

BREAK-FAST

ONLY WEEKENDS
10AM TILL CLOSING

BIG HOUSE ON THE BERRY • 15€ **VEGE**

Fluffy pancakes with red berries sauce and white chocolate mousse

IN PANCAKES WE TRUST • 15€

All-American style pancakes with bacon, spring onions and maple syrup on top.

LITTLE HOUSE ON THE BERRY • 9.5€ **VEGE**

Fluffy pancakes with red berries sauce and white chocolate mousse. Small version

THE BABY PRESIDENT • 9.5€

All-American pancakes with bacon, spring onions and maple syrup. Small version

BRUNCH IN A BUN • 15€

Scrambled eggs, bacon or sautéed mushrooms, cheddar & sriracha in a beautiful soft bun, but really, really soft

APEROS

ALWAYS AVAILABLE

OLIVES • 5€

SAUCISSON • 8€

Dry sausage - nature, comte cheese or hezelnut

NACHOS • 9€

Guacamole, pico de gallo

CHIPS • 2,5€

Ask our staff for available flavours

HUMMUS • 8€

Classic hummus served with bread

CHEESE • 8€

Comté jeune served with mustard

BRUNCH

MONDAY TILL FRIDAY : 12AM TO 3PM
WEEKEND : 10AM TILL CLOSING

ENGLISH STYLE BRUNCH

EGGS BENEDICT • 15.5€

Two poached eggs on English muffins with bacon, love and homemade hollandaise sauce

EGGS HEMINGWAY • 16.5€

Two poached eggs on English muffins with groovy gravlax salmon, affection and homemade hollandaise sauce

AVOCADO TOAST • 16.5€ **VEGE**

Toasted sourdough bread, cream cheese, mashed avocado and a sunny side up egg

VEGAN AVOCADO TOAST • 16.5€ **VEGAN**

Toasted sourdough bread, sautéed mushrooms, mashed avocado and slightly roasted flax seeds

PECK WAFFLES

PECK SPECIAL • 17€

Homemade chorizo waffle with goat cheese, bacon, two poached eggs and psycho sauce

MAGIC MUSHROOM • 16.5€ **VEGE**

Homemade leek waffle topped with homemade truffle cream, roasted mushrooms, two poached eggs in psycho sauce

PSYCHO SAUCE IS A SPICY VERSION OF OUR HOMEMADE HOLLANDAISE

CALL ME CHEESUS • 16€ **VEGE**

Homemade leek waffle, grilled cheddar, parmesan and blue cheese, two poached eggs and psycho sauce

DRUNKEN SAILOR • 17.5€

Homemade leek waffle, two poached eggs, groovy gravlax salmon and psycho sauce

SPEECHLESS • 17.5€

House fried chicken on chorizo waffle, bacon, grilled cheddar, two poached eggs and our house psycho sauce

LUNCH

12PM – 3PM
MONDAY TO FRIDAY ONLY

BURGERS

PECK BURGER • 14€

Brioche bun, belgian Beef, double cheese, pickles, ketchup & mustard

THE HOT CHICK • 14€

House fried chicken with homemade tartar sauce, grilled Swiss cheese, tomato and lettuce

SANDWICHES

HALLOUMINATI WRAP • 15€ **VEGE**

Halloumi, eggplant and red pepper, cherry tomatoes, red cabbage with yoghurt sesame dressing in a wrap

NEW ORLEANS' WRAP • 14.5€

House marinated chicken, avocado, cherry tomatoes, rocket, parmesan and basil mayo

SOUP ^{8€} OF THE DAY

Served with sourdough bread and butter on the side

SALADS

HALLOUMINATI SALAD 14.5€ **VEGE**

Halloumi, eggplant and red pepper, cherry tomatoes, pomegranate, red cabbage and mixed leaves with yoghurt sesame dressing

CALIGULA • 14.5€

House marinated chicken on mixed leaves, avocado, regatto flakes and basil mayo

HANGOVER CURES

JALAPEÑO INFUSED BLOODY MARY • 10€

Jalapeño infused vodka mixed with spices and spiced tomato juice

VIRGIN MARY • 7€

Same thing but a bit less fun

HUGO • 9€

Prosecco, elderflower syrup and liquor, sparkling water and mint

MIMOSA • 9€

Prosecco and orange juice

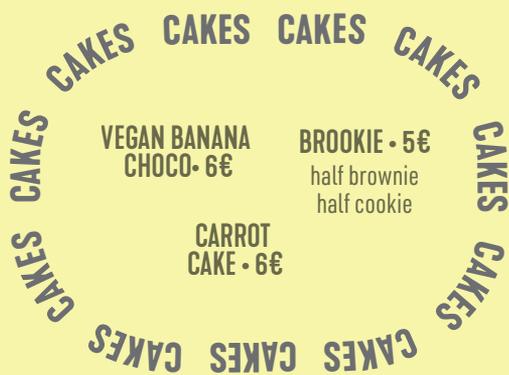
POIRÉ DE NORMANDIE 19.5€/BOTTLE

Natural pear cider
Domaine de la Flaguerie

ALL DAY SIDES

POTATO FRIES • 5.5€

SWEET POTATO FRIES • 6€



COFFEE

- ESPRESSO • 2.5€
- DOUBLE ESPRESSO • 4€
- ESPRESSO MACCHIATO • 3.5€
- AMERICANO • 4€
- LONG BLACK • 4€
- CAPPUCCINO • 4€
- LATTE • 4€
- FLAT WHITE • 4.5€
- MOCHACCINO • 5€

OTHER SPECIALITIES

- HOT CHOCOLATE • 5€
- MATCHA LATTE • 5.5€
Served with oat milk.
Also available iced
- MASALA CHAI LATTE • 5.5€
Cinnamon, cardamon and clove, honey & oat milk. Make it dirty for 1€
- GOLDEN LATTE • 5.5€
Turmeric, cardamom & black pepper & oat milk.
Make it dirty for 1€
- PLANT-BASED MILKS AVAILABLE ON REQUEST
OAT, COCONUT, ALMOND + 0.5€

LOOSE LEAF TEAS AND INFUSIONS 4.5€

- JASMINE GREEN TEA
Rich, soft and refreshing taste
- SUMMER IN A CUP
Apple, mango, hibiscus, mint, strawberries, pineapple, lemongrass
- ENGLISH BREAKFAST
classic black tea
- RESTORE - MINT MIX
Mint, anise, fennel seeds, cardamom, licorice, coriander, lemon peel, tulsi, and lemon verbena
- DIGEST - HIBISCUS MIX
Hibiscus with mint apple, apricot, lime blossom, mango, pineapple, strawberries and thyme

SOFT DRINKS

- STILL/SPARKLING WATER
0,25L • 3€ | 0,5L • 5€
- HOMEMADE ICED TEA • 4.5€
Ask our staff for the flavour of the moment
- HOMEMADE LEMONADE • 4.5€
Blueberry, strawberry & basil
- GINGER SHOT • 2€ BOOSTER
Cold pressed organic Peruvian ginger boost

FRESH JUICES • 5€

- PRESSED APPLE JUICE
- PRESSED PEAR JUICE
- FRESH ORANGE JUICE
- FRESH ORANGE & LEMON JUICE

FRESHLY • 6€ MIXED JUICES

- CARROT, ORANGE, APPLE & GINGER
- SPINACH, CELERY & PEAR

HOMEMADE SMOOTHIES • 6€

- BASIL, LEMON & VANILLA (CONTAINS MILK)
- ORANGE, COCONUT MILK & TURMERIC
- PEANUT BUTTER & COCONUT MILK

ALL SMOOTHIES CONTAIN BANANA!

COLD BEVERAGES

- FREDDO ESPRESSO • 4€
Cold tumbled double shot espresso
- FREDDO CAPPUCCINO • 4.5€
Cold tumbled double shot espresso with cold foamed milk
- ICED CHAI LATTE • 5€
Cinnamon, cardamon, clove and cold foamed oat milk
make it dirty for 1€
- ICED LATTE • 4.5€
One shot espresso with ice & milk
- ICED MATCHA LATTE • 5€
Cold foamed matcha tea served with foamed oat milk
- ICED GOLDEN LATTE • 5€
Turmeric, cardamom, pepper and cold foamed oat milk
make it dirty for 1€

COCKTAILS

- JALAPEÑO INFUSED BLOODY MARY • 11€
Jalapeño infused vodka mixed with spices, spiced tomato juice. We got this one from the grooviest grandma out there
- VIRGIN MARY • 7€
Same thing, but a bit less fun...
- MOSCOW MULE • 10€
Vodka, ginger beer, and lemon.
- HUGO • 8€
Prosecco, elderflower syrup and liquor, sparkling water and mint
- MIMOSA • 9€
Prosecco and fresh orange juice
- APEROL SPRITZ • 8€
- DARK AND STORMY • 10€
Rhum, ginger beer and lemon.

WINE & BUBBLE

- RED WINE GROLLO ÉTÉ INDIEN
Glass • 5€
Bottle • 35€
- WHITE WINE CÔTES DE GASCOGNE
Glass • 5€
Bottle • 34€
- BUBBLES: PROSECCO
Glass • 6.5€
Bottle • 38.5€
- POIRÉ DE NORMANDIE
Natural sparkling pear cider / Domaine de la Flaguerie
Bottle • 19.5€

BEERS



THE CURRENT BEER SELECTION ALWAYS CHANGES, BECAUSE EVERYTHING CHANGES, THAT'S LIFE

JUST ASK OUR STAFF FOR RECOMMENDATIONS AND ABOUT THE BEER OF THE MONTH



WOODPECKER FAMILY CAFES & KIOSKS