selection

Cheese Plate | 10 Brie, Gouda and Goat cheese, served with fig marmalade and seasonal fruit

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

> > Crispy Bacon | 4

Seasonal Fruit Plate | 8,7 📎

Smoked Salmon | 9 Served with soft boiled egg, salmon caviar and horseradish cream

Toasted Bagel / Sourdough | 2,5 📎

Two eggs of your choice | 7

French Fries 5

Sweet Potato Fries / Home Fries | 6

# GRILL & EGGS

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

#### Philly Style | 24

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

#### 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 | 21

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

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 | 19 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 | 17,5 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 | 17 🕔 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

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

**Benedict Brunch Burger** | 18

Classic French Toast | 16

Brioche marinated in milk and cinnamon, fried

in butter. Served with seasonal fruits, crème

fraîche, citrus crumble and raspberry coulis

Croque Madame | 17,5

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

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 | 11

Homemade granola served with

Greek yogurt, honey and seasonal fruit.

Available with vegan yogurt | 👽

Cheddar & Ham Pancake | 17

Savory version of our beloved pancakes: with

ham, melted cheddar, poached egg, hollandaise

sauce, pineapple salsa and maple.

Served with a green salad



Mini | 8.5

Blueberry Pancakes | 13,5 / Mini | 9,5 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

citrus crumble

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

# ◊ From the Bar ◊

# COCKTAILS —

Bloody Mary | 10,5 42 Below Vodka, Tomato, Lemon, Spices

### Espresso Martini | 10,5

42 Below Vodka, Espresso, Coffee Liquor, Simple Syrup

#### Rosemary-Ginger G-N-T | 11

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

#### Whiskey Sour | 10

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

#### White Lotus | 10.5

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

> Aperol Spritz | 9 Aperol, Prosecco, Orange

#### Passion Fruit Margarita | 10,5

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

#### Apple Blossom | 10,5

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

#### Kiss Me Good Morning | 11

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 | 12,5

With maple syrup and confectioner's sugar

#### Apple and Cinnamon Pancake | 10

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

White Chocolate Chips and Espresso Pancakes | 14,5 / Mini | 10

#### Banana Pancakes | 10.2

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

Cookies & Chocolate Mini Pancakes | 9,8 Topped with white chocolate

#### Pancake Toppings:

Fresh Seasonal Fruits | 4 Crème Fraîche | 2,7 White Chocolate Sauce | 3,2 Crispy Bacon | 3,2 **Pistachio & White** Chocolate Sauce | 3,2