

EAT

THE CORNER EGG & CHEESE

12,0

(v) (1, 3, 4, 6, 7, 10)

Bread Bun, Egg Scramble, Goat Gouda, Chilli Lime Caramel, Lovage Brötchen, Rührei, Ziegenquark, Chili-Limetten-Karamell, Liebstöckel

- + kassler bacon / Bauchkassler
- + cheese kransky / Käsekrainer

PANCAKE STACK (MAX. 2 ORDERS PER TABLE)

14,0

(v) (1, 3, 7,11)

Buttermilk Pancakes, Black Sesame Mascarpone, smoked Salt Butter, Ginger Biscuit, Muscovado Syrup

Buttermilch-Pancakes, schwarzer Sesam-Mascarpone, geräucherte gesalzene Butter, Ingwerkekse, Muscovado-Sirup

- + kassler bacon / Bauchkassler
- + fried eggs / Spiegeleier

FRIED EGGS & RICE

14,0

(v, gf) (3, 4, 5)

Crispy Fried Eggs, Coconut Rice, Jeow Sauce, Peanut Chilli Crisp

Knusprige Spiegeleier, Kokosnusreis, Jeow-Sauce, Erdnuss-Chili-Crisp

- + braised greens / geschmortes Blattgemüse
- + kassler bacon / Bauchkassler
- + cheese kransky / Käsekrainer

POTATO HASH CAKE

13,5

(vv, gf) (6,10)

Crispy Potato Hash Cake, Kaffir Lime Remoulade, Watermelon Radish & Herb Salad, Grapefruit Vinaigrette

Knuspriger Kartoffel-Rösti, Kaffir-Limette-Remoulade, rosa-Rettich, Kräutersalat, Grapefruit-Vinaigrette

- + fried eggs / Spiegeleier
- + kassler bacon / Bauchkassler
- + cheese kransky / Käse Krainer

SALAD DELUXE

13,5

(v, gf) (6,8,10)

Baked Cauliflower Wedge, Beluga Lentil, Seasonal Greens, Tamarind Yoghurt, Toasted Almond, Dried Plum, Recado Negro

Gebackene Blumenkohl, Beluga-Linsen, Schwarzkohl, Tamarinden-Joghurt, geröstete Mandeln, getrocknete Pflaumen, Recado Negro

- + fried eggs / Spiegeleier
- + kassler bacon / Bauchkassler
- + cheese kransky / Käsekrainer

BRAISED BEEF SANDWICH

16,5

(1,4,6,11)

Soy Braised Beef in Crusty Bread, Smokey Chilli Mayo, Green Mango, Red Onions, Red Pepperoncini, Thai Basil, Mango Vinegar

Soja geschmortes Rindfleisch in Knusprigem Brot, rauchige Chili-Mayo, grüne Mango, rote Zwiebeln, rote Peperoncini, Thai-Basilikum, Mango-Essig

- + fried eggs / Spiegeleier

ADD-ON / HINZUFÜGEN

haus pickle / eingelegtes Gemüse	2,5
fried eggs / Spiegeleier	3,0
coconut rice / Kokosnusreis	3,0
braised greens / geschmortes Blattgemüse	3,5
kassler bacon / Bauchkassler	3,5
cheese kransky / Käsekrainer	3,5

LIST OF ALLERGENS

1. Gluten / Gluten 2. Crustaceans / Krustentiere 3. Eggs / Eier
4. Fish / Fisch 5. Peanuts / Erdnüsse 6. Soy / Soja 7. Milk / Milch
8. Nuts / Nüsse 9. Celery / Sellerie 10. Mustard / Senf 11. Sesame / Sesam
12. Sulphites / Sulfite 13. Lupins / Lupinen 14. Molluscs / Mollusken

(v) = vegetarian (vv) = vegan (gf) = gluten free

DRINK

NON-ALCOHOLIC

COLD

Spiced Cold-Brew Coffee — ROZALI	4,5
Iced Taro Milk (<i>cow or oat</i>)	5,0
Jasmine Iced Tea	4,2
Passion Fruit Ginger Soda	4,2
Hibiscus Lemonade	4,2
Orange Juice	4,5
Water, Gas or Still	4,5

HOT

Filter Coffee — ROZALI	3,5
Ginger Tea	3,5
Lemon & Mint Tea	3,5
PG Tips Black Tea	3,5
Hibiscus Tea	3,5

ALCOHOLIC

NATURAL WINE

	125ml	750ml
Bubbles – Monterosso, Bulli, 2020	7,5	32,0
White – Grauburgunder, Villa Persani, 2015	7,5	32,0
Sparkling Rosé - Barbera & Croatina, Vecchio Consorzio 1953, 2022	7,5	32,0

BEER

Millers Genuine Draft <i>330ml</i>	4,0
Michelada	7,5

COCKTAILS

Pink — Gin, Grapefruit, Lime, Bitters, Simple Syrup, Soda	8,5
Black— Cachaça, Cynar, Rozali Cold Brew Coffee, Piment Simple Syrup	8,5

Each dish and its ingredients have been put together with intentionality and call back to our memories of eating and cultural origins. For this reason, we do not personalise or deconstruct our dishes. To elevate your meal, we have included a list of suggested add-ons underneath each dish description. If you have allergies, we invite you to reference the allergen list so that you can find a dish that is suitable to your dietary needs. We hope you enjoy your dining experience with us at Love Deluxe.