

SOUTHPARK

BRUNCH • LUNCH • EVENTS

BRUNCH MENU 26.-27.9.

Brunch 29,90 € Bubbly Brunch 36,90 € Kid's Brunch 13,90 €

WARM DISHES

Fried chicken with maple syrup (LF, GF)
Fried tofu with maple syrup (V)
Creamy scrambled eggs (LF, GF)
Potato and mushroom hash (V, GF)
Chipotle dip (GF, DF)

SALADS

Classic Caesar – crispy romaine lettuce, house Caesar dressing and parmesan (GF, LF, contains fish)
with crispy croutons (V)
Green salad with house vinaigrette (GF, V)
Roasted root vegetables, feta and balsamic (LF, GF)
Roasted pumpkin and kale salad, maple syrup dressing and nuts (GF, V, contains nuts)
Hot-smoked rainbow trout with mustard sauce (GF, DF)
Lime-seasoned shrimp salad (DF, GF)
Devilled eggs (GF, DF)
Beetroot crostini (LF)
Cold cuts (GF, DF)
Cheeses (LF, GF)
Herring of the day (GF, LF)
Marinated olives (GF, V)
Selection of pickled vegetables (GF, V)
Marinated balsamic vegetables (GF, V)
House herb hummus (GF, V)
Roasted mushroom spread (GF, V)

BREAD & SIDES

Selection of house breads (V, GF*)
Butter (LF), margarine (V) and cream cheese (LF)
Karelian rice pies with egg butter (LF, GF*)
House oven-baked porridge (GF, V)
Whipped cinnamon butter (LF, GF)
Seasonal compote (GF, V)
Yoghurt (LF, GF)
House granola (GF, V, contains coconut)

SWEETS

House chocolate brownie (LF, GF)
Lingonberry pudding with oats (LF, GF)
Mini pastries (LL, V)
Mini pastries (LL, V)
Jams (V, GF)
Chocolate-hazelnut spread (contains hazelnuts, GF)
Fresh fruit (GF, V)
Pick & mix sweets

DRINKS

Freshly ground Pausa coffee
Selection of brewed teas
House juices

*Ask our staff for gluten-free/vegan options.
We reserve the right to make changes.