

SOUTHPARK

BRUNCH • LUNCH • EVENTS

BRUNCH MENU 8.8.-9.8.

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

WARM DISHES

Pan-fried halloumi and mushrooms (LL, GF)
Roasted pork belly (DF, GF)
Potato omelette (LF, GF)
Roasted thyme tomatoes (Vegan, GF)

SALADS

Classic Caesar – crispy romaine lettuce, house Caesar dressing and Parmesan (GF, LF, contains fish), served with crispy croutons (Vegan)
Green salad with house vinaigrette (GF, Vegan)
Caprese salad – tomatoes, mozzarella and basil (LF, GF)
Niçoise potato salad (GF, Vegan)
Hot-smoked rainbow trout with dill pesto (GF, LF)
Skagen prawn salad (DF, GF)
Mushroom salad (GF, LF)
Eggs with roe spread (GF, LF)
Cold cuts (GF, DF)
Selection of cheeses (LF, GF)
Herring of the day (GF, LF)
Marinated olives (GF, Vegan)
Selection of pickled vegetables (GF, Vegan)
Cornichons and pickled pearl onions (GF, Vegan)
Herb and garlic yoghurt (GF, LF)
Courgette baba ganoush (GF, Vegan)

BREAD & SIDES

House bread selection (Vegan, GF*)
Butter (LF), margarine (Vegan) and cream cheese (LF)
Karelian pasties with egg butter (LF, GF*)
Coconut and fruit smoothie (GF, Vegan)
House-baked porridge (GF, Vegan)
Seasonal compote (GF, Vegan)
Whipped cinnamon butter (LF, GF)

SWEETS

House chocolate brownie (LF, GF)
Pancakes with whipped cream and strawberry jam (LF)
Blueberry pie with vanilla sauce (LF)
Mini pastries (LL) (Vegan)
Jams (Vegan, GF)
Chocolate and hazelnut spread (contains hazelnuts, GF)
Fresh fruit (GF, Vegan)

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.