B3TON
GASTROBAR

BRUNCH

Sambata-Duminica 10:00 -15:00

The Highlander`s Steak & Eggs Antricot de vita, chips de cartofi, oua ochiuri, salata rucola, sos olandez	420 gr	110
Oua Benedict cu Somon curcubeu si creamy avocado Oua posate, somon marinat cu varza rosie, crema de avocado, sos olandez cu mustar boabe si chives, chips de capere, homemade brioche	280 gr	65
Oua Benedict pe pat de Brie cu trufe Oua, brie, sos olandez cu salsa de trufe, ceapa caramelizata, homemade brioche	260 gr	55
Scrambled eggs, cartofi prajiti si bacon crocant Cartofi prajiti subtiri, scrambled eggs si bacon crocant	220 gr	50
Crunchy avocado cu cartof dulce si oua posate Cartof dulce copt, avocado pane, oua posate, harrisa, rucola, Grana Padano	280 gr	47
Friganele cu crema de branza si banane Homemade brioche, crema de branza cu vanilie, banana, miere, scortisoara	340 gr	35

MENIU

To view the list of allergens and nutritional values, scan here.

B3TON
GASTROBAR

BRUNCH

Sat-Sun 10:00 -15:00

The Highlander`s Steak & Eggs Beef entrecote, potato chips,fried eggs, arugula salad, hollandaise sauce	420 gr	110
Eggs Benedict with dried Rainbow Salmon and Creamy Avocado Poached eggs, salmon marinated in red cabbage, avocado cream, hollandaise sauce with mustard seeds and chives, caper chips, homemade brioche	280 gr	65
Eggs Benedict on a bed of Brie with Truffles Poached eggs, brie, truffle salsa, hollandaise sauce, caramelised onion, homemade brioche	260 gr	55
Scrambled Eggs with Bacon and Potato Fries Thinly cut potatoes, scrambled eggs, crispy bacon	220 gr	50
Fried Avocado with Sweet Potato and Poached Eggs Baked sweet potato, avocado, poached eggs, harissa, rocket salad, Grana Padano	280 gr	47
French Toast with Cream Cheese and Banana Homemade brioche, vanilla cream cheese, banana, honey, cinnamon	340 gr	35

MENIU

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