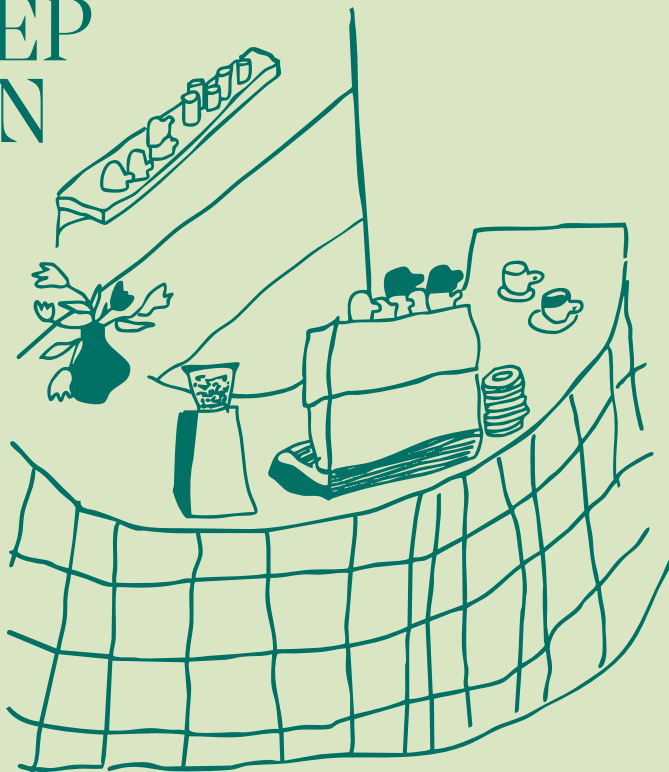


THE PREP KITCHEN

SEASONAL FOOD



BRIOCHE – BUNS – TOAST

BREAKFAST POTATO BUN €25
Smoked Salmon – Scrambled Eggs –
Fresh Chopped Spring Onions –
Habanero Jam

WHIPPED BURRATINA €25
On Einkorn Toast – Smoked Olive Oil –
Espelette – Watercress – Blood Orange
Perfect with Smoked Norwegian Salmon +8

SPICY VEGAN FOCACCIA (V) €22
Miso & Cashew Cream –
Crispy Seasonal Pickled Vegetables –
Jalapeño – Asian Herb Salad
Great with Green Kimchi +5

PLATES – BOWLS – SALADS

SUNNY SIDE UP €23
'Nduja – Cavolo Nero – King Oyster
Mushroom – Sage – Crème d'Isigny
*Perfect with Domestic Sourdough Bread
& Whipped Butter +6*

BANGKOK BREEZE PIE €23
Minced Beef – Lemongrass –
Holy Basil – Kaffir Lime Leaves –
Mashed Potato – Coriander – Lime
Add brightness with Green Kimchi +5

A LOT OF GREENS (V) €24
Cavolo Nero – Cucumber – Radicchio –
Butter Lettuce – Oyster Leaf – Fresh Herbs –
Blood Orange – Pickled Butternut – Pistachio
Add anything — it will taste great

THE PREP BREAKFAST PLATE €25
Perfect Scrambled Eggs – Habanero Jam –
'Funky Monk' Cheese – Seasonal Fruit –
Whipped Butter – Green Kimchi –
Toasted Sourdough

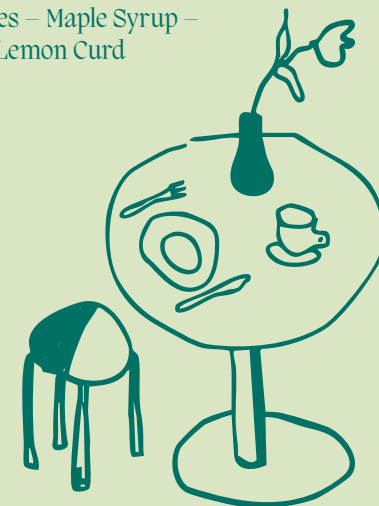
V = Vegan

SWEET

BAKED GOODS AVAILABLE
AT THE COUNTER
Cakes – Biscuits – Cookies – Tray Bakes

RICOTTA HOTCAKES €19
Banana – Honeycomb Butter

PREP SAFFRON WAFFLES €18
Blackberries – Maple Syrup –
Bergamot Lemon Curd



EXTRAS

Domestic Sourdough Bread & Whipped Butter €6
Smoked Norwegian Salmon €8
Sunny Egg €5
Funky Monk 'Van Tricht' €6
Beef Coppa 'Dierendonck Butchery' €8
Burratina €8
Green Kimchi €5
Mortadella Di Favola €8

OUR ALL DAY BRUNCH NOTE

We cook with intention and serve with care.
Take your time, enjoy the moment, feel at home.
If you have preferences or allergies, just let us know,
we're here to make it right for you.