

brunch club & supper

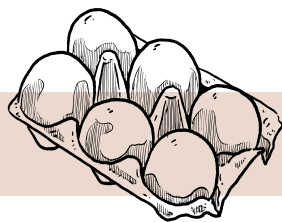
continental breakfast

ARTISANAL HOMEBAKED BREADS	
CHOICE OF YOUR HOMEMADE WHOLE WHEAT OR DARK RYE WALNUT RAISIN SLICE	
PLAIN, BUTTER OR JAM	14
JAM & PEANUT BUTTER	16
ARTISANAL BREAD BASKET	38
CONSISTING OF OUR WHOLE WHEAT, HANDMADE CROISSANT & DARK RYE WALNUT RAISIN	
GARLIC BREAD	38
MADE FROM OUR HOMEMADE WHOLE WHEAT BREAD	
NATURAL MUESLI (FROM 9AM-6PM)	
(A BLEND OF CHILEAN FLAME RAISINS, APRICOTS, SULTANAS, BANANA, PUMPKIN & SUNFLOWER SEEDS, BLANCHED FLAKED ALMONDS, WHOLE HAZELNUTS & MULTI-GRAIN FLAKES)	
HONEY & YOGHURT/MILK	52
HONEY, YOGHURT & FRESH FRUITS	68
SEASONAL FRUIT BOWL	68
CONTINENTAL BREAKFAST SET	128
A GLASS OF FRESHLY SQUEEZED FRUIT JUICE (APPLE, ORANGE OR CARROT), HOMEMADE ARTISANAL BREAD BASKET, NATURAL MUESLI (CONTAINS NUTS),MILK OR YOGHURT, FRESH FRUITS & HONEY, A REGULAR COFFEE OR TEA	
TO CHANGE YOUR JUICE TO A MIX JUICE, PLEASE ADD \$12; FOR A SMOOTHIE, PLEASE ADD \$18. TO CHANGE YOUR COFFEE OR TEA TO A LATTE, CAPPUCINO, CARAMEL LATTE, MOCHA OR EARL GREY TEA, PLEASE ADD \$12.	
MIXED GRILL (YOUR ALL DAY ENGLISH BREAKFAST)	128
2 EGGS (LET US KNOW HOW YOU WANT YOUR EGGS COOKED)	
HOMEMADE WHOLE WHEAT, DARK RYE OR ENGLISH MUFFIN (CHOOSE ANY 1),	
BACON, CHICKEN BREAST, GAMMON HAM, PORK SAUSAGE, GARLIC MUSHROOMS, GRILLED TOMATO, BAKED BEANS AND HASH BROWN	
BRUNCH STEAK & EGG	158
8OZ USDA RIB EYE, SUNNY SIDE UP EGG, GREENS, POTATO WEDGES, PORT WINE GRAVY	
CHICKEN N WAFFLE (REQUIRE 20 MINUTES TO PREPARE)	128
CRISPY GOLDEN CHICKEN & HOME-MADE WAFFLE SERVED WITH MAPLE SYRUP	
CLASSIC SHEPHERD’S PIE	118
GROUND LAMB, GREEN PEAS, BUTTON MUSHROOMS & HERBS SIMMERED IN RED WINE GRAVY	
TOPPED WITH CRUST OF PARMESAN CHEESE AND GRATED POTATO	
CLUBBER’S HASH 	118
CRISPY POTATOES, BACON BITS, SHREDDED HAM, CAPSICUM, TOPPED WITH SUNNY SIDE UP EGG AND MOZZARELLA ON OUR HOME-MADE TOMATO SAUCE	
GRILLED BEEF FOOTLONG (REQUIRE AT LEAST 20 MINUTES)	138
CRISPY FRENCH BAGUETTE STUFFED WITH GRILLED BEEF, CHEESE & HOME-MADE FRESH TOMATO SAUCE	

brunch club

& Supper

eggs



EGGS BENEDICT

POACHED EGGS ON ENGLISH MUFFIN WITH HOLLANDAISE SAUCE & SIDE DISHES	
GAMMON HAM / BACON / PORK SAUSAGE	102
AVOCADO / MUSHROOM / SAUTÉED SPINACH / ASPARGUS	102
CHORIZO MUSHROOM & ONION	102
PARMA HAM / SMOKED SALMON / SALAMI	102
SMOKED SALMON & AVOCADO	118

SCRAMBLED EGGS

SERVED WITH HASH BROWN, GARDEN SALAD & HOMEMADE WHOLE WHEAT BREAD	
GAMMON HAM & CHEDDAR CHEESE	102
THAI ASPARAGUS & CHERRY TOMATO	98
SMOKED SALMON & BABY SPINACH	102

OMELETTES

BACON, PARMESAN CHEESE & CARAMELIZED ONION	102
SMOKED SALMON & DILL	102
MUSHROOMS, CAPSICUM & MOZZARELLA CHEESE	102

EGG WHITE FRITTATA (REQUIRE MIN OF 20 MINUTES TO PREPARE)

BAKED ITALIAN STYLE OMELETTE - ONLY EGG WHITE SERVED WITH TOMATO CHUTNEY	
POTATO, TOMATO, MUSHROOM, ONION, PARMESAN CHEESE & CHIVE	98
SMOKED SALMON, POTATO, TOMATO, ONION, PARMESAN CHEESE & DILL	102
GAMMON HAM, POTATO, TOMATO, ONION, PARMESAN CHEESE & PARSLEY	98

salads



CAESAR SALAD

PLAIN WITH POACHED EGG & BACON BITS	118
CHOOSE 1 TOPPING - GRILLED CHICKEN / SMOKED SALMON / PARMA HAM	128

GREEK SALAD

ROMAINE LETTUCE, CHERRY TOMATO, RED ONION RINGS, FETA CHEESE, OLIVES, CUCUMBER, GREEK YOGURT SAUCE	118
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BRUNCH CLUB SALAD

MIX GREENS WITH GRILLED FRENCH GOAT'S CHEESE, PARMA HAM, SALAMI, SMOKED SALMON, BACON, GRILLED CHICKEN, TOMATOES, OLIVES, MUSTARD MAYO & PICKLE	148
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BRUSCHETTA

TOMATO SALSA & AVOCADO ON HOMEMADE SEED & NUT RYE BREAD	78
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AVOCADO ON TOAST

AVOCADO SPREAD OVER CRISPY SOURDOUGH TOAST & TOPPED WITH BUFFALO MOZZARELLA, ROASTED VINE TOMATO & A SUNNYSIDE- UP EGG	128
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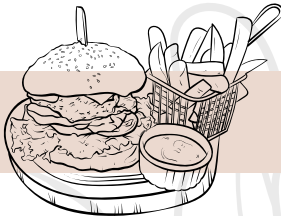
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TWO EGGS & THREE TOPPINGS ON TOAST	108
• CHOOSE TO HAVE YOUR EGGS COOKED SUNNY-SIDE UP, OVER EASY, FULLY FRIED, SCRAMBLED, OMELETTE OR POACHED • CHOOSE OUR HOMEMADE WHOLE WHEAT, DARK RYE WALNUT & RAISIN, BRIOCHE BUN, CROISSANT OR ENGLISH MUFFIN • CHOOSE ANY 3 TOPPINGS FROM THE EXTRAS SELECTION BELOW	

EXTRAS

HOME BAKED TOAST: WHOLE WHEAT, DARK RYE WITH WALNUT & RAISIN, BRIOCHE BUN OR CROISSANT OR ENGLISH MUFFIN	14 18
VEGETABLES: TWO EGGS, TOMATOES, SPINACH, ONIONS, MUSHROOMS, POTATO WEDGES, ASPARAGUS, HASH BROWN, BAKED BEANS	18
MEATS: SALAMI, SMOKED SALMON, PARMA HAM, CHORIZO, GAMMON HAM, BACON, GRILLED CHICKEN BREAST, PORK SAUSAGE	32 30
CHEESE: FRENCH GOAT’S CHEESE, SWISS GRUYERE, DANISH CAMEMBERT, CHEDDAR	32
FRUITS: APPLES, BANANAS, ORANGES, PEACHES, PINEAPPLES OR AVOCADO	18
SALAD: GARDEN SALAD OR FRUIT SALAD	28

croques, sandwiches & burgers



BRUNCH CLUB CROQUE-MONSIEUR	98
OUR TWIST ON THE TRADITIONAL FRENCH SANDWICH MADE WITH HOMEMADE SOUR DOUGH, GAMMON HAM & GRATED CHEESE, TOPPED WITH BÉCHAMEL SAUCE WITH A SUNNY-SIDE EGG ON TOP	108

BRUNCH CLUB SANDWICH	112
HOME-MADE FOCACCIA BREAD WITH CAJUN CHICKEN, TOMATO & MOZZARELLA CHEESE	

MARIE’S CROISSANT SANDWICH	112
NORWEGIAN SMOKED SALMON, AVOCADO, CUCUMBERS & MAYO	

KIWI LAMB BURGER	138
NEW ZEALAND LAMB PATTY WITH MUSHROOM, MELTED GRUYERE CHEESE, REMOULADE, & MINT-YOGHURT SAUCE ON OUR VERY OWN ROSEMARY BRIOCHE BUN	

HOME BURGER	138
ANGUS BEEF PATTY, BACON,AVOCADO CREMA, SUNNY SIDE UP EGG, CHEDDAR ON HOME-MADE SQUID INK BUN THAT IS UNIQUELY OURS	

BRUNCH TACOS🌶️	118
MELTED CHEDDAR & GRUYERE CHEESE, SPICY ROASTED BEEF, COLESLAW, JALAPENO, AVOCADO, FRESH ONIONS, SHREDDED EGGS	

FISH OF THE DAY <i>REQUIRE MIN 20 MIN TO PREPARE</i>	138
FRESH OR SEASONAL FISH OPTION CAREFULLY SELECTED BY THE CHEF	

SHAKSHUKA👨🍳🌶️ NON-VEG	128
EGGS POACHED IN A RICH SAUCE OF TOMATO, CHORIZO , MIXED VEGETABLES, HERBS, TOPPED WITH AVOCADO, FETA CHEESE & SERVED WITH HOMEMADE WHOLE WHEAT BREAD	

LOBSTER BISQUE	88
VELVETY LOBSTER BROTH ENRICHED WITH COGNAC AND CREAM SERVE WITH CRISPY OLIVE FOCACCIA ON SIDE	

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Pastas & Risottos - choice of spaghetti, linguine, penne or fettuccine

MIX SEAFOOD WITH CREAM SAUCE – CHOICE OF PASTA OR RISOTTO	128
WILD MUSHROOMS & CHICKEN (IN OLIVE OIL OR CREAM SAUCE, PASTA OR RISOTTO	108
CARBONARA – PASTA	98
HOMEMADE PESTO SAUCE PASTA 	98
HOMEMADE PESTO SAUCE PASTA WITH PRAWNS 	108
GERMAN HERBS SAUSAGE IN CHERRY TOMATO SAUCE – PASTA	108
ROASTED EGGPLANT & BASIL IN FRESH TOMATO SAUCE– PASTA 	98

Waffles or pancakes or crepes -

REQUIRE AT LEAST 20 MINUTES TO PREPARE (PLEASE CHOOSE TOPPINGS FROM BELOW)

MELTED BELGIAN CHOCOLATE & BANANA	86
CARAMELIZED BANANA & CRUSHED WALNUTS	86
CARAMELIZED APPLE & CINNAMON CRUMBLE	86
SEASONAL MIX BERRY SAUCE	86
SYRUP & BUTTER	78

TOP UP WITH EXTRA SCOOP OF VANILLA OR CHOCOLATE ICE CREAM  36

JACK IN THE BOX - REQUIRE AT LEAST 20 MINUTES  88

GOLDEN FRIED FRENCH TOAST CRUSTED WITH CINNAMON BREAD CRUMB, STUFFED WITH STRAWBERRY CREAM CHEESE AND SERVED WITH VANILLA ICE CREAM AND MAPLE SYRUP

HOME-MADE CAKES



PLEASE CHECK WITH SERVERS FOR OUR DAILY SELECTIONS OF FRESH HOME-MADE CAKES

PRIVATE PARTIES AT BRUNCH CLUB

PLEASE ASK OUR STAFF FOR PRIVATE PARTY MENUS AND LET US ORGANISE YOUR TAILOR MADE
INFO@BRUNCH-CLUB.ORG

