

ALL-DAY ORGANIC BREAKFAST & BRUNCH

Belgian waffle & panko fried cauliflower (E, W, D, SE) salsa verde on tomatillos, pickled chili, coriander, thai basil and vegan chipotle mayo	199,-
French omelette with three cheeses (E, D) served with green leaf salad and fresh herbs + add bread & butter (D, W) 69,-	189,-
Avocado toast on sourdough (V, W, SE) (gluten free alternative available) with dehydrated tomatos, fresh herbs and lime + add poached or fried egg (E) 45,-	195,-
Brioche with mushrooms & hollandaise (W, D) (gluten free & vegan alternative) with ramsons pesto, pickled onions and kale chips + add poached or fried egg (E) 45,-	219,-
Vegan American pancakes (V, N, W) with berries, coulis, vegan cream & roasted nuts + maple or agave syrup 25,- (V)	190,-
Oat gurt with rhubarb & strawberries (N, V) with prosecco and bourbon vanilla rhubarb syrup	149,-

SIDES

Hummus (V, SE) pomegranate, sesame seeds, fresh herbs & olive oil	99,-	Bread & butter (D, W) sourdough bread & whipped Røros butter (vegan & gluten free alternatives)	69,-
Mango & papaya salad (V, N) carrot, cucumber, cashew, asparagus beans, mint, coriander & thai dressing	135,-	Watermelon salad (V, SU) asparagus beans, fried onions, mint, coriander & coconut dressing	130,-
Fried or poached egg (E)	45,-	Sweet potato fries (V) fresh herbs & black vegan garlic aioli	120,-

SWEETS

Basque cheese cake (E, D, W)	95,-	Honey cake (E, W)	85,-
Bamsrudlåven ice cream ask your waiter for our selection	80,-	Affogato (E, D) espresso & Bamsrudlåven ice cream	89,-

V - VEGAN N - NUTS E - EGGS M - MUSTARD S - SOY C - CELERY SU - SULPHITES D - DAIRY W - WHEAT SE - SESAME

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