



café ciel

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all day

brunch

Granola 9

Maple and olive oil granola, yogurt, fruit compote

Shakshuka 16

Tomato sauce with onion, red peppers, Kalamata olives, basil

Omelette 16

Plain, mushroom, spinach, cheese or herbs

Tortilla 9

Potato and egg tortilla with confit garlic and harissa

Rösti 15

Potato rösti, crème fraîche with chives and a fried egg

Sweet

Fluffy Pancakes 15

Chocolate hazelnut spread, berry jam, Piedmonte hazelnuts

Vegan Buckwheat Pancakes 15

Chocolate hazelnut spread, berry jam, Piedmonte hazelnuts

Caramelised French Toast 16

Raspberry compote, berries and maple syrup

Pumpkin Waffles 18

Chestnut crèmeux, candied pecans and maple syrup

Add a scoop of ice cream +4

Selection of seasonal flavours made in house

toasties and tartines

Avocado 12

Avocado and lemon, picked pink radish, yuzu togarashi on sourdough

Creamy Honey 14

Creamy honey, sea salt, olive oil, cottage cheese, caramelised walnuts on sourdough

Scrambled Eggs 14

Gruyère or soft herbs on sourdough

Mushroom Croque Monsieur 16

Homemade brioche, béchamel, portobello mushrooms and cheese

Egg Sandwich 14

Homemade brioche bun, hard boiled eggs, mayo, celery, capers, gherkins, soft herbs

Toastie of the Day 14

Ask your server for today's special

seasonal

Soup of the Day 13

Ask your server for today's special

Fig Salad 16

Chicory, fresh figs, goat's cheese, caramelised walnuts and balsamic

Quiche 10

Spinach, feta and artichoke

Pistachio Gnocchi 18

Homemade potato gnocchi with pistachio and pecorino pesto

snacks and sides

Selection of bar snacks 5

Pink hummus with olive oil crackers 8

Fried cheese puffs served with onion jam 12

Herby Chips 8

Padrón peppers and sea salt 9

Mushroom croquettes with black garlic mayo 12

Aubergine chips, hot honey and mint 12

Caramelised onion and goat's cheese tart 14

selection of pastries and cakes