

Croissants V butter-jam	5.5
Yoghurt √ muesli - fruit	5.5

ZOCHER SPECIALS

16

18

17

21

10

BREAKFAST

SANDWICHES Served on dark or light bread	
Club Sandwich tomato - lettuce - cucumber - cheese + smoked salmon + spicy chicken + feta - avocado V	13
Pumpkin Hummus ♥ feta - almond - avocado - rocket	11
Carpaccio Parmesan froth - carrot ribbons - beetroot - dried olive	13
Smoked Salmon pickled cucumber - soy gel - horseradish cream - apple	13
Grilled Sandwich from the Bastard BBQ ham - cheese - ketchup	8
Tuna Melt tomato - onion - cheese	10
Spicy Chicken	13

From 12:00 PM Trying something different? Our chef has created a selection of dishes that are absolutely worth the try! The dishes are served in the size of a small plate Roasted Cauliflower √ cauliflower cream - kentjoer mayonnaise sate spices - almond Tuna Tataki roasted avocado - ponzu - wasabi - Thai basil **Boneless Confit Ribs** oriental sauce - eel - deep-fried sauerkraut Entrecote 150 gram dual purpose beef - parsnip puree - gratin seasonal vegetables - beurre café de Paris Panacotta honeycomb - ponzu gel - yoghurt passion fruit ice cream II INICH DISHES From 13:00 PM

teta - almond - avocado - rocket	
Carpaccio Parmesan froth - carrot ribbons - beetroot - dried olive	13
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Grilled Sandwich from the Bastard BBQ ham - cheese - ketchup	8
Tuna Melt tomato - onion - cheese	10
Spicy Chicken Milano bread - lettuce - tomato - carrot ribbons - crispy onion - homemade sambal	13
Eggceptional omelette or fried eggs with a choice of two items: mushroom bell pepper ham cheese tomato onion bacon chicken salmon	13
SOUP	
Homemade Onion Soup <i>√</i> cheese croutons	9
Soup of the Moment with fresh ingredients and seasonal flavours	9
SUGGESTION: Oven-Baked Bread butter - olive oil - salt	7
SALADS	

26
21
24
22

SALADS		DESSERTS	
Classic Caesar Parmesan - egg - croutons - anchovy - chicken - romaine	15.5	Cheesecake red fruit - crumble - raspberry ice cream - biscuit	10
Smoked Salmon pickled cucumber - soy gel - horseradish cream - crispy onion - apple	16.5	Crème Brûlée in line with the season	8
Burrata V red cabbage - carrot - mustard seed - cherry tomato - mesclui	16.5	Brownie chocolate mousse - caramel - crumble - vanilla ice cream	10

+5

BAR & KITCHEN

SIZE IT UP!

