

Josephine's Spring Brunch Menu

Overnight Oats 🌾🥜🌱🌾	8,50
Oats, almond mylk, coconut, chia seeds sesame, cinnamon, berries, granola, almond butter, side of maple syrup	
The Ratatouille-Hash-‘Halloumi’ 🌱	10,50
Ratatouille, roasted potatoes, ‘halloumi’, basil, green goddess dressing	
Pea and Mint Croquettes	9,75
Creamed avocado hummus, harissa oil 🌱🌱	
The Full Josephine's Breakfast 🌾🌱🌱	12,00
Lentil sausage, scrambled tofu, spelt and toasted seed croissant, honey glazed tomato	
Sautéed Wild Mushrooms 🌾🌱	13,50
Garlic, chives, charred asparagus, confit cherry tomatoes, rye sourdough bread	
Spelt-Tastic Waffles 🌾🌱	11,50
Caramelised pineapple, hazelnut dulce de ‘leche’	
Coconut Chia Seed Pudding	8,50
Mango, raspberry, toasted coconut shavings	
My ‘Oat’ My Pancakes 🌾🥜	11,00
Orange cream, grapefruit, macadamia nut butter, macadamia nuts	
Barley Pudding 🌾🌱	8,00
Blood orange, maple syrup toasted seeds, vanilla	
Semolina and Orange Blossom Cake 🌾🌱	6,50
Peaches, cardamom soy yoghurt	

Coffee with a Twist

Cold Brew Orange Coffee	5,50
Infused orange syrup, tonic water, cold brew coffee	
Citrusy Espresso Tonic	5,50
Sweet and sour infused syrup, tonic water, double espresso shot	
Cold Brew Passion Fruit Coffee	5,50
Passion fruit purée, agave syrup, soda water, cold brew coffee	

Our food is entirely plant-based

🌾 Cereals 🥜 Nuts 🌱 Sesame 🌱 Soy 🌱 Sulphites

Although we follow Good Manufacturing Practices and take measures to reduce allergen cross contamination, the food items being served may contain traces of other food allergens. For Food allergies and Intolerances please consult our chef. A full allergen matrix is available on request. All prices are inclusive of VAT.

