

HOT DRINKS

Double Espresso	4,00
Americano	4,50
Cortado	4,50
Cappuccino	5,50
Flat White	5,50
Latte	5,50
Matcha Latte	5,50
Chai Latte	5,50
Coconut Latte	6,00
Hojicha Chocolate	6,00
Hojicha Latte	5,50
Hot Chocolate	5,50
Tea	4,50
Matcha Coconut	6,00
Black Sesame Latte	6,00

COLD DRINKS

Dirty Chai	6,50
Caramel Latte	6,50
Tiramisu Latte	7,50
Iced Vanilla Matcha	6,50
Strawberry Matcha Latte	7,50
Citronnade	4,00
Lemonade	5,00
Beer 33cl	6,00
Still Water 75cl	2,00
Sparkling Water 75cl	4,00

HOMEMADE ICED TEA

Peach Velours 33cl / 1l	5,00 / 12,00
Raspberry Rosée 33cl / 1l	5,00 / 12,00

FRESHLY PRESSED JUICES

Fresh Orange Juice	6,00
Fresh Multi-Vitamines Juice <i>orange-carrot-ginger</i>	7,00
Açaï Smoothie <i>orange-apple-lemon-banana</i>	7,00
<i>Milk-based drinks can be made with oat milk (+€0.5)</i>	
Fresh Green <i>cucumber-mint-lemon-apple</i>	7,00

Milk-based drinks can be made with oat milk (+€0.50)

LUWEI BRUNCH CAFE

LE MATIN SCANDINAVE

available from 9 a.m. to 11 a.m.

*includes : fresh orange juice + americano 15,00
+ scandinavian plate : grilled country bread, soft-boiled egg, whipped butter, Comté cheese, homemade jam*

TO SHARE

Crispy Homemade Sweet Potato <i>with homemade smoked paprika creamy sauce</i>	7,00
Signature Karaage Chicken <i>Japanese-style fried chicken with homemade lemon and black pepper aioli</i>	9,00

BRUNCH

Some dishes can be served with gluten-free bread (+€1)

French Toast & Scrambled Eggs <i>caramelized bacon, avocado, scrambled egg, confit tomato, pomegranate, green shoots</i>	15,00
Pancakes <i>fried egg, caramelized bacon, red berries, green shoots</i>	13,00
Avocado Toast <i>poached eggs, feta, pomegranate, young greens, pine nuts, chia seeds, sunflower seeds, sun dried tomatoes, choice of chips, green shoots</i>	18,00
Goat Cheese & Honey Toast <i>goat cheese, honey, caramelized apples, iberian ham, pomegranate, walnuts, baby greens</i>	18,00
Shakshuka <i>tomatoes, poached egg, onions, feta, garlic, red bell pepper, paprika, cumin, olive oil, black pepper, coriander</i>	16,00
Bacon Benedict Eggs <i>caramelized bacon, english muffins, hollandaise sauce, spices, coriander, potatoes</i>	18,00
Smoked Salmon Benedict Eggs <i>smoked salmon, cream cheese, shallots, muffins, cucumber, salmon roe, coriander, potatoes</i>	23,00
Sando <i>fried chicken, mashed sweet potatoes, crumbled egg, marinated white cabbage, avocado, teriyaki sauce, milk bread</i>	15,00
Soba Salad <i>green salad, soba noodles, edamame, cucumber, lotus chips, cherry tomatoes, baby greens, combos, chili threads, home-made dressing</i>	16,00
Bulgogi Beef French Toast <i>brioche bread, marinated bulgogi beef, pickled red cabbage, sesame, chives, coriander, poached egg, ssamjang hollandaise sauce</i>	16,00
Tiramisu French Toast <i>brioche bread, mascarpone cream, cocoa, coffee custard</i>	12,00
Caramelized Banana Pancakes, Vanilla Cream & Speculoos Crumble <i>Caramelized banana, light vanilla cream, crushed speculoos, blueberries</i>	12,00
Granola Bowl <i>red fruits, fromage blanc, homemade granola, banana, honey</i>	9,00
Açaï Bowl <i>red fruits, banana, sunflower seeds, chia seeds, shredded coconut, honey</i>	9,00
Kid's Menu <i>assortment + drink</i>	12,00

SUPPLEMENTS

Bacon (3€), Avocado (5€), Smoked Salmon (8€), Potato (6€), Green Salad (5€)



LBΞ

It's not over yet!



On weekends, Luwei also turns into
Tapas & Cocktails mode. Scroll down to
discover the menu!





luwei's tapas & tracks

Friday & Saturday
6pm - 9:30pm

House Cocktails

Mojito · AperolSpritz
Ginger Tonic · Raspberry Fizz

Wines & Sangria

Chablis · Crozes-Hermitage
House Red Sangria

Signature Tapas

Beef Tataki · Garlic Shrimp
Jamón Ibérico · Burrata

Japanese Whiskies

Nikka Days · Suntory Toki
From The Barrel · Coffey Grain

To Nibble

Karaage Signature
Pimientos · Sweet Potato

Non-Alcoholic

House Iced Tea · Lemonade
Orange Juice · Water





DRINKS



BEERS & SOFT DRINKS

Fontainebleau — 33cl	6€
Kirin — 33cl	6€
House Iced Tea — 33cl/1L peach or raspberry	5€ / 12€
House Lemonade — lemon	5€
Fresh Orange Juice	6€
Still / Sparkling Water — 75cl	2€ / 4€

WINES

White - Chablis glass 14cl · bottle 75cl ·	9€ / 36€
Bio Chateau Coulonge Marceau glass 14cl · bottle 75cl ·	7€ / 24€
Bio Domaine Cardaillait Reuilly glass 14cl · bottle 75cl ·	7€ / 24€
Red - Crozes-Hermitage glass 14cl · bottle 75cl ·	8€ / 32€

TO NIBBLE

Pan tumaca	4€
Crispy sweet potato with smoked paprika cream sauce	7€
Cherry tomato bacon honey skewer	8€
Padrón peppers, sea salt padrone green peppers, olive oil, sea salt	6€
House karaage signature karaage-style fried chicken, lemon aioli, black pepper	9€
Gilda	9€

COCKTAILS

Aka sprit umeshu, prosecco, hibiscus juice	12€
Tokyo sake prosecco, yuzu liqueur, lemon zest	12€
Ginger Tonic gin, tonic, fresh ginger juice & lime	10€
Raspberry Fizz vodka, raspberry purée, lemon juice, Prosecco	10€
Classic Mojito white rum, lime, cane sugar, mint, sparkling water	10€
Raspberry Mojito white rum, lime, cane sugar, mint, sparkling water, raspberry	12€
Aperol Spritz Aperol, Prosecco, sparkling water, orange slice	10€

SANGRIA

House Red Sangria glass 33cl · carafe 1L	9€ / 24€
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JAPANESE WHISKIES

Suntory Toki	12€
Nikka From The	12€
Barrel Nikka Coffey	14€
Grain Nikka Days	10€

BUBBLES

Prosecco Domaine Bellenda — 14cl	7€
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TAPAS



to nibble

Pan tumaca	4€
House crispy sweet potato with smoked paprika cream sauce	7€
Cherry tomato bacon honey skewer	8€
Padrón peppers, sea salt padrone green peppers, olive oil, sea salt	6€
House karaage signature karaage-style fried chicken, lemon aioli, black pepper	9€
Gilda anchovy, olive, chili	9€

to share

Burrata & tomatoes burrata, tomatoes, arugula, herb oil, basil, balsamic cream, microgreens	15€
Jamón Ibérico 100% Bellota served with picos	18€
Beef Tataki sirloin, soy sauce, yuzu & sesame	16€
Gambas al ajillo garlic, olive oil, parsley, chili, paprika	18€
Smoked salmon toast country bread, lemon cream cheese, red onions, smoked salmon <i>gluten-free option + 1€</i>	15€
Avocado toast with grilled halloumi country bread, avocado purée, confit cherry tomatoes, pomegranate, sunflower seeds, pine nuts, sesame, grilled halloumi <i>gluten-free option + 1€</i>	13€

