

FROM THE KITCHEN

green salad 9€

romaine lettuce, avocado, broccoli, edamame beans, asparagus, fennel, parmesan, almonds, citrus sauce

stracciatella with pear 11€

fresh stracciatella cheese, with baked and fresh pear, topped with a refreshing ponzu sauce, finely chopped pecans, and gorgonzola cheese

salad with langoustines 13€

crispy romaine lettuce, homemade anchovy and parmesan dressing, fried langoustines, topped with grated parmesan cheese, and roasted croutons with paprika

yoghurt with grapes and nuts 8€

homemade yoghurt, grapes, honey, hazelnut, pistachio, lemon sorbet, mint

buckwheat 12€

buckwheat, butter, black pepper, parmesan, red caviar, poached egg, parsley

turkish eggs 11€

homemade yogurt with poached eggs, spices, fresh cucumber, spice noisette olive oil, fresh cilantro, muhammara

french omelette 11€

omelette with mozzarella, parmesan, chives, bread with whipped butter

add-ons

guacamole 4€ roast beef 6€ lightly salted salmon 8€ red caviar 13€

benedict roastbeef 14€

brioche bread, roastbeef, poached eggs, hollandaise sauce, pickled onion, slightly salted cucumbers, chives, pepper rose

brioche with seafood and hollandaise sauce 15€

toasted brioche bread, with cream cheese, marinated fried langoustines and squid, with pickled onions, covered in hollandaise sauce

benedict salmon 16€

brioche bread, lightly salted salmon, eggs, hollandaise sauce, red caviar, chives

ask our team for
gluten free options!

toast with mushrooms 8€

toasted tartine bread, refreshing pea paste with aromatic herbs and lemon juice, topped with fried chestnut mushrooms, thyme, and black pepper

avocado toast 9€

bread, avocado, edamame, herbs, green beans, parsley oil, slightly salted cucumbers

hash brown 11€

hash brown, cream cheese, lightly salted salmon, slightly salted cucumbers, radishes, dill, cilantro, parsley

salmon toast 12€

bread, creamy cheese, diced cucumbers, lightly salted salmon, dill, red caviar

roast beef toast 12€

roastbeef envolved in umami-mostard sauce, slightly salted cucumbers, pickled onion, bunch of fresh salad with parsley, coriander and dill

DESSERTS

bird's milk 7€ 

delicate soufflé covered with chocolate, which has long become a classic dessert in Eastern Europe, accompanied with fresh raspberries and crumble

pancakes raspberry 11€

pancakes with smooth raspberry jam, maple syrup, mascarpone, fresh raspberry, pistachio

syrniki blackberry 11€

cottage cheese fritters, blackberry compote, mascarpone cream, lime zest

syrniki drunk cherry 11€

cottage cheese fritters, cherry compote with rum, yoghurt, dark specialty chocolate by Puchero



DRINKS

SIGNATURE LEMONADES

lavender 3.5€

kombucha 3.5€

paloma grapefruit 5€

WATER

still water 1.5€

sparkling water 2.5€

SODA

fritz cola 5€

mate charitea 5€

rooibos charitea 5€

JUICES

fresh orange 4€

organic apple 4€

organic apple and pear 4€

BEER

original 8% 6€

trigo 5% 6€

IPA 6.5% 6€

stout 5.5% 6€



* VAT INCLUDED

No dish, food product or drink, including the cover charge, can be charged if it is not requested by the customer or if it is unusable. (subparagraph b of no. 1 of article 135 of the RJACSR).

For information on allergens, ask employees

SPECIALTY COFFEE

BLACK

- espresso single 1.5€
- espresso double 2.5€
- americano/australian lungo 2.5€
- batch brew 3.5€
- hand brew 90+ 7€

WHITE

- macchiato 2€
- cortado 2.5€
- cappuchino 3.5€
- double cappuchino 4.5€
- flat white 4€
- latte 4€
- *add oat 0.5€
- *lactose free milk

COLD

- cold brew 4€
- bumble bee 5€
- espresso tonic 5.5€

SIGNATURE

- raf orange 6€
- raf lavender 6€
- latte pistachio + raspberry 6€
- barista set 6€

espresso, batch brew, cappuccino

SPECIALTY CHOCOLATE

- hot chocolate shot 4€
Nicaragua, Madagascar, Ecuador
- chocolate latte 5€
- mocha latte 5€

TEA

- assam black 4€
- mint 4€
- herbal tea 4€
- green sencha 4€
- chai latte 4€
- matcha 5€

TEA SIGNATURE

- sea buckthorn & orange 6€
- black currant & spices 6€

COCKTAILS

APERITIVO

mimosa 10€

brunch classic: organic sparkling wine
and orange juice

garibaldi 10€

great combination Italian red bitter
and orange fresh juice

paloma 10€

classic citrus cocktail born in Mexico: tequila, fresh grapefruit
and orange juices, citrus soda

negroni sbagliato 11€

variation on classic Negroni with sparkling wine,
Italian vermouth and bitter



COFFEE AND ALCOHOL

espresso martini 11€

combination of espresso with naturally processed coffee,
coffee liqueur and vodka

irish coffee 11€

batch brew made from naturally processed coffee with Irish whiskey,
brown sugar and cream



WINES

BUBBLES

Valdobbiadene prosecco Riva dei frati, Italy 9€

citrus, green apples, bread crust

Ciclo rose Pet - Nat, Portugal 8€

red fruits, yeast, lollipops

Marc Hebrart rosé brut 1er Cru, France 18€

red berries, almonds, cherry pits

WHITE

Ethos Natureza da Serra Branco, Portugal 8€

apples, citrus, minerals

Morgado do Quintão, Portugal 8€

pineapple, lime, lychee

RED

Morgado do Quintão Clarete, Portugal 8€

red fruits, berries

ROSE

Domaine des Ouled Thaleb Tandem, Morocco 8€

watermelon, lychee, strawberry

ORANGE

Johannes Zillinger Revolution White Solera, Austria 9€

peach, honey, orange

