

SEASONAL FOOD

All Day Brunch

6-MINUTE FARM EGG — 8.5
Sourdough Soldiers — Whipped Butter

COCONUT CHIA PUDDING — 9.5
Chia — Coconut — Blueberries —
Pistachio — Peanut Butter — Saffron

BREAKFAST PLATE — 15
Scrambled Organic Eggs —
Sourdough Toast — Jam

Add Half Avocado — +4
Add Smoked Salmon — +7

CHILI CRUNCH VEGGIE WRAP — 15
Beetroot Wrap — Hummus — Zucchini —
Turmeric Quinoa — Chili Crisp

SEOUL CHICKEN WRAP — 16
Kimchi-Marinated Bresse Chicken —
Herb Labneh — Turmeric Quinoa —
Cucumber — Bell Pepper

SHIBUYA SALMON WRAP — 17
Salmon — Herb Labneh — Furikake —
Cucumber

CHICKEN CAESAR SALAD — 19
Kimchi-Marinated Bresse Chicken —
Little Gem — Parmesan — Caesar Dressing —
Sourdough Croutons — Crispy Buckwheat

Add Half Avocado — +4
Add Two Mollet Eggs — +5

THE BRICK BOWL — 18
Seasonal Greens — Avocado —
Turmeric Quinoa — Edamame —
Fresh Herbs — Crispy Vegetables —
Hemp Seeds

CHOOSE YOUR DRESSING
Smoky Clementine — Red Thai Curry —
Tahini & Lime

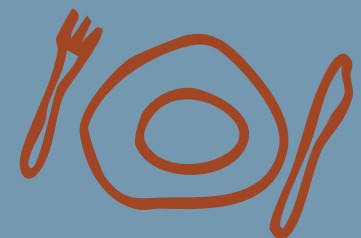
ADD PROTEIN
Two Mollet Eggs — +5
Kimchi-Marinated Bresse Chicken — +6
Smoked Salmon — +7

Our ethos

We always do our best to support and respect local producers, ensuring the highest quality and freshest ingredients.

ALLERGEN LIST AVAILABLE ON REQUEST.

Please inform our team of any allergies or intolerances — we will always do our best to adapt where possible.



THE PREP KITCHEN
X THE BRICK

SEASONAL FOOD

All Day Brunch

6-MINUTE FARM EGG — 8.5
Sourdough Soldiers — Whipped Butter

AVOCADO — 8
Furikake — Sudachi Shoyu

FOCACCIA & WHIPPED BUTTER — 6

SUNNY SIDE UP — 21
Van Tricht Aged Cheddar — King Oyster
Mushroom — Fennel Salsiccia — Chipotle

PREP'S FRENCH TOAST — 19
Blueberries — Red Fruit Jam —
Amalfi Lemon Curd

SMOKED SALMON BRIOCHE — 25
Bordier Algue Butter — Furikake —
Belgian Labneh — Sudachi Shoyu

MEATLOAF FOCACCIA — 22
Thai Basil Pesto — Endive — Red Curry

CHICKEN CAESAR SALAD — 19
Kimchi-Marinated Bresse Chicken —
Little Gem — Parmesan — Caesar Dressing —
Sourdough Croutons — Crispy Buckwheat

Add Half Avocado — +4
Add Two Mollet Eggs — +5

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Fresh Herbs — Crispy Vegetables —
Hemp Seeds

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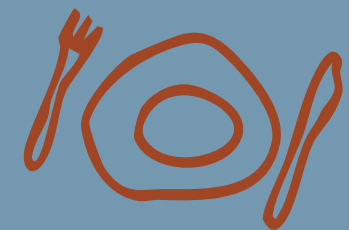
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