

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
Açaí 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-mini-lemon-apple</i>	7,00

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LUWEI BRUNCH CAFE

LE MATIN SCANDINAVE

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

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

TO SHARE

Crispy Homemade Sweet Potato 7,00
with homemade smoked paprika creamy sauce

Signature Karaage Chicken 9,00
Japanese-style fried chicken with homemade lemon and black pepper aioli

BRUNCH

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

French Toast & Scrambled Eggs 15,00
caramelized bacon, avocado, scrambled egg, confit tomato, pomegranate, green shoots

Pancakes 13,00
fried egg, caramelized bacon, red berries, green shoots

Avocado Toast 18,00
poached eggs, feta, pomegranate, young greens, pine nuts, chia seeds, sunflower seeds, sun dried tomatoes, choice of chips, green shoots

Goat Cheese & Honey Toast 18,00
goat cheese, honey, caramelized apples, iberian ham, pomegranate, walnuts, baby greens

Shakshuka 16,00
tomatoes, poached egg, onions, feta, garlic, red bell pepper, paprika, cumin, olive oil, black pepper, coriander

Bacon Benedict Eggs 18,00
caramelized bacon, english muffins, hollandaise sauce, spices, coriander, potatoes

Smoked Salmon Benedict Eggs 23,00
smoked salmon, cream cheese, shallots, muffins, cucumber, salmon roe, coriander, potatoes

Sando 15,00
fried chicken, mashed sweet potatoes, crumbled egg, marinated white cabbage, avocado, teriyaki sauce, milk bread

Soba Salad 16,00
green salad, soba noodles, edamame, cucumber, lotus chips, cherry tomatoes, baby greens, combos, chili threads, home-made dressing

Bulgogi Beef French Toast 16,00
brioche bread, marinated bulgogi beef, pickled red cabbage, sesame, chives, coriander, poached egg, ssamjang hollandaise sauce

Tiramisu French Toast 12,00
brioche bread, mascarpone cream, cocoa, coffee custard

Caramelized Banana Pancakes, Vanilla Cream & Speculoos Crumble 12,00
Caramelized banana, light vanilla cream, crushed speculoos, blueberries

Granola Bowl 9,00
red fruits, fromage blanc, homemade granola, banana, honey

Açaí Bowl 9,00
red fruits, banana, sunflower seeds, chia seeds, shredded coconut, honey

Kid's Menu 12,00
assortment + drink

SUPPLEMENTS

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