

TRADITIONAL BRUNCH 18.01.2026

10:00 – 13:00

BREAKFAST MENU

- Nut granola with Greek yoghurt and acacia honey
- Mango smoothie bowl (mango, banana, coconut, granola, fruit, chia seeds, flaxseeds)
- Tapioca pudding made from coconut milk with mango sauce
- Viennese mini sausages
 - English bacon
 - Baked beans
 - Potato rösti
 - Avocado toast
 - Eggs Benedict
 - Ham and eggs
 - Omelette
 - French toast
- Waffles with a selection of fruit and sauces
 - Waffles with ricotta and spinach
 - Smoked salmon with honey and dill sauce
 - Greek salad with feta cheese
- Variations of bread with home-made spread
- Goat cheese and pomegranate sandwich
- Variation of cheese with honey and cashew butter (Herold, Blácké zlato, Hermelín)
- Variation of cold cuts (prosciutto, pancetta, chorizo)

SOUP

- Beef consommé with vegetables and meat
- Cream of roasted garlic soup

MAIN COURSE

- Pulled beef burger
- Chicken in cornflakes
- Vegan sauté with crispy vegetables and sesame seeds
- Slow-roasted veal with a variety of sauces (porcini mushroom, pepper and cognac)
 - Basmati rice
 - Sweet potato fries
 - Creamy mashed potatoes

DESSERTS

- Pinwheel cake tiramisu
- Cinnamon roll
- Buns with custard
- Fruit salad
- Stuffed croissants
- Fruit cake
- Mini donuts

BEVERAGES

Mimosa, coffee (Chemex), hot chocolate, milkshake, chai latte, smoothie, fresh juices

990 CZK / PERSON