

TEMPLE & CHAPON

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Matcha Latte 8

Detox
spinach, apple, celery, green cabbage, cucumber 11

Good Glow
orange, carrot, apple, ginger & lemon 10

STARTERS

Chicken Cromesquis
smoked paprika mayonnaise, herb salad 9

Potato Waffle
confit squash, pumpkin seed praline, horseradish whipped cream 10

Shrimp Tacos
crispy shrimp, avocado, pickles, red cabbage & lime 14

Roasted Parsnips
chimichurri sauce 8

Vegetable Velouté
fresh goat cheese & toasted hazelnuts 16

MAINS

Cobb Salad
kale, quinoa, avocado, feta, apple, cranberries & pecans 19

Avocado Toast
dark rye bread, cream cheese, spinach, poached egg & avocado 17

Lobster roll
soft brioche bun, lobster, avocado & honey mustard 29

NYC Bagel
Salmon, cream cheese, arugula, confit tomatoes,
pickles & lemon 19

Smash burger
Angus beef steak, cheddar, caramelized onions & barbecue sauce 19

Pancakes, bacon, eggs & aged cheddar 18

SWEET TREATS

Pancakes
blueberries, jam & crème fraîche 13

Banana Bread
Toasted, peanut butter & salted butter caramel 10

Mixed red berries bowl 15

Seasonal Fruit Bowl
Fromage blanc & fresh fruit 15

XL Double Chocolate Brownie
vanilla ice cream 14

Chia Pudding
Coconut & passion fruit 11

Pastries & bread, jam, honey & butter 8

EGGS ANY STYLE

2 Organic Eggs, Your Way
fried, soft-boiled, poached, scrambled, or classic omelette 12

Egg white omelette with herbs and spinach 13

Eggs Benedict
poached eggs, hollandaise sauce, English muffin, bacon or salmon 19

SIDES

Baby Gem Lettuce, olive oil & lemon 7

Mashed Potatoes, tartar sauce 7

Smoked salmon 9

Crispy bacon 6

Smoked pastrami 7

DRINKS

Espresso, decaffeinated coffee 4

Long black coffee 5

Americano, Double espresso 5

Latte 7

Cappuccino 6

Hot chocolate 8

Selection of Kodama teas and infusions 6

All of our products (seasonal) are sourced by our chef and come from small producers who follow a sustainable farming approach

Price in euros / service included