


LUV L'ŒUF

breakfast all day


-  **BERRY POT** 8,5
greek yoghurt, fresh mixed berries, pistachios, pumpkin seeds
-  **VEGAN CHIA PUDDING** 9
vegan coconut milk chia pudding, passionfruit, vegan dark chocolate, coconut flakes
-  **DIPPY EGGS & TRUFFLE SOLDIERS** 8
2 soft-boiled eggs & multi-grain bread truffle-butter-soldiers
-  **TROPICAL FRUIT BOWL** 9,5
large bowl of freshly cut fruits of the day & fresh lime-syrup

FULL ENGLISH 19
2 eggs (fried or scrambled), sausages, bacon, portobello mushrooms, roasted tomatoes, homemade baked beans, hash brown, multi-grain toast

GRAND BREAKFAST 21
2 fried eggs, crispy bacon, brie, multi grain toast with homemade nutella & homemade bacon jam, french toast, fried chicken & boule de berlin

 **VEGAN STACK** 17,5
sweet-potato pancakes with beetroot bacon bits, toasted nuts & seeds and coconut cream

HUEVOS RANCHEROS 18
2 corn-tortilla with tomato salsa, chorizo, baked beans, corn, 2 fried eggs, guacamole, sour cream, jalapeño, cheddar & cilantro


 **BUTTERNUT SHAKSHUKA** ... 18,5
2 eggs poached in butternut stew, chickpeas, rās al hānout, green herbs, feta cheese, multi-grain toast

SALMON & EGG TOAST 17
medium-soft scrambled eggs, sustainable smoked salmon & green herb dressing on multi-grain toast

Our whole team is very proud of the dishes we have created for you. Therefore we politely decline any requests to change our menu. In case of dietary restrictions, please ask the staff about possibilities, they will be happy to advise you. Thank you for your understanding and cooperation.

PANCAKES & WAFFLES

 **CLASSIC PANCAKES** 12,5
buttermilk pancakes with Canadian maple syrup & chocolate chip cookie-butter

 **APPLE PIE PANCAKES** 16,5
buttermilk pancakes with caramelised apples, butterscotch, crumble & cinnamon ice-cream (add bacon + € 3)

 **BERRY WHITE PANCAKES** 16,5
buttermilk pancakes with mixed berries, vanilla ice-cream, white chocolate pearls & whipped cream

BACON & BRIE WAFFLE 18,5
crispy bacon & melted brie on a cheddar-waffle, truffle honey, walnuts & balsamic-marinated pears

WAFFLES & FRIED CHICKEN 18,5
crispy fried chicken on a cheddar-waffle, a fried egg, Canadian maple syrup, chipotle-mayo & a homemade pickle

 **FAWAFFLE** 18,5
fresh falafel on a cheddar waffle with muhammara, pomegranate, yoghurt dressing and toasted pumpkin seeds

FRENCH TOAST

SAVORY FRENCH TOAST 15
brioche french toast with bacon, a fried egg & canadian maple syrup (add fried chicken + €6)

 **CRÈME BRÛLÉE FRENCH TOAST** ... 16,5
caramelised brioche french toast stuffed with fresh vanilla custard & strawberries

EXTRA'S
grade-A canadian maple syrup 2
whipped cream 2
chocolate sauce 2
honey 1
1 scoop of ice cream 3

THE BENNIES

CLASSIC EGGS BENEDICT 15
2 poached eggs, crispy bacon, hollandaise sauce, served on an English muffin

 **PORTOBELLO BENNY** 16
2 poached eggs, portobello, hollandaise sauce, served on an English muffin

BONDI BEACH BENNY 18
2 poached eggs, smashed avocado, sustainable smoked salmon, hollandaise sauce, served on an English muffin

* Hollandaise sauce is the key ingredient to this all-time brunch classic, and can not be served separate. The spinach or bacon however, can easily be left out.

ADD SIDES/SAUCE

sweet potato fries 6
truffle & parmezan fries 6
crispy fried chicken 6
Multi-grain toast basket 6
Gluten-free bread basket 8
french toast (2pcs) 9

boiled egg 3
poached egg 3
fried eggs (2 eggs) 6
scrambled eggs (3 eggs) 9

bacon 3
sustainable smoked salmon 5
fresh guacamole 5

*sides are not sold separate, only as add-on to you main dish
* minimum one main-course p.p.

We are cash free!

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HOT DRINKS

COFFEE

espresso	2,8
doppio	4
lungo	3
espresso macchiato	3
doppio macchiato	4,2
cappuccino	3,5
latté macchiato	4
flat White	4,6
*switch to coconut or oat milk	+0,5

NO COFFEE

golden latté (vegan)	4,5
pink latté (vegan)	4,5
chai latté	5,5
dirty chai latté	7,0

TEA

black tea	3,8
green tea	3,8
earl grey	3,8

INFUSIONS

camomile	4,2
fresh mint	4,2
fresh lemon & ginger	4,2
*add black tea	+2

COCOA

hot chocolate	3,5
hot chocolate & whipped cream	4,0
vegan hot chocolate	4,0
vegan hot chocolate & vegan whipped cream	4,6
cold chocolate	3,2
milk	2,5

BRUNCH COCKTAILS

MIMOSA 8

fresh orange juice, cava, dash of grand marnier

BELLINI 9

bio peach puree, cava, dash of peach schnaps

ESPRESSO MARTINI 9

espresso, kettle one vodka, kalhua

G&T - THE HERBALIST 14

the herbalist gin, fever tree elderflower tonic

G&T - BULLDOG 10

bulldog gin, original premium yuzu tonic

MATCHA MEZCAL 12

organic mezcal espedin, premium matcha tonic

SEA BREAZE 9

kettle one vodka, cranberry & grapefruit juice

BERGAMOT MARGARITA 9

espolòn tequila, italicus, bergamot juice

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JUICES

GINGER SHOT 5CL. 4,0 <i>100% pure biological ginger</i>	GRAPEFRUIT JUICE 4,0 <i>fresh pomelo juice</i>
YELLOW JUICE 4,0 <i>fresh pineapple & ginger</i>	APPLE JUICE 4,0 <i>fresh jonagold apple juice</i>
PINK JUICE 4,0 <i>fresh apple, pear & raspberry</i>	VIRGIN MARY 3.5 <i>spiced tomato juice</i>
GREEN JUICE 4,0 <i>fresh cucumber & spinach</i>	OCEAN SPRAY 3.5 <i>cranberry juice</i>
ORANGE JUICE 4,0 <i>valencia orange juice</i>	

DOUBLE SHOT BLOODY MARY'S

BLOODY MARY 14 <i>double shot ketel one vodka, spiced tomato-juice</i>
CUCUMBER MARY 14 <i>double shot house infused cucumber vodka, spiced tomato-juice</i>
ROSEMARY MARY 14 <i>double shot house infused rosemary vodka, spiced tomato-juice</i>
CHILI MARY 14 <i>double shot house infused chili vodka, spiced tomato-juice</i>

To ensure quick service to you and everyone else:

1 check per table, please divide amongst your selves.

No cash, just cards.



Thank you for understanding

