

[KEILI]

11h - 16h
SAMEDI-DIMANCHE

brunch

KARMA CROISSANT - 14€

Croissant toasté, oeuf mollet, gouda fondu, bacon végétal "La vie", chutney de fruits rouges, salade verte et ciboulette
Option sans Gluten : +2,50€

TOASTED TEMPTATION - 14€

Oeuf mollet, vinaigrette aux herbes et échalotes, fines tranches de radis, aneth, feta fouettée, Pain de campagne (Bsurprises), Servi avec une salade verte et pommes grenailles rôties.
Option sans Gluten : +2,50€

CALE'S SALAD - Gluten free - 16€

Avocat, tofu mariné au teriyaki, pois chiches rôtis aux épices, quinoa au zeste de citron vert, poivrons marinés, sauce tahini, feta, mélange de pousses vertes, coriandre, radis.
Option VEGAN

EARLY BIRD WAFFLE - Gluten free - 13€

Gaufre à la farine de châtaigne et poudre d'amande, banane caramélisée à la cannelle, beurre espresso, morceaux de chocolat noir 70%, sucre glace, sirop d'érable, noisettes torréfiées

GRANOLA BOWL - Gluten free - 7€

Granola maison, yaourt grec et fruits de saison

SIDES

- + Avocat : 3,5€
- + Oeuf mollet bio / Oeuf mariné : 3€
- + Bacon végétal "La vie" : 4€
- + Tofu mariné : 3€
- + Halloumi grillé : 4€
- + Emincé végétal "Planted" : 4€
- + Pain sans gluten "Chambelland" : 2,5€
(comptez 5-7 min de préparation)

Eat well
Feel better
Live more

[K]

[KEILI]

11am - 4pm
SATURDAY-SUNDAY

brunch

KARMA CROISSANT - 14€

Toasted croissant sandwich with a soft boiled egg, melted gouda cheese, plant based bacon "La vie", red fruit chutney, fresh salad greens and chives.
Gluten-free option : +2,50€

TOASTED TEMPTATION - 14€

Soft boiled egg on toast from Bsurprises bakery, served with whipped feta, dill, radish and shallot herb dressing. Served with roasted potatoes and fresh greens.
Gluten-free option : +2,50€

CALE'S SALAD - Gluten free - 16€

Teriyaki tofu, avocado, roasted chickpeas, quinoa, marinated red peppers, feta, fresh greens, coriander, radish and tahini dressing.
VEGAN option

EARLY BIRD WAFFLE - Gluten free - 13€

Waffle made with chestnut and almond flour, caramelized bananas with cinnamon, espresso butter, 70% dark chocolate, maple syrup and roasted hazelnuts.

GRANOLA BOWL - Gluten free - 7€

Homemade granola with greek yogurt and seasonal fruit

SIDES

- + Organic soft boiled egg / pickled egg : 3€
- + Avocado: 3,5€
- + Plant based "bacon" by "La Vie" : 4€
- + Marinated tofu: 3€
- + Grilled halloumi : 4€
- + Plant based "meat" by "Planted" : 4€
- + Gluten free bread "Chambelland" : 2,5€
(5-7 min preparation)

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