

Salads

Halloumi green salad | €12.60*

Green leaves, homemade honey vinaigrette, dried figs, grilled haloumi (6) (7)

+add chicken | +€6.00*

Panzanella with baby spinach | €15.80*

Panzanella with baby spinach, cherry tomatoes, cucumber, burrata, homemade bacon vinaigrette,

48h homemade fermented sourdough croutons (1) (7)

Chickpeas bowl | €7.40*

Sweet peppers, grilled onion, freekeh, cucumber,

Avocado, cashews and onion vinaigrette (1) (6) (8)

Caesar salad | €11.60

Lunch

Q&F Patty in Sourdough | €14.00*

Homemade quinoa and fermented mushrooms patty in sourdough with tomato,

Homeblended celeriac mayo and avocado served with green salad (1)

Handmade Beef Burger | €15.00*

Handmade beef burger, tomato, aioli, onion, smoked cheddar, pickled cucumber served with french fries (1) (7)

Marinated Salmon | €17.00*

Smashed avocado, sauce vierge with cherry tomatoes (4) (6)

***Beef Ragout Pappardelle | €15.00*

3-hour slow-cooked beef ragout, tomato and red wine sauce, herb infusion, pappardelle pasta, grated parmesan (1) (7)

Porcini mushrooms rigatoni | €17.50*

Porcini mushrooms, spinach, parmesan sauce, rigatoni pasta, herb seasoning (1) (7)

Pistachio carbonara | €16.00*

Pistachio carbonara, rigatoni mezzi, parmesan, egg yolk, guanciale, black pepper (1) (8) (7)

***Handmade beef meatballs with baked potatoes | €9.50*

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Grilled chicken Zataar with avocado salad | €11.90*

***BLT sandwich with green salad | €8.50*

Sourdough bread, bacon, lettuce, tomato, homemade tomato and green salad

Pastrami sandwich in Sourdough with green salad | €10.00

- (1) Cereals Containing Gluten
- (2) Crustaceans
- (3) Eggs
- (4) Fish
- (5) Peanuts

- (6) Soybeans
- (7) Milk (Including Lactose)
- (8) Nuts
- (9) Celery (Including Celeriac)
- (10) Mustard

- (11) Sesame Seeds
- (12) Sulphur Dioxide And Sulphites
- (13) Lupin
- (14) Molluscs



Bowls**Overnight Oats | €9.90***

Overnight 5 grain porridge, almond milk, cinnamon, maple syrup, granola, fruits (1) (8)

Acai Bowl | €13.80*

Peanut butter, hemp seeds, bee pollen, granola, honey, banana (1) (8)

Yogurt jar | €8.90*

Yogurt, honey, seasonal fruits, poppy seeds, walnuts (7) (8)

Eggs and more**Eggs benedict | €13.00***

Homemade Croissant Base, Soft boiled eggs, homemade hollandaise, crispy smoked pancetta (1) (3) (7)

*****Eggs royale | €16.50***

Homemade salmon gravlax, homemade croissant base homemade hollandaise, spinach (1) (3) (4) (7)

Avocado Dinkel Toast | €8.50*

Homemade Chunky Guacamole on homemade Seeded Dinkel bread,

rocket, grated parmesan Reggiano (1) (3) (7) (8)

+2 poached eggs| +€2.00*

Scrambled eggs on sourdough toast | €8.00*

Scramble eggs on 48h homemade fermented sourdough toast with gruyere cheese (1) (3) (7)

+add truffle| +€7.00*

+add sausage| +€3.50*

Eggs white omelette | €8.50*

Eggs white omelet, spinach, herbs, haloumi cheese, mushrooms, peppers (1) (3) (7)

Desserts***** French toast | €12.60***

French toast, blueberry compote, homemade aerated maple sabayon (1) (7)

*****Homemade Matcha Syrniki Pancakes | €14.70***

Matcha homemade syrniki pancakes, chocolate praline , orange, olive oil, hazelnuts and banana bruleed (1) (3) (7) (8)

Pistachio Raspberry | €8.50*

Crème Pâtissière, choux, crèmeux chocolate (8)

Profiteroles | €7.30*

Matcha homemade syrniki pancakes, chocolate praline, orange, olive oil, hazelnuts and banana bruleed

Snickers | €7.90*

Pistachio sponge, butterscotch caramel, salty peanuts, caramelized peanuts,

Bavarian chocolate cream, crèmeux chocolate, chocolate dip, caramelized peanuts (5) (8)

*All prices include VAT and Service Fee

**For Allergens, Consult A Member Of The Team.

***Subject to the daily selection of the Chef. Availability may vary.

Water

Fiji Bottle 1L | €5.00

Big Sparkling Water Bottle | €6.00

Chocolate

Hot/cold dark/white chocolate | €5.40

Tea

Hot loose tea | €5.40

Black tea wild cherry/white tea silver pearls/fruity tea fairytale/
chamomile rooibos happymom/green tea italian pie

Cold loose tea | €5.40

Cold black tea wild cherry/cold green tea italian pie

Fresh juice

Orange/apple/carrot 16oz | €4.80

Mixed juice 16oz | €5.40

Brod signature juice | €5.70

Detox drinks

Detox | €5.60

Antioxidant | €6.00

Smoothies

Banana, strawberry | €7.70

Bloody mary (healthy option) | €7.70

Exotic (healthy option) | €8.80

Mocktail

Beetroot spritz | €9.00

Matcha Hibiscus | €10.00

Brod Mocktail | €10.00

Cold coffee

Fredo espresso | €4.20

Fredo cappuccino | €4.60

Iced americano | €4.20

Iced latte/ matcha | €4.60 / €5.40

Iced flat white | €4.60

Cold brew canned/hazelnut | €5.50 / €6.10

Espresso tonic | €1.40

Hot coffee

Espresso /double | €2.90 / €3.30

Cappuccino /double | €4.20 / €5.20

Flat white | €4.50

Latte/Matcha Latte | €4.90 / €5.40

Americano | €4.20

Filter coffee | €4.60

Mocha praline/white caramel/white cinnamon | €5.20

Coffee Cocktail

Coffee Campari spritz | €11.00

Irish coffee | €7.20

Signature Cocktail

Peach berry spritz | €11.40

White spagliato | €11.00

Espresso Martini | €13.00

Brod Cocktail | €12.00

Coffee modifications

Single Origin | +€1.00

Extra Shot Espresso | +1.20

Extra Syrup (Vanilla,Caramel,Hazelnut) | +€0.50

Cold coffee

Fredo espresso | €4.20

Fredo cappuccino | €4.60

Iced americano | €4.20

Iced latte | €4.60

Iced flat white | €4.60

Cold brew canned/hazelnut | €5.50 / €6.10

Espresso tonic | €1.40

Hot coffee

Espresso /double | €3.20 / €3.60

Cappuccino /double | €4.20 / €5.20

Flat white | €4.50

Latte/Matcha Latte | €4.90 / €5.40

Americano | €4.20

Filter coffee | €4.60

Mocha praline/white caramel/white cinnamon | €5.20

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