Autumn Menu

Brunch • Afternoon Tea
valu
Bakery & Cakes

To start

PUMPKIN BITES 1-3-7 ..... € 5,90
Homemade pumpkin and cheese croquettes.

PUMPKIN SPICE FRENCH TOAST 1-3-7 ..... € 11,90
Brioche bread soaked in a pumpkin purée and spice mixture, served with maple syrup and whipped cream.

CINNAMON ROLL FRENCH TOAST 1-3-7 ..... € 12,90
Brioche bread filled with cinnamon cream and icing, served with maple syrup and mixed berries.

WAFFLE-FALL 1-3-6-7-12 ..... € 12,90
Potato and leek waffle, pumpkin cream, Gruyère, crispy bacon and fried egg, served with salad and purple cabbage.

MUSHROOM BRIOCHE 1-3-7-10 ..... € 13,90
Toasted brioche bread with breaded Portobello mushroom, truffle cream, melted cheddar, fresh tomato and mayo, served with fries.

ZUCCA TOAST 1-7-12 ..... € 10,90
Toasted bread, served with pumpkin cream, grilled halloumi, caramelized onion and aromatic herbs.
Add bacon + € 4,00

PUMPKIN SOUP 7 ..... € 9,90
Pumpkin and roasted leek soup, served with croutons or toasted bread, sour cream and pumpkin seeds.

ALLERGEN KEY

1 Gluten	7 Milk
3 Eggs	10 Mustard
6 Soy	12 Sulphites

Autumn Drinks

Pumpkin spice latte ..... € 6,00
Chai pumpkin pie latte ..... € 6,00
Maple cinnamon latte ..... € 6,50



Autumn Teas

Fruit infusion LOLLIPOP ..... € 5,00
Fruit infusion with pumpkin, apple, dates, cranberry, figs, beetroot, almond, pistachio and cinnamon.

Black tea CHOCOLATE SOUFFLÉ € 5,00
Black tea enriched with white and dark chocolate and pink pepper.

Black tea FOREST TEA ..... € 5,00
Black tea enriched with walnuts and manna, the sap that flows from some trees, mainly the ash tree, used as a natural sweetener.



