

To start

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| Brunch croissant (available 9 am to 12 pm) <i>Buttery croissant, scrambled eggs, avocado, tomato salsa, ajvar, rocket</i> | 8,5 € |
| Linda's cheese toastie <i>Homemade focaccia, mayo, three cheeses, rocket, coffee shoyu tomatoes, pickled vegetables</i> | 5,0 € |
| Castelvetro olives <i>Green Castelvetro olives, chilli, lemon</i> | 3,0 € |
| Kalamata olives <i>Black Kalamata olives, thyme, garlic</i> | 3,5 € |
| Selection of two types of olives | 5,5 € |
| House pickles | 4,0 € |
| Bao bun with fried chicken <i>Steamed bun, buttermilk & soya brined fried chicken, sriracha mayo, house pickles</i> | 5,5 € |
| Bao bun with beef ribs & kimchi <i>Steamed bun, pulled beef ribs in master stock, seed mixture, kimchi, herbal mayo</i> | 7,0 € |
| Panisses – chickpea fritters <i>Chickpea fritters with parmesan cheese, herbal mayo</i> | 5,5 € |
| Courgette hummus (VG) <i>Courgette hummus with tahini & lemon, olive oil, chicory, radishes, courgettes, black olives & caper powder, homemade focaccia</i> | 7,0 € |

Daily offer

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| Watermelon & tomato gazpacho <i>Cold gazpacho soup (tomato, watermelon, garlic, cayenne pepper, vinegar) and toastie (feta, mint, olive oil, tomatoes)</i> | 7,0 € |
| PHO Vietnamese soup <i>Beef broth, beef ribs, mint, basil, coriander, burnt lime, pickled daikon, sriracha mayo, XO sauce, buckwheat noodles, chilli</i> | 11,0 € |
| Fried chicken sandwich <i>Homemade focaccia bread, buttermilk & soya brined fried chicken, red pepper salsa, pickles</i> | 7,9 € |
| Fried chicken salad <i>Buttermilk & soya brined fried chicken, avocado, mixed salad leaves, crispy shallots, blue cheese and buttermilk dressing, pickles</i> | 10,0 € |
| Mixed salad <i>Mixed salad leaves, pickled veg, crispy shallots, blue cheese and buttermilk dressing</i> | 4,5 € |
| Szechuan Aubergines (VG) <i>Crispy aubergines, glazed in mushroom soya sauce, cashew cream, mushroom »XO«, furikake (mixture of seeds with zest), pickled shallots, radishes, fresh herbs</i> | 12,0 € |
| Mediterranean Shrimp Tortilla <i>Beef ragu with master stock & homemade tomato paste, harissa, sherry vinegar, herbs, parmesan crisp</i> | 15,0 € |
| Carrot & Lentil Dahl (VG) <i>Carrot puree with turmeric, lentils, red miso paste, and chimichurri dahl, roasted chickpea, burnt pickled leek, radishes, coriander</i> | 12,0 € |

Tasting menu

25,0 €

3-course sea food menu

Starter: Watermelon & tomato gazpacho

Main: Mediterranean Shrimp Tortilla

Dessert: "Turkish delight"

Recommended wine: **Rosé Miraflores**

Recommended cocktail: **Hemingway Daiquiri**

22,0 €

3-course veggie menu

Starter: Watermelon & tomato gazpacho

Main: Carrot & Lentil Dahl

Dessert: "Turkish delight"

Recommended wine: **Chardonnay Elena Walch**

Recommended cocktail: **Lavender Tom Collins**

** ask for a vegan option of the menu*

Desserts

6,0 €

Pumpkin seeds "Swiss roll"

Flourless sponge cake with pumpkin seeds, dehydrated crème fraiche, pickled rhubarb, strawberry coulis, caramel with pumpkin seeds

6,0 €

Chocolate cake & orange

Twice baked flourless chocolate cake, orange gel, olive oil, almond crumble

4,5 €

Croissant & butter pudding

Pieces of croissants & milk bread baked in vanilla cream with raisins, macerated strawberries

Food

Kitchen operating time: from 11.30 till 20.00 (last reservation).

Food orders are not possible during kitchen break between 15.30 and 16.30.

Last orders of tasting menus: 15.00 or respectively 19.30.

Allergens list is available with the staff.

Cocktails

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| Negroni Amaro <i>Vermouth Cocchi Dopo Teatro Amaro, Campari, gin</i> | 7,0 € |
| Negroni Sbagliato <i>Vermouth Cocchi Storico di Torino, Campari, prosecco</i> | 7,0 € |
| Vermouth & Tonic <i>Storico Vermouth di Torino Cocchi, Tonic</i> | 6,5 € |
| Strawberry French 75 <i>Gin, lemon, strawberry cordial, Prosecco</i> | 7,5 € |
| Lavender Tom Collins <i>Gin, lemon, lavender syrup, soda</i> | 7,5 € |
| Bianco Spritz <i>Vermouth Cocchi Americano Bianco, orange juice, Campari, Prosecco</i> | 7,5 € |
| Grapefruit Rosa <i>Vermouth Cocchi Rosa, grapefruit, lemon, simple syrup, tonic</i> | 7,0 € |
| Jungle Bird <i>Rum Plantation 3 Star, Rum Plantation O.F.T.D., Campari, pineapple juice, lime, simple syrup</i> | 8,0 € |
| Hemingway Daiquiri <i>Rum Plantation 3 Star, Maraschino liker, grapefruit & lime juice, syrup</i> | 8,0 € |
| Penicillin <i>Chivas Regal 12y, Laphroaig, lemon juice, ginger syrup, honey sirup</i> | 8,5 € |
| Linda's (ape)Rol <i>Red vermouth, Campari, orange juice, soda</i> | 6,5 € |
| Mimosa <i>Prosecco, orange juice</i> | 5,0 € |

Beers

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| Blonde Ale Galla (330 ml) <i>Slovenia; Brewery Castra – Ajdovščina</i> | 3,5 € |
| IPA Roman (330 ml) <i>Slovenia; Brewery Castra – Ajdovščina</i> | 4,2 € |

Sparkling wines (100 ml)

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|---|-------|
| Prosecco Villa Sandi <i>Italy, Treviso DOC, brut</i> | 3,5 € |
| Crémant Aimery Grande Cuvée 1531 <i>France, Steur d'Arques; brut (Chardonnay, Chenin Blanc, Pinot Noir)</i> | 4,6 € |

Rosé wines (100 ml)

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| Rosé Miraflores <i>France; Rosé (Mourvedre, Grenache Blanc, Grenache Gris); Domaine Lafage; 2020</i> | 4,6 € |
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(100 ml) White wines

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| 3,5 € | Lenz Weingut Rittenhof <i>Italy – Alto Adige; Tenuta Rittenhof; (Chardonnay, Yellow Muskateller, Muller-Thurgau); 2021</i> |
| 4,2 € | Chardonnay Elena Walch <i>Italy – Alto Adige; Tenuta Rittenhof; Chardonnay; 2021</i> |
| 4,9 € | Chardonnay S Kovačević <i>Serbia; Vinarija Kovačević; Chardonnay; 2016</i> |
| 4,6 € | Sauvignon Stein Nals Margreid <i>Italy – Alto Adige; Kellerei Nals Margreid; Sauvignon Blanc DOC; 2021</i> |
| 4,9 € | Centenaire Côtes Catalanes <i>France; Maison Lafage; (Grenache Blanc, Grenache Gris, Roussane); 2020</i> |
| 4,9 € | Limne Lugana <i>Italy; Tenuta Rovaglia; Lugana DOC (Trebbiano); 2021</i> |
| 4,9 € | Gewürztraminer Terlan <i>Italy; Tenuta Terlan; Gewuerztraminer; 2021</i> |

(100 ml) Red wines

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| 3,5 € | Modà Montepulciano d'Abruzzo <i>Italy – Abruzzo; Cantine Talamonti; Montepulciano d'Abruzzo DOC, 2021</i> |
| 4,0 € | Bernardeschi 2.60 <i>Italy - Tuscany; Terrescure Vinaria; (Cabernet Sauvignon, Merlot, Sangiovese); 2018</i> |
| 4,4 € | Trefilari Primitivo Salento <i>Italy; Cantina Sampietrana; Primitivo; 2020</i> |
| 5,0 € | Rosso Roma Poggio Le Volpi <i>Italy; Poggio Le Volpi; (Montepulciano, Syrah); 2019</i> |
| 5,7 € | Ripassa Valpolicela Ripasso Superiore <i>Italy; Zenato; Valpolicela Ripasso (Corvina, Oseleta, Rondinella); 2018</i> |
| 5,5 € | Mea Culpa <i>Italy - Sicily; Cantine Minini (Merlot, Primitivo, Syrah); 2018</i> |

(30 ml) Spirits

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| 3,9 € | Jameson Whiskey |
| 4,2 € | Woodford Bourbon |
| 4,2 € | Chivas Regal (12y) |
| 6,0 € | Laphroaig (10y) |
| 5,0 € | Rittenhouse Rye Whisky |
| 6,5 € | Ferrand 10 generation cognac |
| 5,0 € | Diplomatico Reserva rum |
| 4,0 € | Plantation 3 Star rum |
| 4,0 € | Cabrito Blanco Tequila |
| 3,5 € | Vodka |
| 2,9 € | Kahlua |
| 3,5 € | Amareto di Saronno |
| 4,5 € | Branca Menta |
| 4,0 € | Grappa |
| 3,6 € | Viljamovka (William's snapz) |

Smoothies & speciality drinks

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| Smoothie Slovenian breakfast (330 ml) | 5,0 € |
| <i>Apples, walnuts, raisins, cinnamon, oat milk, buckwheat popcorn, honey</i> | |
| Green smoothie (330 ml) | 5,0 € |
| <i>Pineapple, banana, apple, spinach, coriander, lime, ginger</i> | |
| Linda's Iced Tea (330 ml) | 3,7 € |
| <i>Rooibos tea, fruit tea, mint tea, linden honey syrup, lavender syrup, lemon</i> | |
| Iced Tea Mint & Linden (330 ml) | 3,7 € |
| <i>Mint tea, linden tea, elderflower tea, mint, lemon, elderflower syrup, linden honey syrup, orange cordial</i> | |
| Lavender lemonade (330 ml) | 3,7 € |
| <i>Lavender tea, lavender syrup, lemon</i> | |
| Ginger lemonade (330 ml) | 3,7 € |
| <i>Ginger tea, honey syrup, lemon</i> | |
| Energy Bomb | 5,0 € |
| <i>Ginger, turmeric, orange, lemon, grapefruit, honey</i> | |
| Cold Matcha Latte | 3,5 € |
| <i>Rice milk, vanilla, matcha</i> | |
| Chickpea coffee | 3,0 € |
| <i>Roasted chickpea mixture, oat milk, honey syrup, cinnamon</i> | |
| Warm ginger tea | 3,7 € |
| <i>Ginger, cinnamon, honey syrup, lemon</i> | |
| Warm turmeric tea | 3,7 € |
| <i>Turmeric, cinnamon, honey syrup, lemon</i> | |

Warm drinks

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| Espresso | 1,5 € |
| Double espresso | 2,1 € |
| Decaf espresso | 1,7 € |
| Macchiato | 1,6 € |
| Milk coffee / Cappuccino | 1,8 € |
| Flat white / Latte Macchiato | 2,1 € |
| Cocoa | 2,1 € |
| Hot chocolate | od 2,3 € |
| Damman Tea | 2,1 € |
| <i>Mint, alpine, fruit, green, black, earl grey, rooibos</i> | |

Soft drinks

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| Freshly pressed juice (100ml) | 1,7 € |
| <i>orange, grapefruit</i> | |
| Freshly pressed lemon juice (100ml) | 1,5 € |
| Sparkling water (250ml) | 2,3 € |
| Sparkling water (500ml) | 3,0 € |
| Still water (250ml) | 2,3 € |
| Still water (500ml) | 3,0 € |
| Trstenjak juices (250ml) | 2,3 € |
| <i>apple, apricot</i> | |
| Coconut water (330ml) | 3,5 € |
| ISA's Kombucha (250ml) | 3,9 € |
| <i>Hot Granny, Basil Breeze, Razzmatazz, L(ove)anda</i> | |
| Tonic East Imperial Burma (200ml) | 2,8 € |
| Coca Cola (250ml) | 2,8 € |

Non-alcoholic drinks