

# brunch club

## continental breakfast

### ARTISANAL HOMEBAKED BREAD

CHOOSE OUR HOMEMADE WHOLE-WHEAT SOURDOUGH OR WALNUT & RAISIN LOAF

PLAIN, BUTTER OR JAM 14

JAM & PEANUT BUTTER 16

### ARTISANAL BREAD BASKET 38

CONSISTING OF OUR ASSORTED HOME-MADE ARTISANAL BREADS

### GARLIC BREAD 38

MADE FROM OUR HOME-MADE SOURDOUGH 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 (FROM 9AM-6PM) 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 SOURDOUGH, WALNUT & RAISIN LOAF OR MUFFIN (CHOOSE 1), BACON, CHICKEN BREAST, GAMMON HAM, PORK SAUSAGE, FRIED ONIONS, GRILLED TOMATO, BAKED BEANS AND HASH BROWN

### BRUNCH STEAK & EGG (FROM 9AM TO 6PM) 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 SPECIAL MARINARA 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. CHOOSE:

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 SIDE DISHES ON HOMEMADE WHOLE WHEAT SOURDOUGH

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 - BAKED ITALIAN STYLE OMELETTE - ONLY EGG WHITE

SERVED WITH TOMATO CHUTNEY: (REQUIRE 20 MINUTES TO PREPARE)

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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## 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 SOURDOUGH, WALNUT & RAISIN LOAF, BRIOCHE BUN OR CROISSANT OR ENGLISH MUFFIN
- CHOOSE ANY 3 TOPPINGS FROM THE EXTRAS SELECTION BELOW

### EXTRAS

HOME BAKED TOAST: WHOLE WHEAT SOURDOUGH, WALNUT & RAISIN LOAF, BRIOCHE BUN OR CROISSANT OR ENGLISH MUFFIN	14
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 CEMBERT, 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 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 & YOGHURT & MINT SAUCE ON OUR VERY OWN ROSEMARY BRIOCHE BUN

### HOME BURGER 138

ANGUS BEEF PATTY, BACON, SUNNY SIDE UP EGG, CHEDDAR ON HOMEMADE DOUGHNUT 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 *-(SERVING 9AM TO 6PM) REQUIRE MIN 20 MINUTES TO PREPARE* 138

FRESH OR SEASONAL FISH OPTION CAREFULLY SELECTED BY THE CHEF

### SHAKSHUKA 128

EGGS POACHED IN A RICH SAUCE OF TOMATO, CHORIZO, MIXED VEGETABLES, HERBS, TOPPED WITH AVOCADO, FETA CHEESE & SERVED WITH HOMEMADE SOURDOUGH

### SOUP OF THE DAY 48

UNIQUE VARIETY OF SOUP FRESHLY MADE DAILY WITH THE FRESHEST SEASONAL PRODUCE & SERVED WITH OUR TOASTED HOME-MADE SOURDOUGH BREAD & BUTTER

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## **pastas & risottos – choice of spaghetti, linguine or penne**

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 WITH PRAWN	108
GERMAN HERBS SAUSAGE IN CHERRY TOMATO SAUCE – PASTA	108
ROASTED EGGPLANT & BASIL IN FRESH TOMATO SAUCE– PASTA	98

## **Waffles or pancakes or doughnut 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	36

### **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](mailto:INFO@BRUNCH-CLUB.ORG)

