

BRUNCH MENU

CAMON BRUNCH PLATE 11.00

SU'MAC AND CHEESE

a pot of cooked Macaroni Pasta with our homemade golden Bechamel, Spring Onions, Parsley and Sumac topped with extra Cheddar together with two Poached Eggs and pickled Red Onions on Sourdough Toast

+ BACON 3.50

YOU HAD TO HAVE THE BIG SALAD 8.00

Baby Spinach and Mangold, Beetroot, Red Cabbage, toasted Almonds, Dates and Feta Salad served with CAMON Green Goddess Sauce

vegan option: no feta, extra bread

+ POACHED EGG 1.60

+ BACON 3.50

AGOSTO 11.00

Vegan Veggie Rainbow Lasagne - with three Layers of Red, Yellow and Green Veggies served with our Homemade Vegan Bechamel

+ SIDE SALAD 4.50

HEARTINE 10.00

Open faced Sandwich with spicy Aubergine and Zucchini atop a Salad of Baby Spinach and Mangold, Beetroot, Red Cabbage, spiced Almond, Date and Feta and finished with White Cabbage, Kohlrabi and fresh Turmeric Sauerkraut

vegan option: no feta

gluten-free: extra portion of salad instead of bread

+ POACHED EGG 1.60

+ BACON 3.50

GOLD DUST WOMAN 7.90

Granola Bowl with Orange and Cardamom roasted Pears on Organic Yoghurt with Homemade Coconut and pure Maple Syrup baked Granola - rolled Oats, roasted Almonds, Pumpkin and Sunflower Seeds

vegan option: coconut yoghurt

CHECK OUR DISPLAY FOR MORE HOMEMADE SWEET TREATS!

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