



## BRUNCH

<b>Petit-déjeneur des Balkans</b> – Bulgarian feta, tomatoes, cucumbers, organic Kalamata olives, hard-boiled egg*, pitka (homemade bread) (V, GF option without bread)	11 -
with Ambaritza charcuterie	14 -
<b>Banitza</b> (traditional Bulgarian house-made filo pastry with feta), served with sheep milk yogurt, honey, and seasonal fruit (V)	12 -
<b>Mékitzi</b> (Bulgarian fried dough), with homemade jam, seasonal fruit, Bulgarian feta (V)	14 -
<b>Palachinki</b> (Bulgarian crêpes) with homemade jam or maple syrup, served with seasonal fruit (V)	14 -
<b>Mish mash</b> – scrambled eggs* with tomatoes, peppers and feta, made and served in a traditional clay pot, served with pitka (homemade bread) and fresh fruit (V, GF option without bread)	14 -
<b>Balkan-style piperade</b> - poivrons, tomates, oignon, persil, préparé et servi dans une marmite en terre cuite (VG)	13 -
<b>Omelette* with feta</b> , sun-dried tomatoes and basil, served with pitka (homemade bread) and fresh fruit (V, GF option without bread)	14 -
<b>Salade Elena</b> -lettuce, tomatoes, cucumbers, organic Kalamata olives, sautéed potatoes, shallots, hard-boiled eggs*, Elena charcuterie, homemade croutons, vinaigrette	14 -
<b>Eggs panagurski</b> – poached eggs* with yogurt-garlic sauce, served with seasonal fruit and pitka (homemade bread) (V, GF option without bread)	14 -
<b>Nadenitza</b> – country sausages, served with a salad and sautéed potatoes	16 -

### Sides

Sautéed potatoes	4 -
Small seasonal salad	4 -
One nadenitza sausage	8 -

\* farm eggs from free-range chickens

V = vegetarian / VG = vegan / GF = gluten free