

BREAKFAST

mon–fri 9:00 a.m.–1:00 p.m., sat–sun 9:00 a.m.–2:00 p.m.

New AOK Breakfast	46
2 × fried eggs, baked white sausages, fried bacon, smoked cottage cheese dip with turmeric, breakfast salad with seeds and herbs, dill-marinated tomatoes, caramelized young beet leaves, homemade horseradish-beet sauce, craft wheat sourdough bread, chives, and sprouts	
Spring Eggs (w)	41
2 × poached eggs, craft wheat sourdough bread, cottage cheese with wild garlic, butter-sautéed asparagus, breakfast salad with seeds and herbs, cherry tomatoes with dill, crispy chili oil, chives, and sprouts	
Pancake Sandwich	37
homemade pancakes, cottage cheese with herbs and radish, fried egg, fried bacon, fresh cucumber, radish, cherry tomatoes with herbs, breakfast salad with seeds and herbs	
Green Breakfast Plate (w)	36
2 × poached eggs, pea and yogurt dip, butter-sautéed asparagus, crispy chili oil, peas, cherry tomatoes with dill, craft wheat sourdough bread, chives, and sprouts	
Vegan bowl (v, gf*)	40
hummus, lentils in tomato sauce, fried mushrooms, broad beans, pickled radish, baby spinach, tomato salsa, sprouts, crispy chili oil, and craft wheat sourdough bread	
Sweet Pancakes (w)	37
homemade pancakes, salted caramel mascarpone cream, meringue, strawberries, and chocolate sauce	
Eggs Benedict	43
2 poached eggs, craft wheat sourdough bread, fried bacon, hollandaise sauce, garden salad mix with seeds, herbs, radish, and cherry tomatoes	
Eggs Florentine (w)	43
2 × poached eggs, craft wheat sourdough bread, buttery spinach with garlic and Balkan cheese, hollandaise sauce, garden salad mix with seeds, herbs, radish, and cherry tomatoes	
Eggs Royale	45
2 × poached eggs, craft wheat sourdough bread, lima tomato salsa, beetroot and dill-cured sea trout, hollandaise sauce, garden salad mix with seeds, herbs, radish, and cherry tomatoes	
Coconut Rice Pudding (v, gf)	35
served cold with thick mango purée, dark chocolate, and seasonal fruit	

SIDES

Surcharge for gluten-free bread	+4
Bread basket with butter	18
Breakfast salad	13

(w) vegetarian, (v) vegan
(gf) gluten-free, (gf*) gluten-free option available

BEVERAGES

Breakfast beverages: coffee, tea or juice	7
for each breakfast you can choose one breakfast beverage	
Plant-based milk	+3
Extra espresso shot	+3
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Frappe	20
Iced Americano	17
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Classic lemonade	15
Flavoured lemonade	17
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Freshly squeezed juice	18
orange, grapefruit or mix	
Kombucha	20
various flavours	
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Matcha Latte	18
Matcha Orange	27
Matcha Tonic Elderflower	30

COCKTAILS

Mimosa, Hugo Spritz and Peachtree Bellini cocktails are also available in a non-alcoholic version 0%	
Mimosa	24
fresh orange juice, prosecco	
Hugo Spritz	22
prosecco, elderflower syrup, De Kuyper Elderflower, lime	
Peachtree Bellini	24
prosecco, De Kuyper Peachtree, peach pulp, sweet, lime	
Aperol 0%	28
Spritz syrup, Prosecco 0%, sparkling water	
Aperol Spritz	35
Aperol, Prosecco, sparkling water	

ALCHEMIA
od kuchni