



MENU



Rice porridge
400

Oatmeal porridge
400

Millet porridge
with wild strawberry jam
650

Shakshuka
950

Scramble with parmigiano and truffle
900

Omelette with crab and parmesan mousse
1650

Omelette with Feta cheese and tomatoes
850

Croissant with scramble and trout
1350

Toast with avocado and poached egg
650



Hashbraun with poached egg, shrimps,
olives and salad mix
1350

Croc-monsieur with roast beef
1450

Eggs Benedict with trout
1300

Crab cake with soft egg, zucchini
and béarnaise sauce
1650

Zucchini pancakes with trout and egg
1550

Potatoes gratin with soft egg,
truffle and parmesan sauce
1450

The green bowl
750

Grainy cottage cheese
with earl grey cheese
850





Fried halloumi with mint and honey
650

Syrniki with strawberry jam
and sour cream
650

Casserole with wild cherry jam
900

Pancakes with crème Chantilly,
caramel and berries
750

Crepes Suzette with strained yogurt
850

Classic croissant
550

Croissant with butter and apricot jam
750



Pommery, Brut Royal
NV (France, Champagne)
2950

Tête de Cheval, Brut
NV (Russia, Krasnodarsky Kray)
950



Rossini
Strawberry aperitif, strawberry, sparkling wine
900

Porn Star Martini
Orthodox vodka, sparkling wine, passion fruit, lemon, vanilla
950

Aperol Spritz
Aperol, sparkling wine, soda, orange
950

Secret Garden
*Aperitif cucumber-mint, elderflower liqueur,
sparkling wine, grapefruit-basil*
950

Martini Fiero & Tonic
Martini Fiero, tonic, orange
If you order two cocktails you will receive a complement from the chef
700