

LINNÆAN

BOTTOMLESS BRUNCH £35 pp

STARTER

Probiotic coconut yoghurt, seasonal fresh fruits topped with puffed quinoa & chocolate granola (VE)

OR

Homemade gluten free matcha or chocolate pancakes (VE)

MAIN

Brittany buckwheat crêpe with mushrooms, leeks and vegan béchamel (VE, N, soy)

OR

Homemade kimchi, gluten-free rice noodles with woodlands mushrooms and edamame (VE, soy, sesame)

DESSERT

Choose a dessert from our homemade selection (changing daily).

LIMITLESS DRINK

Choose between organic vegan Prosecco or Bloody Mary

GF = Gluten-Free (not suitable for celiacs) N = Nuts VE = Vegan

In line with our culinary proposal, all our desserts are low-calorie and rich in nutraceutical and healthy substances. We do everything from the heart to offer you the best of the best. Foods are not recommended for people with severe celiac disease or severe food allergies because we cook in a kitchen where we also cook products with gluten, nuts, soy, mustard, celery and dairy products