

BRUNCH MENU

COOKED BREAKFAST	
MEDITERRANEAN EXPERIENCE MEDITERRANEAN EGGS, SELECTION OF CHEESE, CURVED BEEF, BUTTER, JAM, HONEY, HALVA, SPANISH OLIVES, SLICED TOMATO AND CUCUMBER SERVED WITH WARM BREAD.	20
MR AND MRS GREEN BREAKFAST FREE RANGE EGGS, SMASHED AVOCADO, SAUTÉED MUSHROOMS AND WINE TOMATOES, GRILLED HALLOUMI.	15
CRÊPE COMPLÈTE BUCKWHEAT CRÊPE, EGG SUNNY SIDE UP, PARIS HAM, COMTÉ, CRÈME FRAÎCHE	15
SOMETHING SWEET —	
PORRIDGE WITH FRUIT COMPOTE ORGANIC OATS COOKED WITH ALMOND MILK (OR MILK OF CHOICE) AND SERVED WITH FRUIT COMPOTE.	10
FRENCH TOAST BRIOCHE, WILD BERRY COMPOTE, FRESH BERRIES, CRÈME FRAÎCHE	10
EGGS —	
MIELO POACHED EGGS POACHED EGGS AND AVOCADO ON SEEDED SOURDOUGH SERVED WITH, OMEGA SEEDS, AND CHILLI FLAKES.	10
SMOKED SALMON BREAKFAST SCRAMBLE EGGS WITH SMOKED SALMON ON SOURDOUGH.	10
SPANISH OMELETTE CRISPY, OVEN-BAKED POTATOES, ONION, AND DILL SERVED WITH BREAD.	10
SIDES	
AVOCADO 7 CHEESE PLATTER 7 SAUSAGE 7 SPINACH 7 THIN CHIPS	7