

MENU

Small plates

V **HOMEMADE BREAD and BUTTER** 2.50\$
add homemade peanut butter or
Allô Simone chocolat hazelnut spread
(+1.50)

V **HOMEMADE YOGURT/GRANOLA/COMPOSITE** 5\$

V **RYE CREPE**
with cheddar and chives

V **GF MIMOSA EGGS with FRESH HERBS** 5\$

GF LF SALMON GRAVLAX 10.\$
served with lemon and capers

V **ORGANIC TOMATOES** from 9.\$
LA FERME LA CACHE VERTE / BASIL
served with homemade bread

GF **CHIMICHURRI SALMON** 12\$

LF **SALMON TARTARRE** 15\$
served with croutons

V **GF** **COLD ROASTED ZUCCHINI/MINT** 8\$

V **GF** **SPICY ROASTED POTATOES** 6\$
served with homemade lemony mayo

V **GF** **SPICED ROASTED VEGETABLE** 12\$
COUSCOUS

V **TOMATO/MAYO/ARUGULA** 6\$
HALF SANDWICH

V **GF** **GREEN SALAD** with 6\$
parmesan, lemon vinaigrette, fresh herbs

V **DAHL SOUP** 5\$

Waffles

GRAVLAX WAFFLE 19.\$
with labneh, avocado, poached
egg and baby spinach

V **WAFFLE with POACHED EGG** 16.\$
with labneh, avocado, baby spinach

V **SWEET WAFFLES** 3.50\$

-brown sugar 6.50\$

-peanut butter/banana 7.50\$

-maple syrup and salted butter 8.50\$

-Allô Simone spread, roasted hazelnut

Desserts

V **TRIPLE CHOCOLATE-HAZELNUT COOKIE** 1/3.50
with melting middle of Allô Simone spread 3/9.00

V **LEMON CURD** 5.50\$
with a cookie

V **GF** **COCONUT RICE PUDDING** 5.50\$
with raspberry coulis

ICE CREAM and SORBET 4.\$
SELECTION - LES GIVRES.

Extra

POACHED EGG 2.\$

HOMEMADE LEMONY MAYO 1.\$

HOMEMADE LABNEH 3.50\$

CROUTONS (2) 1.50\$

LEGEND

V Vegetarian GF Gluten free
VG Vegan LF Lactose free