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# BRUNCH

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OUR BRUNCH IS SERVED EVERY DAY UNTIL 20:00

## MORNING SANDWICH // 39

Omelet with brioche bun, truffle aioli, tomato and pickles, served with mini salad  
TOPPINGS : CHEDDAR // 8 GOOSE BREAST // 10 SMOKED SALMON // 12

## BREAKFAST AND COFFEE // 69

Two eggs to choose, cream cheese, feta and labneh, tzatziki (fish roe dip), fresh avocado and mini salad,  
served with focaccia / sourdough bread  
EXTRAS : GOOSE BREAST // 10 SMOKED SALMON // 12

## BON-JOURNO // 49

Open butter croissant filled with home made egg salad, smoked salmon, lettuce, tomato, red and green onion, served with a mini salad  
TOPPINGS : AVOCADO // 8  
(IN MEMORY OF KARIN JOURNO)

## GRILLED CHEESE TOAST // 51

Mozzarella, cheddar, parmesan, truffle aioli and cherry tomatoes, served with mini salad

## FRENCH GRILLED CHEESE TOAST // 51

Mozzarella, buche cheese (goat cheese), Bulgarian cheese, pesto, herb aioli and cherry tomato confit with brown kasten bread,  
served with mini salad

## AVOCADO SOURDOUGH // 51

Fresh avocado on top of toasted sourdough bread with truffle aioli, roasted cherry tomatoes, red onion and fried egg, served with mini salad

## EGGS BENEDICT // 64

Two poached eggs on top of toasted brioche with smoked salmon / goose to choose and hollandaise sauce, served with mini salad

## SALMON BAGEL // 54

Smoked salmon with American bagel, cream cheese, capers, red onion and rocket leaves, served with mini salad

## FRENCH TOAST // 53

Milk and cinnamon - soaked brioche, fried with butter and served with seasonal fruit, maple syrup,  
powdered sugar and mascarpone cream

ALL TYPES OF BREAD CAN BE REPLACED WITH GLUTEN - FREE BREAD

## BRUNCH ATMOSPHERE

MIDORI SOUR // 47

ESPRESSO MARTINI // 46

MIMOSA // 46

APEROL SPRITZ // 48

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# FOOD

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## ENTREES

### FOCACCIA AND CHEESE // 36

Sofia sheep cheese, olives mix, shipka pepper, olive oil and tomato salsa

### LABNEH // 38

Tomato salsa, zaatar and olive oil, served with focaccia

### EGGPLANT CARPACCIO // 44

Almonds, cilantro, radish, rocket leaves, chili, cherry, tahini, served with focaccia sticks

### BEETS // 39

Walnuts, rocket leaves, beet yogurt, salty cheese, olive oil and lemon

### DOLMAS (filled grape leaves) // 46

Served on tzatziki with olive oil and tomato salsa

### LIVER PATE // 46

With butter and date honey, served with homemade cherry tomato jam

### FRIED CAULIFLOWER // 42

Served on top of labneh, tomato salsa, green onion and sumac

### POLENTA BALLS // 46

Crispy, served on top of burnt tomato butter, parmesan, truffle aioli, basil oil and chives

### GREEN BEAN SNACKS // 36

Fried with spicy coating

### BELGIAN FRENCH FRIES // 42

Crispy Belgian waffle-shaped potato fries served with truffle aioli, cheddar sauce and parsley

### FRENCH FRIES // 34

Served with grated feta and parsley

## MEAT

### BURGER // 65

200gr beef patty, lettuce, tomato and red onion, served with our house dips, mashed potatoes / French fries / white rice

### ROTCHBURGER // 79

200gr beef patty, goat cheese, cherry tomato jam, fresh avocado, lettuce, tomato and onion, served with mashed potatoes / French fries / white rice

### VEGAN BURGER - REDEFINE MEAT // 67

Lettuce, tomato and red onion, served with French fries / white rice and tahini

### CHICKEN CIABATTA // 58

Chicken breast, lettuce, tomato, red onion and herb aioli, served with mashed potatoes / French fries / white rice

### SCHNITZEL CIABATTA // 58

Lettuce, tomato, red onion and herb aioli, served with mashed potatoes / French fries / white rice

### ROASTBEEF CIABATTA // 59

Lettuce, tomato, red onion, fried onion and chipotle aioli, served with mashed potatoes / French fries / white rice

### FRANKFURT // 62

Giant Chorizo sausage in a pretzel dough croissant, sauerkraut and mustard, served with mashed potatoes / French fries / white rice

### CHICKEN BREAST // 65

Plancha-seared chicken breast, served with mashed potatoes / French fries / white rice and mini salad

### SCHNITZEL // 65

Served with mashed potatoes / French fries and mini salad

### ROASTBEEF // 65

Stir fried roast beef strips with onion and chives, served on mashed potatoes / white rice

TOPPINGS : CHEDDAR // 8 FRIED EGG // 8  
GOOSE BREAST // 10

## CRUDO

### BEEF CARPACCIO // 56

Rocket leaves, olive oil, balsamic vinegar and parmesan, served with focaccia sticks

### FISH BRUSCHETTA // 64

Tomato salsa, kalamata olives, cilantro, parsley and chili

### FISH CEVICHE // 58

Served on labneh cheese, cilantro, mint, green onion, red onion, hot chili and seasonal fruit

### FISH SASHIMI // 62

Citrus soy, lemon and orange zest, chili, red onion, blanched almonds and basil flowers

## DAIRY

### GNOCCHI // 62

Served with cream chestnut sauce, mushrooms, truffle, nutmeg, parmesan and chives

### TORTELLINI // 64

Cheese and mangold filling, served on top of burnt tomato butter, parmesan and chives

### HANDMADE RAVIOLI // 64

Sweet potato filling, served with cream pesto sauce, parmesan and chives

### RADIATORI // 58

Hand made pasta with sauce to choose

### LINGUINI // 64

Hand made pasta in roasted cherry tomato sauce, butter, garlic, thyme, served with ricotta cheese, lemon zest and truffle

### GRILLED CHEESE TOAST // 51

Mozzarella, cheddar, parmesan, truffle aioli and cherry tomato confit served with white kasten bread and mini salad

### FRENCH GRILLED CHEESE TOAST // 53

Mozzarella, buche cheese (goat cheese), bulgarian cheese, pesto, herb aioli and cherry tomato confit with brown kasten bread, served with mini salad

### NAPOLETANA // 56

Hand made sourdough pastry, tomato sauce, mozzarella, parmesan and fresh basil

## GREENS

### HEALTH SALAD // 62

Quinoa, black lentils, sweet potato cubes, walnuts, peanuts, cucumber, carrot, tomato, red onion, cranberry, mint, parsley, tahini and dates honey

TOPPINGS: SCHNITZEL / CHICKEN BREAST // 14

### GREEK SALAD // 57

Cherry tomato mix, cucumber, red onion, kalamata olives, parsley and Sofia sheep cheese, served with focaccia stick

### CAESAR SALAD // 59

Lettuce hearts, cherry tomatoes, aged parmesan, croutons, Caesar sauce with honey and balsamic vinegar, served with soft boiled egg

TOPPINGS: SCHNITZEL / CHICKEN BREAST // 14

### SALANOVA SALAD // 56

Salanova lettuce, endive leaves, seasonal fruit, sugared pecan, walnuts, maple lime sauce and grated feta cheese

### THAI SALAD // 62

Papaya, carrot, cherry tomatoes, radishes, red chili, green onion, cilantro leaves, green beans and peanuts with traditional Thai sauce

### BURRATA SALAD // 69

Cherry tomato mix, reduced balsamic vinegar, zaatar vinaigrette, rocket leaves and sugared pecans

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# DRINKS

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## DRAFT BEER (410ML)

Carlsberg // 31

Tuborg // 31

Weihenstephaner // 33

## BOTTLED BEER

Goldstar // 30

Beck's // 30

Corona // 34

Liefmans // 35

Shikma IPA // 37

Somersby(gluten free) // 30

## VODKA

Smirnoff // 20/38

Ketel One // 24/46

Belvedere // 27/52

## GIN

Gordon's // 20/36

Tanqueray // 22/42

## RUM

Captain Morgan Silver // 22/42

Captain Morgan Spiced // 20/38

## TEQUILA

Don Julio Silver // 30/58

Cuervo Silver // 20/38

Casamigos blanco // 28/54

Patron Silver // 28/55

Patron Anejo // 33/62

## ANISE

Elite Arak // 16/30

Ouzo 12 // 19/36

## APERITIF

Campari // 19/36

Galliano L'aperitivo // 19/36

Martini Rosso // 16/34

Martini Bianco // 16/34

Aperol // 19/36

## DIGESTIF

Chartreuse // 35/68

## WHISKEY

Bushmills // 20/37

Johnnie Walker Black Label // 25/48

Johnnie Walker Blonde // 20/38

Glenfiddich 12 // 27/52

## COGNAC

Hennessy VS // 32/60

Hennessy VSOP // 69

Hennessy XO // 220

## LIQUEUR

Limoncello Villa Massa // 22/42

Midori // 19/36

Feigling // 19/36

Flavored Van Gogh // 27/52

Coca Cola // 15

Coca Cola Zero // 15

Sprite // 15

Sprite Zero // 15

Fuze Tea Peach // 15

Nordic Soda // 12

Ferrarelle Soda - lightly sparkled // 14

Neviot Mineral Water // 11

Lemonade Glass // 11

Grape Juice // 15

Orange Juice Glass (natural) // 13

## WARM DRINKS (SERVED UNTIL 20:00)

Short Espresso // 8

Long Espresso // 9

Double Espresso // 10

Americano // 12

Cold Americano // 12

Cappuccino // 14

Cold Coffee // 14

Turkish Coffee // 9

Tea with Mint // 10

Ginger, Lemon and Honey Infusion // 12

Green tea Infusion // 12

Hot / Cold chocolate // 14

Matcha Latte // 22

Cold Matcha // 22

Soy milk / oat milk / low fat milk to  
choise



## WINE NOT?



### WHITE

Artisanal (kosher) // 44/170  
Gewurztraminer, Israel

Artisanal (kosher) // 44/170  
Shardone, dry, Israek

Pinot Grigio // 44/170  
Pinot Grigio, semi-dry, Italy

Famille Bougrier // 46/185  
Sauvignon blanc, dry, France

Chablis // 53/225  
Chablis, dry, France

### RED

Artisanal (kosher) // 44/170  
Cabernet Sauvignon, dry, Israel

Famille Bougrier // 44/170  
Pinot Noir, dry, France

### ROSE

Artisanal (kosher) // 46/185  
Barbera, dry, Israel

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# DESSERTS

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## FRENCH TOAST // 49

Milk and cinnamon - soaked brioche, fried with butter and served with seasonal fruit, maple syrup, powdered sugar and mascarpone cream

## THE SICILIAN // 53

Kadaif, caramel cream, mascarpone and caramelized banana

## CREME BRULEE // 52

French creme brulee, kadaif bottom, salted caramel and vanilla ice cream

## THE WHITE LUTOS // 51

Lutos cookies crumble, cream cheese, white chocolate and lutos ganache

## CHOCOLATE FUDGE (gluten free) // 52

Rich mellow chocolate fudge, served with a scoop of vanilla ice cream

## OREO'S CHEESE CAKE // 53

Baked cheese cake on cookies crumble and whipped vanilla Oreos cream

## CRACK PIE // 51

Crispy oatmeal cookie, caramel toffee sauce on salted caramel, served with a scoop of vanilla ice cream

## CHOCOLATE PIE (vegan) // 52

Chocolate crispy dough, chocolate cream and whipped chocolate ganache

## VANILLA ICE CREAM SCOOP // 11

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# COCKTAILS

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HENRI IV // 54	Gin, green Chartreuse, bitter celery, lime, tonic water
LEGALLY BLONDE // 48	Citrus peel- soaked gin, mango nectar, peach, fresh lemon, mint
VERANO // 52	Rum, mango nectar, peach, Galliano L'aperitiv, lime
KAZABLAN // 49	Arak, pomegranate nectar, passion fruit, lime
BETTY BOOP // 58	Belvedere vodka, Passoa liqueur, Limoncello, lime
TULIP FEVER // 51	Gin, lychee liqueur, pink lemonade, lime
QUEEN ELIZABETH // 52	Silver Tequila, pineapple, citrus lychee liquor, blue kirsau, lime
PAX ROMANA // 54	Vodka, St Germain liqueur, strawberry syrup, cranberries, aquafaba
RENAISSANCE // 51	Whiskey, amaretto, citrus liquor, aquafaba
FLORA // 49	Arak, coriander, mint, cucumber, mojito syrup, passion fruit, lime
VIOLET // 54	Vodka, St. Germain liquer, triple sec, lime, aquafaba



## NON-ALCOHOLIC COCKTAILS

EAST VIRGINIA // 32	Mango, limonana (lemon-mint), rose water and lime
WEST VIRGINIA // 32	Limonana (lemon-mint), berries, strawberries and lime