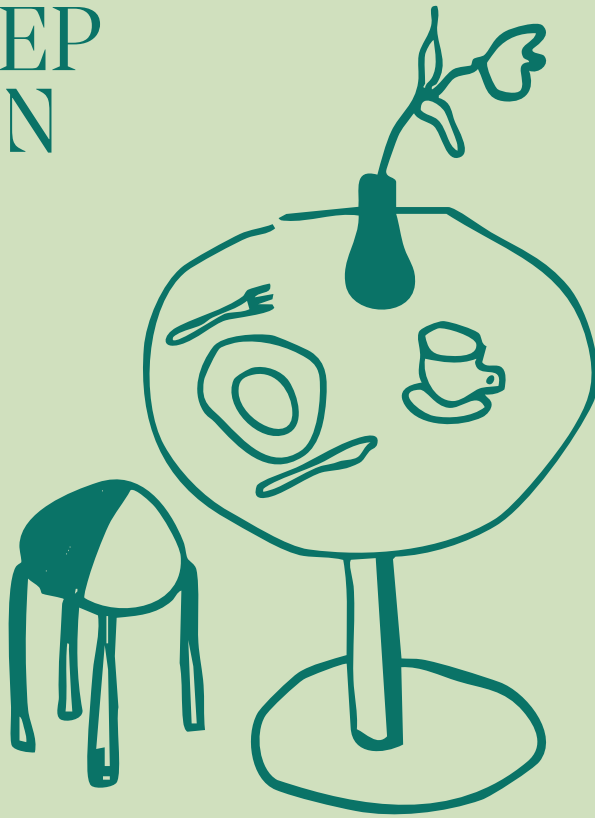


# THE PREP KITCHEN

# SEASONAL FOOD



## ALL DAY BRUNCH

GREEN HARVEST (V) €25  
Mandarin & Sage Dressing –  
King Oyster Mushroom –  
Pickled Butternut – Pistachio

POTATO BUN €25  
Smoked Salmon – Scrambled Eggs –  
Scallion – Habanero Jam

SUNNY SIDE UP €21  
Porcini – Bok Choy –  
Chili & Garlic – Fresh Herbs

FRENCH TOAST €20  
Solliès Figs – Gochujang Coffee Caramel

## BAKED TODAY

Freshly Baked Goods –  
Keep An Eye On The Counter

## NON-NEGOTIABLES

SMOKED SALMON BRIOCHE €17,5  
Belgian Labneh – Furikake –  
Sudachi Shoyu – Herb Salad

BANGKOK BREEZE €17  
Minced Beef – Holy Basil –  
Endive – Fresh Herbs – Peanuts –  
Crispy Onions & Garlic  
*Served On Sourdough Baguette*

VEGAN BAGEL (V) €16  
Spicy Cashew & Miso Cream – Crispy  
Vegetables – Fresh Herbs – Jalapeños

MORTADELLA 'FAVOLA' PALMIERI €17,5  
Algae Butter – Toasted Brioche –  
Artichoke – Apple Capers – Fresh Herbs

## SMALL PLATES

Fried Egg – Salted Butter – Black Pepper €5  
Old School Cheddar Mac & Cheese €9  
½ Sourdough Baguette – Whipped Butter €6,5  
Burratina – Espelette Pepper – €8,5  
Smoked Olive Oil  
Norwegian Smoked Salmon €9  
Rosemary Roasted Bresse Chicken €9  
Seasonal Side Salad (V) – €7,5  
Lemon & Mandarin Vinaigrette

## OUR COMMITMENT

We work closely with local producers:  
Aldo & Domestic bakeries, Dierendonck Butchery,  
Van Tricht Cheeses. Supporting food culture  
is at the heart of The Prep.

V = Vegan

## THE SET

Soup of the Day  
One NON-NEGOTIABLE  
Breakfast Waffle or French Toast

€39 pp