SEASONAL FOOD

NORTH SEA CRAB ON SOURDOUGH — 25
Curly Kale – Panang – Butternut

DIERENDONCK COPPA BUN — 25
Scrambled Eggs – Habanero Jam – Herb Salad

SMOKED HALIBUT — 23
Brioche – Labneh – Spicy Calabrian Sausage

MOLLET EGGS — 19
Hokkaido Pumpkin – Jalapeño – White Miso

CARAMELLE DI OSSOBUCO — 28
Bergamot Beurre Blanc – Sage – Celeriac – Gremolata

CELERIAC VELOUTÉ — 15
White Miso – Truffle

FRENCH TOAST — 20
Love Compote – Pistachio – Maple

ON THE SIDE

TOASTED SOURDOUGH OR FOCACCIA — 6
Whipped Butter

DESSERT

DARK CHOCOLATE MOUSSE — 9
Dolio EVOO – Smoked Maldon

COTSWOLDS APPLE — 12
Puffed Pastry – Cinnamon – Vanilla



DRINKS

We believe real connections don't need alcohol.
That's why we keep things clear, refreshing and alcohol-free.

SPECIALTY COFFEE & DRINKS

Espresso — 3
Doppio — 4
Americano— 3.5
Filter — 3.7
Cortado — 3.5
Cappuccino — 3.8
Flat White — 4.5
Latte — 4.5

Matcha Latte — 6
Chai Latte — 5.5
Baked Brioche Latte — 6
Hot Chocolate — 6

EXTRAS

Extra Shot — 1
Make it iced — 0.5
Plant-Based Milk — 0.5
Oat / Coconut / Pea
SYRUP — 0.5

TEA — 460 ml

Green Gyokuro — 6
White Yunnan — 6
Jasmine Phoenix — 5
Black Golden Nepal — 5

WATER

Acqua Panna 0.5 L — 6
San Pellegrino 0.5 L — 6

SEASONALS

SPARKLING PEAR — 7
Pear – Sage – Lemon

SPARKLING CRANBERRY — 7
Cranberry – Rosemary – Lime

HOUSE JUICE — 8
Carrot – Apple – Lemon – Ginger