

# KRVN

— *bar* —

## MENU

spring / summer

*Dear Guests!*

*We present to you our new menu – a combination of caravan classics and original recipes from @gotujzdiego.*

**FOR GROUPS OF 6 OR MORE WE ADD A 10% SERVICE FEE TO THE BILL.**

*We serve breakfast every Saturday and Sunday from 10:00 to 13:00!*  
**And coffee for 5!**



## **BURGERS**

*They've been with us since day one. The secret to their flavor? Our signature sauces, a buttery roll from the local bakery @**bulkatarta**, and perfectly cooked meat for every serving.*

*Want plant-based? We do it! Every burger can be made with a Linda McCartney patty.*

### **add**

fries or salad 8  
sauce 4

### **CLASSIC 47**

with beef or vegetable cutlet, mimolette cheese, mustard sauce, red onion, bacon, raspberry tomato, pickled cucumber and lettuce  
**(meat \ vege)**

### **EGG CLASSIC 48**

with beef or vegetable cutlet, fried egg, mimolette cheese, mustard sauce, red onion, bacon, raspberry tomato, pickled cucumber and lettuce  
**(meat \ vege)**

### **HALLOUMI BURGER 47**

with breaded halloumi, grilled pineapple, pickled red cabbage, peanuts and cucumber, coriander and chili mayo  
**(vege)**

### **THAI BURGER 48**

with Thai marinated beef, fried egg, pickled vegetables, coriander, peanuts, satay sauce, peanut sauce and chives.



## **ASIAN SANDO** **SANDWICHES**

add  
fries or salad 8  
extra sos 4

### **SANDO WITH PRAWNS IN PANKO 45**

with green cucumber, red onion, cabbage, wasabi mayonnaise and chives in buttered shokupan bread.

### **TERIYAKI CHICKEN SANDO 45**

with grilled chicken breast, teriyaki sauce, soft-boiled egg, romaine lettuce, and lime mayonnaise. Swap the chicken for tofu.  
**(meat / vege)**

## **CARAVAN BOWLS**

### **BOWL WITH THAI PRAWN 45**

with jasmine rice, grilled pineapple, green cucumber, edamame, pickled vegetables, coriander, mint and red curry sauce.

### **BOWL TERIYAKI CHICKEN 45**

with jasmine rice, teriyaki chicken, grilled broccolini, carrots, sesame seeds, green cucumber, shiatke mushrooms and lime sauce.

### **BOWL VEGE 45**

with homemade falafel, pink labneh, pearl couscous with herbs, olives, grilled zucchini, and pomegranate coleslaw. **(vege)**

## **TRAYS AND BOWLS**

Order a few, place them in the middle, and enjoy them together – just the way you like them.

### **CHICKEN SATAY SKEWER 31**

with peanut sauce, red onion, cucumber, coriander and lime

### **CRUSHED CUCUMBER 18**

with chili flakes, roasted sesame seeds, soy sauce and Sichuan pepper **(vege)**

### **PINK LABNEH WITH VEGETABLES 29**

with zucchini, green and sugar peas, asparagus, garlic and dill oil - served with bread **(vege)**

### **CROQUETAS WITH TRUFFLE 21**

potato balls with truffle, mature cheese, cream and chives **(vege)**

### **TOMATOES WITH GOAT CHEESE 29**

with salsa verde, croutons and basil **(vege)**

### **FALAFEL 31**

with creamy labneh, salsa verde, pickled onion, mint and za'atar spice **(vege)**

### **EGGPLANT RED CURRY 37**

with sesame, edamame, sugar snap peas, coriander, lime and jasmine rice **(vege)**

### **PANKO PRAWNS 32**

with mango chili sauce and mint

### **CAULIFLOWERS 26**

cauliflower florets, sweet sauce with gochujang, cabbage and cilantro **(vege)**

### **YOUNG CABBAGE IN CHILI 29**

with conical cabbage in chili oil, soy sauce, honey and coriander yogurt **(vege)**

### **FRIES WITH OYSTER MUSHROOM 33**

with fried oyster mushrooms, edamame, chives, vegan mayo and hoisin **(vege)**

### **KOREAN FRIES 33**

with kimchi, cheddar, bacon, chives and mayo chili oil sauce

## **SOUP**

Ask the staff about the current offer.  
Some items are available seasonally.

### **COLD GREEN ASPARAGUS SOUP 24**

with green peas, tahini paste, plant-based cream, cherries and chives **(wege)**

### **BEETROOT COLD SOUP WITH POTATOES 24**

with beetroot, beetroot leaven, kefir, radish, garlic, dill oil and boiled egg **(wege)**

### **TOMATO CREAM WITH TOAST 24**

with olive oil, served with crispy toast with stringy cheese **(wege)**

### **HOLIDAY CHOWDER WITH ZUCCHINI AND GRILLED PEAS 24**

with corn, cauliflower, leek, garlic, cream and dill oil **(wege)**

## **SNACKS**

### **NUTS 17**

peanut, salted (150 g)

### **ITALIAN OLIVES 19**

green (150 g)

### **FRIES 17**

Choose your sauce:  
chili mayo, truffle mayo, ketchup,  
mustard mayo, lime mayo

## **DESSERTS**

### **CHOCOLATE SOUFFLE 18**

with fruit puree

### **VANILLA CREAM WITH RHUBARB AND STRAWBERRY 24**

with real vanilla, hibiscus rhubarb, strawberry and almond crumble

## **FOR DOGS**

### **DOG BUFET 15**

rice, beef, egg yolk and carrot

## WHITE WINES

### **SEASALTER/SIMONSVLEI 34/190**

Sauvignon Blanc combines citrus, tropical fruits, and subtle marine minerality. Its refreshing finish makes each sip reminiscent of an ocean breeze.  
South Africa

### **MUSCAT/DOM C CHARBIELIN 32/180**

A dry white from Poland with intense notes of ripe peaches, lime, and delicate floral accents.  
Opole Region

### **JOHANNITER/MODERNA 32/180**

A fresh, dry, Polish, white with notes of citrus and green apple, with a light body and a crisp finish.  
Trzebnickie Hills

### **RIESLING/MARCINOWICE 34/190**

Elegant and more complex, with notes of apricot, sage, and ripe citrus, highlighted by a mineral accent.  
Lubuskie Voivodeship - semi-dry

### **WILD RIESLING/SILESIA 32/180**

Orange, macerated on peels. Notes of dried citrus peel, tea, and herbs, with a slight tannin.  
Lower Silesian

## SPARKLING WINES

### **SU ALTO/L'ANTICA 30/160**

A natural, slightly sparkling, dry wine from Veneto. Fresh, citrusy, and invigorating.

## RED WINES

### **PRIMITIVO/RIPORTA 28/150**

A lush aroma of forest fruit with a hint of vanilla. Full-bodied on the palate, with a predominance of cherries and a hint of sweet oak. Aged for 8 months in barrels.  
Italy

### **LAMBRUSCO/TERRE DEL PIO 25/130**

A lightly sparkling, juicy wine full of dark summer fruits. Perfect for summer evenings.  
Italy

*We've also got a few off-menu wines – ask the staff*

KRVN

## **0% ALCOHOL-FREE WINES**

ASK THE STAFF ABOUT  
CURRENT NON-ALCOHOLIC  
WINES

## **WINES BY THE CARAFFE**

250 ml / 500

### **RED 40/69**

(red, dry, Italy, 11%)

### **WHITE 40/ 69**

(white, dry, Italy, 11%)

### **FRIZZANTE 40/69**

### **MARTINI PROSECCO 50/80**

## **TAP BEER**

**CRAFT BEER 19/21** (4-8%)

**CRAFT LAGER 16/18** (4,9%)

**CYDER 20/22** (4,7%)

## **BEER**

### **CRAFT BEER 22**

(ask about available types of beers)

### **CZECH LITOVEL 18**

(4,8%)

### **LITOVEL DARK CITRON 18**

(4,8%)

## **BEER 0%**

**HOLBA FREE 17** (>0,5%)

**LITOVEL DARK CITRON 0%  
18**

### **CRAFT BEER 0% 22**

(ask about available types of beers)

## BUBBLES

### **APEROL SPRITZ 36**

Aperol, sparkling wine, orange,  
sparkling water (350ml)

### **HUGO SPRITZ 36**

Natural elderberry syrup, Frizzante,  
lime juice, mint (350ml)

### **LIMONCELLO SPRITZ 36**

Limoncello Pallini, citrus fruits, sparkling wine,  
kaffir cordial (350ml)

### **MARTINI BIANCO & TONIC 36**

Martini Bianco, Tonic Fever Tree, lime juice  
(350ml)

### **MARTINI FIERO & TONIC 36**

Martini Fiero, Tonic Fever Tree, orange  
(350ml)

### **BELLINI 19**

Frizzante, strawberry puree  
(150ml)



## COFFEE/TEA/INFUSION

(served with a cookie)

Beans from the Wrocław-based specialty roastery  
**Figa**. All coffees are prepared using a **double  
espresso**.

oat/almond milk added 1,-  
add syrup 1,-

### **DOPPIO 12**

### **AMERICANO 14**

### **CAPPUCCINO 16**

### **LATTE 17**

### **A POT OF TEA 17**

(green, black, fruit)(400ml)

### **MOROCCAN TEA 20**

(400ml)

### **HERB INFUSION 25**

thyme, mint, rosemary, natural lemon balm juice  
- honey served separately (600ml)

### **GINGER INFUSION 25**

grated ginger, lemon juice, natural ginger juice -  
honey served separately (600ml)

## CLASSIC COCKTAILS

### **DEWAR'S WHISKY SOUR 38**

Dewar's 12 YO, lemon juice, sugar syrup and egg white, with drops of Angostura – a creamy classic.  
(270 ml)



### **BOMBAY & TONIC 38**

A combination of Bombay Sapphire gin, Fever Tree tonic and lime, with a hint of burnt cinnamon.  
(380 ml)  
dod shot of gin 18,-



### **PORNSTAR MARTINI 45**

Grey Goose vodka infused with vanilla for two weeks, combined with Pessoa liqueur, passion fruit puree, and lime.  
Served with sparkling frizzante.  
(325 ml)



### **DIRTY MARTINI 38**

Bombay Gin, Extra Dry Martini and a dash of olive juice, with a slightly salty accent of green olives – a classic, elegant cocktail. (180 ml)



### **BACARDI CUBA LIBRE 36**

A classic combination of Bacardi Carta Oro rum, fresh lime and Coca-Cola – refreshing, sweet and citrusy  
(380 ml) add a shot of rum 15,-



### **BACARDI DAIQUIRI 30**

A fresh combination of Bacardi Carta Blanca rum, lime juice and sugar syrup – light, citrusy and perfectly balanced.  
(180 ml)



### **BACARDI MOJITO 37**

A refreshing combination of Bacardi Carta Blanca rum, fresh mint, lime, sugar syrup and sparkling water – a classic straight from Cuba.

added fruit puree:

\*strawberry / apricot / mango puree



### **FRENCH 75 38**

A combination of Gunpowder Orange gin, frizzante, lemon juice, garnished with a maraschino cherry – a light, elegant and refreshing cocktail. (180 ml)



### **COSMOPOLITAN 38**

A fresh blend of Grey Goose, Cointreau, cranberry juice and lime juice – light, citrusy and fruity  
(180 ml)



### **ESPRESSO MARTINI 40**

A blend of Grey Goose vodka, espresso, and Borghetti liqueur with a touch of simple syrup. An intense, velvety cocktail that pleasantly invigorates. (180 ml)



### **PALOMA 41**

Patron Tequila with fresh grapefruit juice and lime with a dash of simple syrup – a refreshing, slightly tart cocktail with a Mexican twist. (240ml)  
dodge shot patron 29,-



### **OLD FASHIONED 47**

Classic cocktail with Angel's Envy Kentucky Straight bourbon, enriched with Angostura bitters and cane sugar, served with a maraschino cherry. (130 ml)



### **MARGARITA 36**

Classic Margarita with 1800 Silver tequila, Cointreau liqueur and fresh lime juice, served with salt on the rim of the glass (180 ml)



### **NEGRONI RUBINO 37**

Bombay Sapphire, Martini Riserva Speciale Rubino and Martini Bitter with the addition of Angostura – a classic, dry, spicy and fruity cocktail with an intense character. (90 ml)



### **SANTA TERESA 40**

A blend of Santa Teresa 1796 rum with Martini Bitter, grapefruit and lime juice, and simple syrup. This cocktail combines the tartness of the fruit with the bitter, complex notes of the bitter and the velvety texture of the rum. (180 ml)



### **LONG ISLAND ICE TEA 52**

Bacardi, Cointreau, Tequila 1800, Bombay, Baczewski and Coca-Cola – a strong, refreshing mix with a hint of citrus. (450 ml)



### **DARK N STORMY 38**

Bacardi Negra dark rum combined with spicy Fever-Tree ginger tonic and a splash of Angostura – an intense, spicy cocktail with a distinctive character. (300 ml)  
Add rum shot 15.00



## **SHOTS**

(4 x 50 ml)

### **BACARDI PASSION FRUIT 55**

Bacardi Caribbean, passion fruit puree,  
lemon juice, sugar syrup

### **STRAWBERRY JÄGER 55**

Jagermeister, raspberry puree,  
lemon juice, sugar syrup

### **BACARDI PINEAPPLE 55**

Bacardi Carta Blanca, pineapple juice,  
cranberry juice, lemon juice, sugar syrup

### **TEA SHOTS 55**

Dewars 8, Cointreau,  
green tea cold brew, lemon juice

## **JUGS**

(1L)

### **APEROL SPRITZ 85**

Aperol, Frizzante, orange,  
sparkling water



### **HUGO SPRITZ 85**

Natural elderberry syrup,  
0% Frizzante, lime juice, mint

### **MARTINI FIERO & TONIC 85**

Martini Fiero, Tonic, orange

### **APRICOT CIDER 60**

Cider, apricot puree, mint, citrus, limo

### **SUMMER BEER 60**

Lager, strawberry puree, mint, citrus,  
lemon balm syrup



## COCKTAILS 0%

### **PINK SOUR N<sup>o</sup> ALKO 37**

BTTR Aperitif 0%, strawberry puree, lemon juice, simple syrup, egg white (280 ml)



### **YUZU N<sup>o</sup> ALKO 35**

ISH Mexico 0%, yuzu syrup, mango puree, lime juice (280 ml)



### **GIN & TONIC N<sup>o</sup> ALKO 37**

ISH Gin 0%, lime juice, fever tree tonic (280 ml)



### **MOJITO N<sup>o</sup> ALKO 32**

add puree 2,- truskawka|mango (400 ml)



### **MARTINI & TONIC N<sup>o</sup> ALKO 75**

Martini Vibrante, Tonic, orange (1l)



## BUBBLES 0%

### **APEROL SPRITZ N<sup>o</sup> ALKO 33**

Aperol syrup (0%), sparkling wine (0%), orange, sparkling water



### **HUGO N<sup>o</sup> ALKO 33**

Natural elderberry syrup, 0% Frizzante, lime juice, mint



### **LIMONCELLO N<sup>o</sup> ALKO 33**

Frizzante 0%, Limoncello 0%, citrus fruits, sparkling water



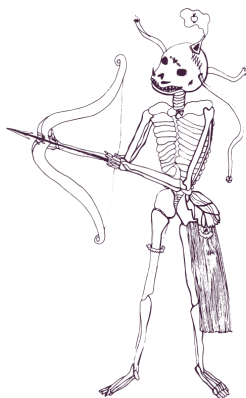
### **MARTINI & TONIC N<sup>o</sup> ALKO 32**

Martini Vibrante, Tonic, orange



### **BELLINI N<sup>o</sup> ALKO 19**

Frizzante 0%, strawberry puree



## DRINKS

### **APPLE JUICE 15**

local pressed juice 100%  
(300 ml)



### **SQUEEZED JUICE 20**

orange / grapefruit / mix  
(300 ml)



### **APRICOT LEMONADE 26**

Natural chamomile syrup, apricot puree,  
lemon juice, sugar syrup, water  
(500 ml)



### **STRAWBERRY LEMONADE 26**

Natural lemon balm syrup, strawberry puree,  
lemon juice, sugar syrup, water  
(500 ml)



### **PINEAPPLE LEMONADE 26**

natural pineapple juice, kaffir lime cordial,  
lemon juice, sugar syrup, water  
(500 ml)



### **MATCHA LEMONADE 26**

matcha, lemon juice, sugar syrup,  
water (500 ml)



### **CLASSIC LEMONADE 23**

lemon juice, mint, sugar syrup, water  
(500 ml)



## BOTTLED DRINKS



### **COCA COLA ZERO 13**

(250 ml)



### **COCA COLA 13**

(250 ml)

### **TONIC FEVER TREE 16**

classic/ginger beer/raspberry and rhubarb  
(200 ml)

### **SPARKLING WATER 7** (330 ml)

### **COCONUT WATER 16** (320 ml)

### **MAJESTEА KOMBUCHA 18**

(250 ml)

#### **choose a flavor:**

naked lady  
very berry lady  
ginger lady  
rose lady  
tropical lady

# SEASONAL COCKTAILS

(zajrzyj na naszego instagrama @karavan.bar tam znajdziesz zdjęcia koktajli)

## JAGER-YERBA JULEP 41

Herbal and fresh. Jäger takes center stage, offset by lemon balm and mint. A yerba mate cold brew adds a slight twist and energy, while sparkling water creates a clean, crisp finish.



## ALPENLIEBE 45

Leblon, enhanced with strawberry liqueur and mousse. Condensed milk adds a creamy note, and lime balances the whole thing with a slight acidity. The inspiration came from Alpenliebe strawberry and cream candies.



## TOM KHA 45

Grey Goose, infused with lemongrass and coriander, offers an aromatic, green profile, enhanced by fresh lime and a slight sweetness. Coconut water in the background smooths the whole thing and adds a coconut accent. Short, crisp, very clean and fresh.



## BOMBAY BASIL 42

Bombay and fresh basil take center stage here – aromatic, slightly dry. Pineapple adds juiciness, and lime maintains balance.



## YUZU RAMBLE SOUR 43

Fruity with a yuzu twist. Chambord has a deep raspberry note, while yuzu adds a distinctive citrus freshness. Egg whites provide a creamy, balanced texture.



## VERDE MEZCAL 45

Smoky and expressive, the mezcal blends with the Ancho Verde for a slightly spicy, peppery note, while fresh cucumber and lime bring a refreshing balance. A dash of cucumber-chili bitter enhances the character, and the tonic water rounds it all off with a refreshing bubble.



## VANILLA PATRON 45

Patron Silver blends with Galliano vanilla to create a smooth base, while apricot puree brings a juicy, fruity sweetness. Lime and sweet balance the whole, while two dashes of Chamomile Bitter add a subtle, herbal depth.



## PINA!COLADA 46

A classic with a fresh twist. Banks 5 and coconut play off each other for a smooth, full-bodied finish, pineapple adds juicy freshness, and Saturday Cherry introduces a delicate, cherry twist. Creamy, slightly fruity, and well-balanced.



## CHERRY FICTION 43

Bacardi 8 provides depth and barrel notes, Amaro Montenegro adds herbal sweetness. Saturday Cherry builds the fruity center, and chocolate bitters and burnt cinnamon introduce warm, dessert accents.



## **ICED COFFEE**

### **ICED COCONUT COFFEE 25**

coconut water, doppio (400 ml)

### **ICED TROPICAL COFFEE 25**

doppio, natural pineapple juice,  
passion fruit puree (300 ml)

### **TONIC ESPRESSO 23**

doppio, orange,  
fever tree tonic (400 ml)

## **ICED MATCHA**

### **MATCHA**

#### **COCONUT & STRAWBERRY 28**

matcha, strawberry puree, coconut water  
(550 ml)

#### **YUZU MATCHA 25**

matcha, kaffir cordial, yuzu syrup,  
fever tree tonic(400 ml)

#### **ICE MATCHA LATTE 21**

matcha, out milk (300 ml)

## **ICE TEA**

### **HONEY YUZU GREEN TEA 28**

Green tea cold brew, yuzu syrup, honey water,  
lemon juice (550 ml)

### **MANGO YERBA 28**

cold brew with yerba mate, mango puree, lemon  
juice, sugar syrup (550 ml)

**Yerba mate** – An infusion of yerba mate leaves. Naturally stimulating, it provides a fresh, slightly herbal bitterness and long-lasting, clean energy without heaviness.

## **WHISKEY**

*TEELING 28*

*AMBERFELFY 12 29*

*DEWAR'S 8YO 24*

*DEWAR'S 12YO 28*

*DEWAR'S 15YO 38*

*DEWAR'S 18YO 42*

*ARDBEG 35*

## **BOURBON**

*ANGEL'S ENVY 42*

## **TEQUILA**

*1800 BLANCO 27*

*1800 REPOSADO 27*

*1800 ANEJO 27*

*PATRON SILVER 40*

*PATRON GOLD 40*

*PATRON ANEJO 40*

## **GIN**

*BOMBAY LONDON DRY 23*

*BOMBAY PREMIER 26*

*BOMBAY SUNSET 26*

*GUNPOWDER SARDINIAN CYTRUS 30*

*GUNPOWDER CALIFORNIA ORANGE 30*

*HENDRICKS 35*

*WHITLEY NEIL LONDON DRY 30*

*WHITLEY NEIL RHUBARB GINGER 30*

## **RUM**

*BACARDI 20*

*NEGRA/ORO/SPICED/BIANCO*

*BACARDI 4 25*

*BACARDI 8 28*

*BACARDI 10 31*

*BACARDI CARIBBEAN 25*

*SANTA TERESA 35*

*BANKS 5 29*

*KRAKEN 26*

## **VODKA**

*GREY GOOSE 29*

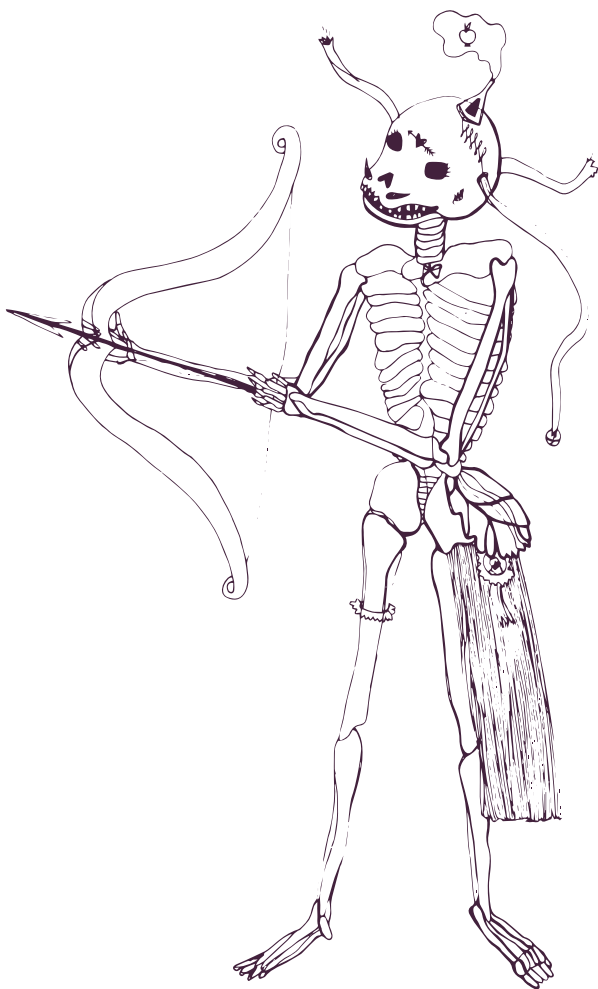
*BACZEWSKI 18*

*NEMIROFF 15*



# KRVN

— *bar* —





## **HALLOUMI BURGER 47**

WITH BREADED HALLOUMI, GRILLED PINEAPPLE, PICKLED RED CABBAGE, PEANUTS AND CUCUMBER, CORIANDER AND CHILI MAYO  
(VEGE)



## **SANDO WITH PRAWNS IN PANKO 45**

WITH GREEN CUCUMBER, RED ONION, CABBAGE, WASABI MAYONNAISE AND CHIVES IN BUTTERED SHOKUPAN BREAD.



## **CROQUETAS WITH TRUFFLE 21**

POTATO BALLS WITH TRUFFLE, MATURE CHEESE, CREAM AND CHIVES  
(VEGE)



### **THAI BURGER 48**

WITH THAI MARINATED BEEF, FRIED EGG, PICKLED  
VEGETABLES, CORIANDER, PEANUTS, SATAY SAUCE,  
PEANUT SAUCE AND CHIVES.



### **EGGPLANT RED CURRY 37**

WITH SESAME, EDAMAME, SUGAR SNAP PEAS,  
CORIANDER, LIME AND JASMINE RICE  
(VEGE)



### **FALAFEL 31**

WITH CREAMY LABNEH, SALSA VERDE, PICKLED ONION,  
MINT AND ZA'ATAR SPICE  
(VEGE)



## **CRUSHED CUCUMBER 18**

WITH CHILI FLAKES, ROASTED SESAME SEEDS, SOY SAUCE  
AND SICHUAN PEPPER  
(VEGE)



## **PANKO PRAWNS 33**

WITH MANGO CHILI SAUCE AND MINT



## **BOWL TERIYAKI CHICKEN 45**

WITH JASMINE RICE, TERIYAKI CHICKEN, GRILLED BROCCOLINI,  
CARROTS, SESAME SEEDS, GREEN CUCUMBER, SHIATKE  
MUSHROOMS AND LIME SAUCE.



## CAULIFLOWERS 26

CAULIFLOWER FLORETS, SWEET SAUCE WITH GOCHUJANG,  
CABBAGE AND CILANTRO  
(VEGE)



## TOMATOES WITH GOAT CHEESE 29

WITH SALSA VERDE, CROUTONS AND BASIL  
(VEGE)



## BOWL WITH THAI PRAWN 45

WITH JASMINE RICE, GRILLED PINEAPPLE, GREEN CUCUMBER,  
EDAMAME, PICKLED VEGETABLES, CORIANDER, MINT AND  
RED CURRY SAUCE.



## YOUNG CABBAGE IN CHILI 29

WITH CONICAL CABBAGE IN CHILI OIL, SOY SAUCE, HONEY  
AND CORIANDER YOGURT  
(VEGE)



## CHICKEN SATAY SKEWER 31

WITH PEANUT SAUCE, RED ONION, CUCUMBER, CORIANDER  
AND LIME



## PINK LABNEH WITH VEGETABLES 29

WITH ZUCCHINI, GREEN AND SUGAR PEAS, ASPARAGUS,  
GARLIC AND DILL OIL - SERVED WITH BREAD  
(VEGE)



## VANILLA CREAM WITH RHUBARB AND STRAWBERRY 24

WITH REAL VANILLA, HIBISCUS RHUBARB, STRAWBERRY AND  
ALMOND CRUMBLE





**BREAKFAST**

## BREAKFAST



### CREPES SUZETTE 31

ORANGE PANCAKES, VANILLA CREAM CHEESE,  
FRESH ORANGE  
VEGE



### ASPARAGUS MELT TOAST 43

GRUYÈRE, MOZZARELLA, GRILLED ASPARAGUS, HOMEMADE  
KETCHUP, MAYO  
VEGE



### BACON BENNY 42

2 EGGS, HOLLANDAISE SAUCE, TOMATO, CHIVES, BACON, SHOKUPAN BREAD

### COFFEE FOR BREAKFAST 5!

BLACK OR WITH MILK



## BREAKFAST



### **TURKISH EGGS 37**

2 EGGS, PINK LABNEH, CUCUMBER, RADISH, FRIED ONION,  
HERBS, BREAD  
VEGE



### **KOREAN CHEESE TOAST 33**

KIMCHI, CHEDDAR, MOZZARELLA, CHILI OIL MAYO, HONEY  
VEGE



### **TRUFFLE SCRAMBLE 41**

CREAMY SCRAMBLED EGGS 3 EGGS, CHALLAH, TRUFFLE  
MAYO, BACON, BEETROOT, LETTUCE, CHIVES, ASPARAGUS, SHOKUPAN

### **COFFEE FOR BREAKFAST 5!**

BLACK OR WITH MILK