

KOKO BISTROT

BREAKFAST

TURKISH EGGS 350G	49
POACHED EGGS SERVED ON GREEK YOGURT, WITH DRIED TOMATOES, JALAPENO, SUMAC, AND TURKISH-SPICED BUTTER.	
SCRAMBLED EGGS 350G	53
SCRAMBLED EGGS SERVED ON HOMEMADE FRENCH BRIOCHE WITH AVOCADO AND DRIED TOMATOES, ACCOMPANIED BY FRESH, FARM-TO-TABLE SALAD, DRIZZLED WITH BASIL-INFUSED OIL.	
EGGS BENEDICT 380G	57
POACHED EGGS SERVED ON HOMEMADE FRENCH BRIOCHE WITH HOLLANDAISE SAUCE, ACCOMPANIED BY FRESH, FARM-TO-TABLE SALAD, PROSCIUTTO COTTO OR IN-HOUSE MARINATED SALMON.	
OMELETTE AU FROMAGE 320G	44
FRENCH-STYLE OMELETTE WITH GORGONZOLA AND 18-MONTH AGED PARMIGIANO CHEESE, SERVED WITH FRESH SALAD, SOURCED FROM LOCAL FARMERS.	
HOMEMADE GRANOLA WITH OAT MILK 250G	34
HOMEMADE GRANOLA WITH OAT MILK AND A MIX OF INGREDIENTS: OATS, BARLEY, BUCKWHEAT, BANANA, NUTS, GOJI BERRIES, RAISINS, HONEY, AGAVE SYRUP, PERSIMMON (KHAKI), AND CHIA SEEDS, GARNISHED WITH MINT.	
AVOCADO TOAST 360G	42
AVOCADO TOAST SERVED WITH CARROT AND CHICKPEA PUREE, GARNISHED WITH RADISHES AND CHERRY TOMATOES.	
PAIN PERDU 300 G	37
PAN-FRIED HOMEMADE FRENCH BRIOCHE IN BUTTER AND MILK WITH CARAMELIZED APPLES,BLUEBERRIES AND HONEY,INFUSED WITH THYME	
SELECTION OF BREAD 150G	12

DESIGN YOUR OWN

SUNNY-SIDE UP EGG 70G	8
BOILED EGG 70G	8
OMELETTE 200G	20
3 FRESH EGGS	

TOPPINGS

TRUFFLES 10G	24
SMOKED SALMON 50G	21
AVOCADO 1/2	11
KALAMATA OLIVES 30G	5
CHERRY TOMATOES 50G	7
PROSCIUTTO COTTO 50G	14
MORTADELLA 80G	14
ITALIAN CHEESE 30G	9
SUNDRIED TOMATOES 30G	6