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**breakfast**

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served all day

**TOAST & PRESERVES**

served with butter and seasonal preserves 5

**HOT MUESLI**

served with brown sugar, butter & milk 8

**GRANOLA WITH YOGURT**

housemade granola served with seasonal fruits and honey 9

**CROQUE MONSIEUR**

prosciutto, onion marmalade, gruyere & bechamel sauce  
served with house salad 12

**CROQUE MADEMOISELLE**

shiitake mushrooms, onion marmalade, gruyere & bechamel sauce  
served with house salad 12

**CROQUE MADAME**

prosciutto, onion marmalade, gruyere, bechamel sauce & fried egg  
served with house salad 13

**SOFT SCRAMBLED EGGS**

slow-cooked with creme fraiche  
served with house salad or toast & preserves 10  
add prosciutto 3 add smoked salmon 3

**SHIITAKE SCRAMBLED EGGS**

sauteed shiitake mushrooms, goat cheese on garlic toast  
served with house salad 12

**TEA SIZE TARTINES**

four tartines on crostini 10  
curried chicken, egg salad, avocado, smoked salmon

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**salads**

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add a scoop of curried chicken salad or egg salad add 4  
hard boiled egg add 2.50 toast add 2

**GREEN SALAD**

lettuces with avocado, seasonal vegetables,  
sunflower seeds & herbs 10

**KALE SALAD**

avocado, black sesame & pickled daikon 10

**GREEK SALAD**

little gems, dill, mint, olives, feta, tomatoes, cucumber,  
red onion, lemon confit, black pepper 10

**VEGAN TOFU SALAD**

kale, sweet potatoes, tofu, avocado, seeds & herbs 10

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**sandwiches & tartines**

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served with house salad

**CURRIED CHICKEN SALAD SANDWICH**

jidori chicken, apple, onion 12

**EGG SALAD SANDWICH**

capers, fresh dill 12

**PROSCIUTTO SANDWICH**

prosciutto, buerre de barrate, radish & pickled mustard seed 13

**SMOKED SALMON BANH MI**

smoked salmon, pickled daikon, pickled jalapeno, persian  
cucumber, red pepper, mint, cilantro, spicy mayonnaise on baguette 13

**BURRATA TARTINE**

burrata, heirloom tomato on garlic toast 13

**AVOCADO TARTINE**

avocado, pickled asparagus, fresh herbs & lemon confit 12

**SMOKED SALMON TARTINE**

smoked salmon, avocado, lapsang souchong butter & lemon confit 13

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**green**

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cup/pot

**SENCHA JIU** .....4/6

vibrant green tea

**IMPERIAL JASMINE** .....4/6

scented with jasmine blossoms and vanilla

**MOROCCAN MINT** .....4/6

spearmint leaves, green tea

**AKINOMORI HOJICHA** .....5/9

roasted in small batches, complex smokey notes

**UJI GENMAI MATCHA** .....6/10

blend of sencha, matcha powder, toasted brown rice

**KARIGANE NO. 22** .....6/10

blend of stems and leaf, shaded 10 days prior to harvest

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**pu-er**

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**PU-ER** .....4/6

earthy flavor

**VELVET CACAO** .....5/9

blended with cocoa shells, yerba mate, roasted dandelion root,  
coconut flakes, vanilla bean

**BLOOD ORANGE** .....5/9

blended with ginger, orange peel, blood orange and grapefruit oil

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**black**

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**TART PEACH** .....4/7

rose hip, peach, black tea

**MASALA CHAI** .....4/7

cinnamon, cardamom, ginger, black pepper, clove spices

**EARL GREY** .....4/7

bergamot essence

**ENGLISH BREAKFAST** .....4/7

blend of Indian Assam and Yunnan black teas

**LAPSANG SOUCHONG** .....4/7

full, smokey

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**caffeine free**

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**HIBISCUS BLISS** .....4/7

rooibos, hibiscus, lemongrass, rose hips, licorice root

**CHAMOMILE** .....4/7

chamomile blossoms

**SOBA TEA** .....4.5/8

roasted buckwheat

**TURMERIC WELLNESS** .....4.5/8

turmeric, rosemary, citrus peel, ginger, black pepper

**AJNA** .....4.5/8

anise hyssop, tulsi, lavender

**LEAVES OF GRASS** .....4.5/8

lemon verbena, peppermint, tarragon

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**tea lattes**

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**CARAMEL APPLE OOLONG LATTE** .....5

apple ginseng oolong tea, caramel, milk

**CHAI LATTE** .....5

sweetened masala chai, milk

**LIVERPOOL LATTE** .....5

earl grey tea, espresso, milk (hot only)

**MATCHA LATTE** .....5

lightly sweetened matcha green tea with milk (dairy only)

**HOJICHA VANILLA LATTE** .....5

roasted green tea, vanilla syrup, almond milk