
breakfast

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 13

TEA SIZE TARTINES

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

soups

MISO SOUP

miso, tofu, shiitake mushrooms 6

SEASONAL SOUP 6

salads

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

VEGAN TOFU SALAD

kale, sweet potatoes, tofu, avocado, seeds & herbs 11

sandwiches & tartines

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 jalepeno, persian
cucumber, red pepper, mint, cilantro, spicy mayonnaise on baguette 13

BURRATA TARTINE

burrata & seasonal fruit on toast 13

AVOCADO TARTINE

avocado, pickled asparagus, fresh herbs & lemon confit 12

SMOKED SALMON TARTINE

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

green

cup/pot

WULU4/6

notes of buckwheat and bamboo shoots

IMPERIAL JASMINE4/6

scented with jasmine blossoms and vanilla

MOROCCAN MINT4/6

spearmint leaves, green tea

AKINOMORI HOJICHA5/9

roasted in small batches, complex smokey notes

UJI GENMAI MATCHA6/10

blend of sencha, matcha powder, toasted brown rice

pu-er

PU-ER4/6

earthy flavor

VELVET CACAO5/9

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

BLOOD ORANGE5/9

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

black

MASALA CHAI4/7

cinnamon, cardamom, ginger, black pepper, clove spices

EARL GREY4/7

bergamot essence

ENGLISH BREAKFAST4/7

blend of Indian Assam and Yunnan black teas

LAPSANG SOUCHONG4/7

full, smokey

caffeine free

HIBISCUS BLISS4/7

rooibos, hibiscus, lemongrass, rose hips, licorice root

CHAMOMILE4/7

chamomile blossoms

SOBA TEA4.5/8

roasted buckwheat

TURMERIC WELLNESS4.5/8

turmeric, rosemary, citrus peel, ginger, black pepper

AJNA4.5/8

anise hyssop, tulsi, lavender

LEAVES OF GRASS4.5/8

lemon verbena, peppermint, tarragon

tea lattes

CHAI LATTE5

sweetened masala chai, milk

LIVERPOOL LATTE5

earl grey tea, espresso, milk (hot only)

MATCHA LATTE5

lightly sweetened matcha green tea with milk (dairy only)

HOJICHA VANILLA LATTE5

roasted green tea, vanilla syrup, almond milk