



BLOCK

BRUNCH MENU



SALAD BUFFET

Fresh green salad (V, GF)

Caesar salad (LF, GF, contains fish)

Ginger-marinated cucumber (V, GF)

Marinated red onion (V, GF)

Marinated olives (V, GF)

Red cabbage, blue cheese and roasted nuts (LF, GF)

Barley and herb salad with cauliflower and pomegranate (V)

Roasted carrots, tahini and orange (V, GF)

Pasta salad with roasted bell pepper (V)

Potato salad with wild mushrooms and roasted onion (V, GF)

Shrimp Skagen (DF, GF)

House-smoked hot-smoked salmon (DF, GF) & horseradish cream (LF, GF)

Pumpkin and harissa hummus (V, GF)

Mini avocado bruschetta & chili flakes (V)

House chia pudding (V, GF)

Carrot and lemon shot (V, GF)

We reserve the right to make changes.





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BREADS

House selection of breads

Butter (LF, GF), margarine (V, GF), olive tapenade (V, GF)

Charcuterie board, cream cheese & vegetables

Karelian pasties (LF) and egg butter (LF, GF)

Croissants (LL) and orange marmalade (V, GF)

HOT DISHES

Block's scrambled eggs with chives (LF, GF)

Brunch sausages (DF, GF)

Bacon (DF, GF)

Warm mushroom pie (LF)

A warm vegan dish is available from the kitchen.





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DESSERTS

Apple and oat crumble (V, GF) with vanilla sauce (LF, GF)

House chocolate brownie (LF, GF)

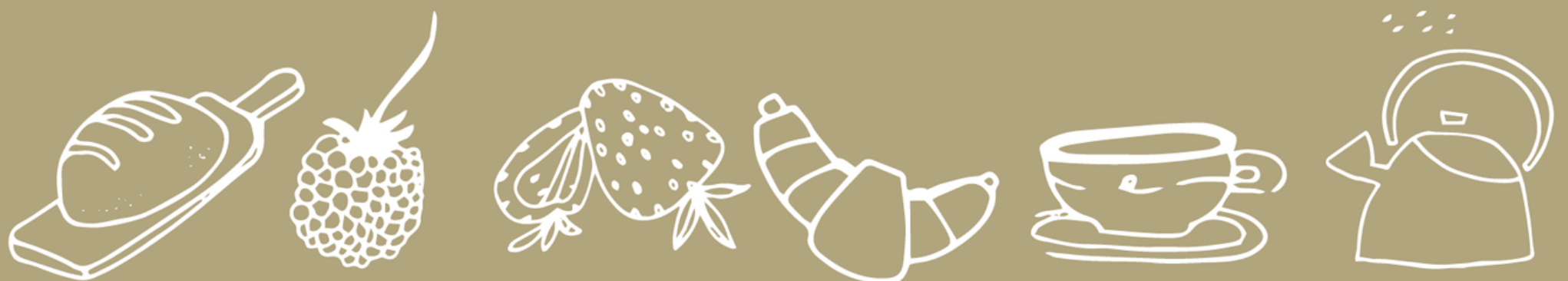
Block's French toast (LF)

Waffle bar with house toppings

Fresh fruit

Selection of cheeses, jam & crackers

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BEVERAGES

Fresh juice
Block lemonade
Freshly ground coffee
Selection of teas

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