

S & P

sweetandpepperdays.cz

autumn fusion days

tasty fusion food inspired by Czech and international cuisine, all our ingredients are organic and we believe in comprehensive sustainable approach to gastronomy

step - by - step

brekkie & brunch

(when? monday - friday till 16:00, weekend all day long)

halloumi eggs benedict 329 **VT**

(2 poached eggs, homemade flatbread, hollandaise sauce, halloumi with maple syrup and sesame, parsley, baby spinach, hummus, pistachio)

herbies turkish eggs 299 **VT**

(2 poached eggs, parsley-mint yoghurt with labneh, homemade flatbread, our chilli butter, dill, homemade salty granola)

eggplant stuffed omelette 299 **VT GF**

(three-egg omelette, tahini labneh, baked eggplant, dill, our seed bread, whipped butter, basil salt, chives)

pumpkin chocolate pancakes 279 **VT**

(4 pumpkin pancakes, chocolate, cream cheese, baked plums with cinnamon, homemade nuts grilias, dried cornflower)

autumn amaranth poridge 219 **VN GF**

(amaranth porridge, our cashew milk, poached pear in hibiscus, sesame chips, homemade peanut butter, dried rose)

mix & match 249 **VT**

(3 scrambled eggs with homemade pickles, sourdough bread & whipped butter)

+ egg 30

+ bacon (2 slices) 79

+ halloumi with maple sirup and sesame 79

+ hashbrown 55

sandwiches

(when? whenever)

S&P classic 229

(butter bun, free range egg, fried onion, bacon, cheddar cheese, mustard, homemade mayo)

S&P fresh 229

(butter bun, free range egg, red onion, bacon, cheddar cheese, tomato, iceberg lettuce, ketchup, homemade mayo)

eggs spread bread 159 **VT**

(sourdough bread, egg spread, chive)

beluga & hummus opensandwich 239 **VN**

(sourdough bread, hummus, beluga lentils, mint, parsley, pomegranate, homemade pickled carrot, fennel)

sweet and spicy egg opensandwich 259 **VT**

(sourdough bread, honey labneh, poached egg, our chilli butter, pomegranata, cashew, seeds, dill)

soups

*(when? monday - friday from 11:00, weekend from 14:00)
(ask our baristas or see current offer on the chalkboard)*

soup broth 99

soup 139

soup with opensandwich 229

sliders

(when? monday - friday from 11:00, weekend from 14:00)

cheesebacon sliders 2pcs|1pc 299|169

(2x60g ground beef, bacon, cheddar cheese, red onion, iceberg lettuce, tomato, ketchup, homemade mayo, butter buns)

+ extra hashbrown 45|90

veggie sliders 2pcs|1pc 239|129 **VT**

(2x60g chickpea patties, pickled red onion, tomato, iceberg lettuce, homemade ketchup, chipotle mayo, butter buns)

+ extra cheddar 20|40

halloumi hummus sliders 2pcs|1pc 259|139 **VT**

(2x40g halloumi cheese, hummus, honey labneh, baby spinach, parsley, pomegranate, fennel)

VT = vegetarian VN = vegan GF = gluten free

bowls & plates

(when? monday - friday from 11:00, weekend from 14:00)

green falfel bowl 299 **VN**

(3 green pea falafels, quinoa, sweet potatoe, pomegranate, parsle, baby spinach, our pickled carrot, basil salt)

cauliflower, beluga & hummus plate 299 **VN GF**

(baked cauliflower, hummus, beluga lentils, pomegranate, tahini dresing, cashew, seeds, parsley, mint, our pickled turmeric cauliflower)

old fashioned labneh plate 299 **VT**

(honey labneh, baked beetroot, fennel, orange vinaigrette, mint, dill, cashew, seeds, homemade flatbread)

side & sauce

(when? monday - friday from 11:00, weekend from 14:00)

fried potato fries 95 **GF VN**

fried sweet potato fries 105 **GF VN**

homemade flatbread chips 80 **VT**

mayo, ketchup, chipotle mayo 55 **GF**

(all sauces are made by us)

VT = vegetarian VN = vegan GF = gluten free

coffee & tea

coffee

espresso 70
double espresso 80
americano 80
espresso macchiato 75
cappuccino 85
flatwhite 95
latte 95
batch brew 90
espresso tonic 95
moccha 95

oat milk 15
pea milk 15
coconut milk 15
extra shot 30

(all coffee can be served on ice)

tea

fresh mint tea 95
fresh ginger tea 95
immunity boosting tea 95
turmeric and ginger tea 95

TEA MOUNTAIN tea

pathiwara banana gold - *black* 120
earl grey - *black* 100
kukicha honyama - *green* 120
jasmine (*hunan mo li chun hao*) - *green* 100

chai latte 105
golden milk latte (*coconut sugar, turmeric, ginger*) 105
beetroot cocoa latte (*beetroot, coconut flower and ginger powder*) 105
matcha latte (*matcha powder*) 115
hot chocolate 105

limo & juice

homemade lemonade

ginger lemonade 0,4l 95
raspberry lemonade 0,4l 95

filtered water with lemon and mint 0,75l 65
filtered sparkling water with lemon and mint 0,75l 75

matcha tonic 0,4l 115

Coca Cola normal/zero 0,33l 70
F.H. PRAGER non-alcoholic cider original 0,33l 85
PRAGER'S KOMBUCHA original 0,33l 89
PRAGER'S KOMBUCHA yerba maté 0,33l 89
LemonAid orange blood 0,33l 80
LemonAid lime 0,33l 80
LemonAid ginger 0,33l 80
LemonAid passion fruit 0,33l 80

fresh juice (orange, greffruit) 0,2l 95 (0,1l 55)

beer & cider

draft beer Poutník 0,3l/0,5l 55/75
bernard free 0,5l 65
F.H. PRAGER cider original 0,33l 95
F.H. PRAGER cider sour cherry 0,33l 95

wine

(by glass 0,1 l or bottle 0,7 l)

white

Sauvignon Blanc 2022, Domaine des Hauts-Baigneux,
Loire Valley 120/800

Fresh, zesty and herbaceous, with citrus and green apple notes. A clean, bright expression of Sauvignon with a soft texture.

Silice Blanc | Jacquère 2023, Domaine des Ardoisières,
Savoie 160/990

Mineral, saline, and alpine-fresh. A high-altitude white with energy and tension. Pure mountain wine.

red

Le Vent dans les Voiles 2022, Valérie Courrèges,
Provence 130/890

Elegant, soft and sun-kissed, with ripe red berries, garrigue herbs, and a silky finish. Southern charm in a bottle.

Côtes du Rhône Villages Alcor & Mizar 2023, La Grande
Ourse, Rhône Valley 130/890

Bold yet balanced, with deep fruit, peppery spice, and plenty of lift. A fresh take on Rhône tradition.

prosecco

(by glass 0,1 l or bottle 0,7 l)

Cuvée extra dry 100/680

spumante

Fresh and light sparkling wine from a small Italian winery Bedin. Simple harmonious extra dry bubbles with an intense fruity and floral scent and a pleasantly bitter aftertaste.

Casa Farive Brut 120/820

Valdobbiadene prosecco superiore, DOCG

Apple and floral tones, dry, elegant and very juicy taste. From the family winery Vedova.

Andreola 26°Primo Extra Brut 140/960

Valdobbiadene prosecco superiore, DOCG

0% sugar, dry and velvety taste with subtle notes of roses, citrus, acacia, apples and peaches.

mimosa 140

(cuvée extra dry with orange fresh)

cocktails

alcoholic

pineapple mojito 0,4l 170
(pineapple, white rum, mint, lime, brown sugar, soda)

vodka rose gimlet 0,4l 170
(dried rose, vodka, soda, lime, rose water)

passion fruit gin fizz 0,4l 170
(passion fruit, gin, lemon, soda)

aperol cucumber spritz 0,3l 150
(aperol, cucumber, prosecco, soda)

greppfruit-rosemary spritz 0,3l 150
(aperol, prosecco, greppfruit fresh, rosemary, soda)

non-alcoholic

virgin pineapple mojito 0,4l 120
(pineapple, mint, lime, brown sugar, soda)



SweetAndPepperDays

password

Anglicka19

