

brunch club

continental breakfast

ARTISANAL HOMEBAKED BREAD	
CHOOSE OUR HOMEMADE WHOLE-WHEAT OR DARK RYE WALNUT RAISIN SLICE	
PLAIN, BUTTER OR JAM	14
JAM & PEANUT BUTTER	16
ARTISANAL BREAD BASKET	38
CONSISTING OF WHOLE-WHEAT, DARK RYE WALNUT RAISIN & HANDMADE CROISSANT	
GARLIC BREAD	38
MADE FROM OUR HOME-MADE BAGUETTE	
NATURAL MUESLI	
(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, CAPPUCCINO, 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 SOURDOUGH, WALNUT & DARK RYE OR ENGLISH MUFFIN (CHOOSE 1), BACON, CHICKEN BREAST, GAMMON HAM, PORK SAUSAGE, FRIED ONIONS, GRILLED TOMATO, BAKED BEANS AND HASH BROWN	
BRUNCH STEAK & EGG	168
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 OWN TOMATO SAUCE	
GRILLED BEEF FOOTLONG (REQUIRE AT LEAST 20MINUTES)	138
CRISPY FRENCH BAGUETTE STUFFED WITH GRILLED BEEF, CHEESE & HOME-MADE FRESH TOMATO SAUCE	

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eggs



EGGS BENEDICT

POACHED EGGS ON ENGLISH MUFFIN WITH HOLLANDAISE SAUCE & SIDE DISHES.

GAMMON HAM / BACON / PORK SAUSAGE	102
AVOCADO / MUSHROOM / SAUTÉED SPINACH 	102
CHORIZO MUSHROOM & ONION	102
PARMA HAM / SMOKED SALMON	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
TOMATO, MUSHROOM & ONION 	98

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 WHOLE WHEAT TOAST	128
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COBB SALAD

MIXED GREENS, GRILLED CHICKEN, BACON BITS, FETA CHEESE, CHERRY TOMATO, AVOCADO & BOILED EGG IN RANCH DRESSING	118
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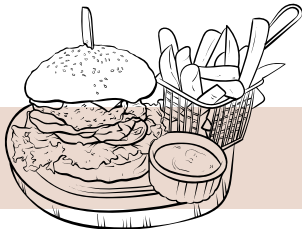
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TWO EGGS & THREE TOPPINGS ON TOAST108

- 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 OR CROISSANT OR ENGLISH MUFFIN
- **CHOOSE ANY 3 TOPPINGS** FROM THE **EXTRAS SELECTION BELOW**

EXTRAS

HOME BAKED TOAST: WHOLE WHEAT, DARK RYE, BRIOCHE BUN OR CROISSANT OR ENGLISH MUFFIN	14 18
VEGETABLES: TWO EGGS, TOMATOES, SPINACH, ONIONS, MUSHROOMS OR POTATOES WEDGES OR HASH BROWN OR 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, PARMESAN	32
FRUITS: APPLES, BANANAS, ORANGES, PEACHES, PINEAPPLES OR AVOCADO	18
SALAD: GARDEN SALAD OR FRUIT SALAD	28



croques, sandwiches & burgers

BRUNCH CLUB CROQUE-MONSIEUR OUR TWIST ON THE TRADITIONAL FRENCH SANDWICH MADE WITH HOMEMADE WHOLE-WHEAT BREAD, GAMMON HAM & GRATED CHEESE, TOPPED WITH BÉCHAMEL SAUCE WITH A SUNNY-SIDE EGG ON TOP	98 108
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BRUNCH CLUB SANDWICH HOME-MADE FOCACCIA BREAD WITH CAJUN CHICKEN, TOMATO & MOZZARELLA CHEESE	112
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MARIE’S CROISSANT SANDWICH NORWEGIAN SMOKED SALMON, AVOCADO, CUCUMBERS & MAYO	112
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KIWI LAMB BURGER NEW ZEALAND LAMB PATTY WITH MUSHROOM, MELTED GRUYERE CHEESE, REMOULADE, MINT-YOGHURT SAUCE ON OUR VERY OWN ROSEMARY BRIOCHE BUN	138
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HOME BURGER ANGUS BEEF PATTY, BACON, AVOCADO CREMA, SUNNY SIDE UP EGG, CHEDDAR ON SQUID INK BUN THAT IS UNIQUELY OURS	138
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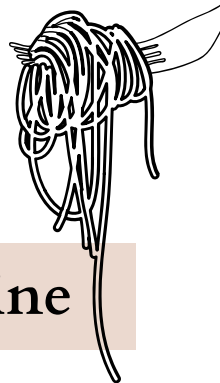
BRUNCH TACOS 🌶️ MELTED CHEDDAR & GRUYERE CHEESE, SPICY ROASTED BEEF, COLESLAW, JALAPENO, AVOCADO, FRESH ONIONS, SHREDDED EGGS	118
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FISH OF THE DAY -(SERVING 9AM TO 6PM) REQUIRE MIN 20 MIN TO PREPARE FRESH OR SEASONAL FISH OPTION CAREFULLY SELECTED BY THE CHEF	138
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SHAKSHUKA 🧑🍳 🟠 NON-VEG EGGS POACHED IN A RICH SAUCE OF TOMATO, CHORIZO, MIXED VEGETABLES, HERBS, TOPPED WITH AVOCADO, FETA CHEESE & SERVED WITH HOMEMADE WHOLE WHEAT BREAD	128
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LOBSTER BISQUE VELVETY LOBSTER BROTH ENRICHED WITH COGNAC AND CREAM SERVE WITH CRISPY OLIVE FOCACCIA ON SIDE	88
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pastas & risottos – choice of spaghetti, linguine, penne or fettuccine

MIXED 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
-WITH PRAWN	108
GERMAN HERBS SAUSAGE IN CHERRY TOMATO SAUCE – PASTA	108
ROASTED EGGPLANT & BASIL IN FRESH TOMATO SAUCE– PASTA 🌿	108

Waffles or pancakes or crepes – 

REQUIRE AT LEAST 20 MINUTES TO PREPARE (PLEASE CHOOSE TOPPINGS)	
MELTED BELGIAN CHOCOLATE & BANANA	86
CARAMELIZED BANANA & CRUSHED WALNUTS	86
WILD MIX BERRY SAUCE	86
SYRUP & BUTTER	78
SCOOP OF VANILLA OR CHOCOLATE ICE CREAM	78
EXTRA SCOOP OF VANILLA OR CHOCOLATE ICE CREAM 	36

JACK IN THE BOX -REQUIRE MINIMUM OF 20 MIN TO PREPARE	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 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

