

BREAKFAST / BRUNCH / LUNCH

A la carte

	american pancakes SWEET (2 pc.) - caramelized white chocolate - curd from passion fruit - fruit - maple syrup	16,20
	american pancakes SAVORY (2 pc.) - crispy bacon - egg sunny side up - maple	15,90
☺	brioche french toast - mascarpone - blueberry caramel - pecan	16,50
	savory oats - cauliflower - oyster mushroom - boiled egg - lemon butter - crispy onion	16,40
	baked polenta toast - 2 poached eggs - sauce benny style - sauteed spinach	15,80
	zucchini pancakes - sauteed mushrooms - sour cream - feta crumbs	17,80
	cilbir egg sunny side up - labneh with candied garlic - dukkah - chili butter - naan bread WITH crispy bacon or WITH sauteed mushrooms	16,80
☺	naan bread - hummus of spinach - burrata - black sesame - herbal salad	17,80
	tortilla - edamamedip - fried eggs - feta	17,20

Sides only with a main dish

sauteed mushrooms	5,00
petite hummus portion	5,00
crispy bacon (fits eeeeverything)	4,80
creamy burrata	7,00
2 eggs scrambled or sunny side up	4,00
extra naan bread	2,50
small yoghurt with granola	6,50
american pancake 1 pc.	4,50
lemon tiramisu	7,50

Combinations

PANCAKE PARTY	25,00
freshly squeezed orange juice	
small yoghurt - granola - homemade jam	
sweet or savory american pancakes	
OLD SCHOOL PARTY	25,00
freshly squeezed orange juice	
2 eggs sunny side up with naan	
savory oats - cauliflower - oyster mushroom - lemon butter - crispy onion	

☺ **All the way brunch** - the reason you're here ;-)

This is partly a sharing concept. The dishes will be placed in the middle of the table so you can have a taste of a lot of different dishes without getting into a food coma. ;-)

freshly squeezed **orange juice**

hot drink of your choice (up until € 1,50 extra cost can apply according to chosen hot drink. Base = americano)

small **yoghurt** - granola - fruit - homemade jam from seasonal fruit

naan bread - **hummus** of spinach - burrata - black sesame - herbal salad

sweet american pancakes - caramelized white chocolate - curd of passion fruit - maple - fruit

lemon tiramisu

EXTRA: cilbir egg sunny side up - labneh with candied garlic - dukkah - chili butter - crispy bacon - naan bread

all the way brunch: € 30,00 per person - minimum 2 people

all the way deluxe (with cilbir egg): € 35,00 per person - minimum 2 people

DRINKS

Refreshing

kombucha ginger and lemongrass	4,80
kombucha blueberries	4,80
filtered still/sparkling water	2,80
filtered still/sparkling water 0,5l	5,00
freshly squeezed orange juice	5,00
grapefruit juice	5,00



Homemade

ice tea from orange, apple, strawberry	4,50
same ice tea with fresh orange juice	4,90
ice tea from lime, lemongrass	4,50
lemonade from rosemary and raspberry	4,50
lemonade from lemon and ginger	4,50
lemonade from blueberry and lime	4,50

Tea

china yunnan green	4,00
<i>green tea. herbal and strong</i>	
english breakfast	4,00
<i>black tea. powerful</i>	
earl grey	4,00
<i>perfumed black tea</i>	
elegance	4,50
<i>strawberries, jasmin and vanilla</i>	
godendrank	4,60
<i>hibisc, apple, rosehip, almond and cherry</i>	
pinoccio	4,50
<i>apple, lemon grass, vitamin C</i>	
wild camomile	4,80
<i>wild camomile. relaxing</i>	



Coffee

americano	3,00
espresso	2,90
espresso macchiato	3,50
deca	3,00
cappuccino	3,60
flat white	4,00
café latte	4,00
mocha latte (cafe latte with chocolate)	4,50
iced latte	4,00
turmeric almond latte	3,70
extra shot espresso	0,50

all of our milk based drinks are made with whole farm milk
we also have almond or oat milk. +0,50

Hot

hot milk with honey	3,00
hot chocolatemilk	3,90
hot chocolatemilk with maltesers	4,50
chai tea almond latte	4,50
dirty chai tea almond latte (with espresso)	5,00
fresh mint tea	4,20
fresh ginger tea	3,50

Apero

prosecco	7,50 - 35,00
rose prosecco	8,50 - 39,00
mimosa	8,00
<i>prosecco with fresh orange juice</i>	
pompelosa	8,00
<i>prosecco with grapefruit juice</i>	
pornstar martini	10,00
<i>vodka - passion fruit - vanilla</i>	
espresso martini	10,00
<i>vodka - arabic espresso - salted butter</i>	



Our ingredients are locally sourced or brought to us via direct trade. Our coffee and tea suppliers buy directly from small farms. These passionate local farmers are giving their best to supply the qualitative products on your plate:

Eggs from Heidi's hoeve eieren (Pittem) 🌱 Meat from Hoeveslagerij De Vierklaver (Lokeren) 🌱 Fruit and vegetables from

'T Groenselof, De Kromme Boom, Champignons De Smet ((Lokeren, Oostakker en Waregem) 🌱 Kombucha from Ferm (Gent) 🌱 Dairy from De Gentse zuivelhoeve 🌱 Sourdough bread from Smørbrød (Gent) 🌱 ... the list is long