

FOOD



BREAKFAST

Coco Complet
Sourdough bun with butter, cheese and jam
Juice & Coffee
140

Soft boiled egg
25

Croissant
40

Pain au chocolat
40

LUNCH SPECIALS

12.00-14.30

Vitello Tonnato
Grilled veal with tuna sauce and rocket salad
140

Burrata Salad
Pumpkin, argula, radichio, pistachio and pink
grape vinaigrette
135

Tuna Salad
Archichokte, green beans, tuna confit and egg
145

Crab, avocado and tomato on
grilled sourdough bread
135



BAR MENU

Grilled sandwich with mustard, ham, cheese and tomato
95

Grilled sandwich with mozzarella, pesto and tomato
95

Anchoives with bread
135

Cheese Platter 3 pieces
150

Assiette de Charcuterie
195

Sourdough bread with olive oil
40

SWEETS

Macarons 1 piece
25

Petit fours 3 pieces
75

BEVERAGES



JUICE & LEMONADE

Apple, orange or pink grapefruit juice
40

Elderflower, yuzu, lemon or blood orange lemonade
45

Filtered water - still or sparkling
25

DRINKS & WINE

Mimosa - orange or grapefruit
110

Spritz - choose between:
Aperol, Lillet or Limoncello
125

Vermouth - choose between:
Bordiga Rosso, Bordiga Bianco, Vermouth Moderne
or Chianto Vergano
85/100/150

Gl. Cremant Brut Nature
100

BEER

Draft beer
Tuborg Pilsner, 1664 Kronenbourg Blanc, Yakima IPA
65

GLØGG

Traditional mulled wine
85

Christmas spiced apple "toddy"
85
add rum
+30

COFFEE & TEA

Slayer espresso
30

Americano
35

Flat white or cortado
40

Cappuccino or latte
45

Matcha Tea or Latte
60

Hot chocolate
50

Tea pot Sing Tehus
Black, white, green, rooibus or herbal mint
50