

VINOTECA POMPETTE

FOOD BRUNCH | LUNCH

BREAKFAST

BACON & MAPLE SYRUP PANCAKE 19

EGG BENEDICT BRIOCHE

Poached Egg, Spinach, Hollandaise

- **Vegetarian** - Sauted Mushroom 18
- **Salmon** - Gravlax 19
- **Bacon** 19

BREAKFAST SANDWICH 14

Pork Fennel Sausage, Gruyère Cheese, Curried Omelette, Bacon Jam

AVOCADO TOAST

Curried Mayonnaise, Sourdough Bread, Pumpkin Seeds

- **Poached Eggs** 17
- **Bacon** 19
- **Salmon gravlax** 19

Gluten Free Option +5

MUSHROOM & EGGSTOAST 20

Two Poached Eggs, Cremini Mushroom, Ricotta, Kale, Hazelnut, Sourdough Bread

Gluten Free Option +5

SALAD

GEM LETTUCE, OLD CHEDDAR 12

Dijon & Maple Syrup Dressing, Garlic Sourdough Croutons

GRILLED LETTUCE, DHALL FALAFEL 19

Tahini and Yogourt Dressing, Toasted Sunflower seeds

EXTRA

POACHED EGGS - 2 EGGS 6

BACON 8

SALMON GRAVLAX 8

SOURDOUGH BREAD 8

Olive Oil & Butter

GLUTEN FREE BREAD - 3 SLICES 6

FRIES 10

Housemade Ketchup, Garlic Mayonnaise

SANDWICH

MAITAKE BRIOCHE BUN 24

Fried Maitake, Pompette BBQ Sauce, Pickled Red Cabbage

Fries or Salad

Gluten Free Option +5

PULLED PORK BRIOCHE BUN 25

24-hour Braised Pork Shoulder, Cabbage, Pompette BBQ Sauce, Pickled Red

Fries or Salad

Gluten Free Option +5

BURGER STEAK AU POIVRE 28

Beef Patty, Green Peppercorn, Gruyère, Shallots, Brioche Bun

Fries or Salad

Gluten Free Option +5

PASTA

PARISIAN GNOCCHI GORGONZOLA 27

Gorgonzola Creamy Sauce

STEAK

STEAK FRITES BEURRE CAFE DE PARIS 49

Beurre Café de Paris, Salad

DESSERT

TIRAMISU 15

Coffee, Mascarpone, Chocolate

VANILLA SOFT SERVE 7

- Honey, Olive Oil, Fennel Pollen
- Affogato

VINOTECA POMPETTE

DRINKS

CAFÉ | LUNCH

COCKTAILS

MIMOSA 5OZ 13
A classic Mimosa with orange blossom for a delicate floral twist.
Prosecco, Orange Juice, Orange Blossom

HUGO SPRITZ 5OZ 17
Crisp Prosecco, elderflower, and mint, a refreshing and fragrant spritz.
St-Germain, Prosecco

NITRO CAFE CORETTO 4OZ 16
Italian Version of Espresso Martini
Grappa, Cold Brew, Italian Amaro, Espresso Syrup, Parmesan Umami

ARANCIATA NEGRONI 3OZ 17
A citrusy Negroni with house-distilled orange peel for extra depth.
Gin, Orange Essence, Campari, Vermouth, Orange Blossom

RHUM HIGHBALL 6OZ 16
A Low LBV Mojito-inspired highball—minty, effervescent, and refreshing.
Rhum, Lime, Mint, Water, Carbonated

BELL PEPPER PUNCH 4OZ 17
A clarified cocktail with smoky depth and a silky texture.
BBQ Roasted Bell Peppers, Grappa, Mezcal, Chili, Lemon, Clarified with Milk

BEERS

ON DRAFT 10OZ 9
Burdock x Pompette - Spaltz - Alsatian Pils

NON-ALCOHOLIC

COCKTAIL AND BEER

SPRITZ-ISH SODA 0.5% 10

MILK PUNCH COCKTAIL 5OZ 17
Grapefruit, Cardamom, Lemon, Earl Grey, Clarified with Milk

BEER PARTAKE BREWING IPA 7

COFFEE

ESPRESSO 4

AMERICANO 4.5

CORTADO 5

CAPPUCCINO 5.6

LATTE 6.2

MACCHIATO 5

TEA

TEA 5

MATCHA/HOJICHA 6.2

TEA LATTE 6.5

LONDON FOG 6.5

OTHERS

HOT CHOCOLATE 5.5

MOCHA 6.5

DIRTY CHAI 7

ADD-ON

EXTRA ICE 1

EXTRA SHOT OF ESPRESSO 2.25

VANILLA SYRUP 1

OAT MILK 1

FRUIT JUICES AND SODA

ORANGE JUICE 7

LAURISTA LIMONATA 8.5

LAURISTA ARANCIATA 8.5