

LET'S MAKE THIS MORNING DELICIOUS

Tradition Meets Creativity

ÇILBIR

Soft poached egg, dill yogurt, sun - dried chili oil

GF - SF - VG

VILLAGE SCRAMBLED EGG

Pastirma, tulum cheese, olives

GF - SF

AEGEAN HERBS OMELETTE

Home - made lor cheese, nigella seeds

GF - SF - VG

SIMIT, SUNNY SIDE UP

Grilled sucuk, tomato, arugula, isot chili

DF - SF - VG

Chef's Collections

HOUSE - MADE CURED SALMON

Poached egg, scallions, hollandaise, multi - seed bread

GF - SF

SUMMER TOMATOES

Poached egg, fresh pesto, arugula, sourdough

CN - SF - VG

The Copper Pan “Sahanda”

BUTTER - BASED FRIED EGG

GF - SF - VG

SUCUK & SUNNY SIDE UP

GF - SF

TURKISH CORNBEEF (KAVURMA)

Scrambled egg

GF - SF

Plant - Based

HUMMUS, ROASTED CAULIFLOWER

Sesame - chili oil, flaxseed crackers

DF - GF - SF - V

MUSHROOM - LENTIL RAGU

Oven - baked tomatoes, fresh pesto, sourdough

DF - CN - SF - V

MARINATED BEETS

Quinoa, sumac, greens, pistachio

DF - GF - CN - SF - V

Organic Egg & Omelette

CHOOSE YOUR EGG STYLE;

Scrambled egg, boiled egg, sunny side up or over easy

LOAD IT WITH VEGGIES OR LEAVE IT TO THE CHEF

Mushroom, Aegean herbs, peppers, sucuk, pastrami, turkey ham, cheese, tomato, onion, potato, chili pepper

Omelette are served with oven - dried tomato, garden greens

The Sweet Side Of Life

PANCAKE, WAFFLE , CREPE

Condiments;

Home - made chocolate pralin, maple syrup, berries compote, strawberry compote

Hazelnut, pistachio, banana, fresh strawberries

GF=Gluten Free • DF = Dairy Free • SF= Sugar Free • VG= Vegetarian • V= Vegan • CN=Contain Nuts
All prices are in Euro and inclusive of VAT, 6% service charge will be added to your bill.

LET'S MAKE THIS MORNING DELICIOUS

Traditional Turkish Breakfast (for two guests)

Local cheeses, charcuterie, acuka, veggie platter, Aegean olives, home-made jams, butter, nuts, dry fruit, honey comb, clotted cream, hazelnut-chocolate, tahini, carob molasses, pastry basket

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ÇILBIR GF - SF - VG
Soft poached egg, dill yogurt, sun - dried chili oil

VILLAGE SCRAMBLED EGG GF - SF
Pastırma, tulum cheese, olives

AEGEAN HERBS OMELETTE GF - SF - VG
Home - made lor cheese, nigella seeds

SIMIT, SUNNY SIDE UP DF - SF - VG
Grilled sucuk, tomato, arugula, isot chili

MENEMEN GF-SF-VG
Egg, tomato, pepper, onion

Chef's Collections

HOUSE - MADE CURED SALMON GF-SF
Poached egg, scallions, hollandaise, multi - seed bread

SUMMER TOMATOES CN-SF-VG
Poached egg, fresh pesto, arugula, sourdough

HUMMUS DF-GF-SF-V
Cauliflower, sesame - chili oil, flaxseed crackers

The Copper Pan “Sahanda”

BUTTER - BASED FRIED EGG DF-GF-SF

SUCUK & SUNNY SIDE UP GF-CN-VG

TURKISH CORNBEEF (KAVURMA) DF-GF-V
Scrambled egg

Detox & Wellness

SLOW COOKED COLLAGEN BROTH DF-GF-S
Chicken or beef bone

GRANOLA BOWL GF-CN-VG
Banana, fresh berries, pistachio, pine honey, yoghurt

CHIA PUDDING DF-GF-V
Almond milk, cinnamon, fresh berries, pumpkin seeds

OVERNIGHT MUESLI GF-CN-VG
Almond milk, coconut milk, green apple, hazelnut, cream, banana, cinnamon

Sharing Platters

CURED SALMON GF-SF
Cream cheese, arugula, capers

CHARCUTERIE PLATTER DF-GF-SF
Pastrami, smoked turkey, beef bacon

PASTRY BASKET VG
Pogaca, simit, croissants, danish

Organic Egg & Omelette

Choose Your Egg Style;

Scrambled egg, boiled egg, sunny side up or over easy

Load It With Veggies or Leave It to The Chef

Mushroom, Aegean herbs, peppers, sucuk, pastrami, turkey ham, cheese, tomato, onion, potato, chili pepper

Omelette are served with oven - dried tomato, garden greens

The Sweet Side Of Life

PANCAKE, WAFFLE , CREPE

Condiments;

Home - made chocolate pralin, maple syrup, berries compote, strawberry compote, hazelnut, pistachio, banana, fresh strawberries