



B R U N C H

(A MASSERIA COLAZIONE)

FROM 11:00 – 15:00

FRIDAY, SATURDAY, SUNDAY

COMBO DEALS

DOLCE BRUNCH 175

Croissant + Organic yoghurt + Fresh strawberries + Cappuccino or Filter Coffee

SALATO BRUNCH 195

Chicken Milanese + Organic Egg (choose from our selection) + Tomato Salad + Espresso or Fresh juice

MASSERIA BRUNCH MENU 255

Pancake + Porridge + Mortadella toast + Organic Egg (choose from our selection) + 1 Coffee + 1 Fresh juice

KIDS BRUNCH COMBO 95

Mini Pancake w/ syrup + Scrambled Egg + Juice or Milk

SWEETS & PASTRIES

MASSERIA TIRAMISU´PANCAKE 85

Soft pancake with sweet mascarpone cream, homemade coffee syrup & chocolate crumble

PORRIDGE 65

Italian rice porridge with blackberry, toasted hazelnut & seabuckthorn cream

ORGANIC YOGHURT 65

Seasoned with vanilla & lemon, granola, almond butter and italian melon

RASPBERRY CHEESCAKE 65

Served with fresh raspberry and mint

SOURDOUGH BREAD 40

Our sourdough sliced bread served w/ whipped salted butter

+ Provolone cheese 8 kr

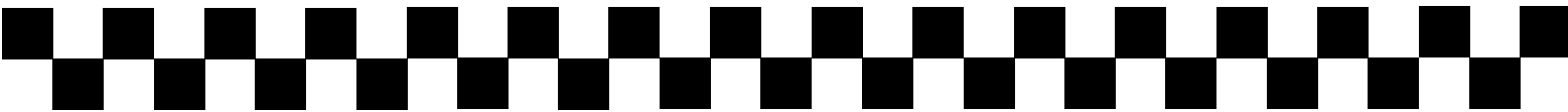
+ Honey flower 10 kr

CROISSANT 35

Handmade croissant from Cadence Bakery

+ Nutella 10 kr

Ask your waiter about our wines, brunch cocktails & coffee pairings!



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EGGS & LIGHT PLATES

ORGANIC SCRAMBLE EGGS 75

Served with chive, pecorino, spinach and sourdough bread

+ Guanciale 10 kr

ORGANIC FRIED EGGS 85

Served with parmesan, green asparagus and sourdough bread

+ Guanciale 10 kr

TOMATO SALAD 55

Seasonal tomatoes with basil pesto & rucola

+ Burrata cheese 35 kr

RAW TUNA TARTARE 110

Served with avocado , spicy tomato juice and toasted pinenut

CHICKEN MILANESE 75

Organic deep-fried chicken strips with parsley mayo

BRUSCHETTA 95

TWith prosciutto crudo, parmesan cream with truffle

MORTADELLA TOAST 95

Served with provolone cheese and savory pistachio pesto

PASTA

SPAGHETTI CHITARRA 140

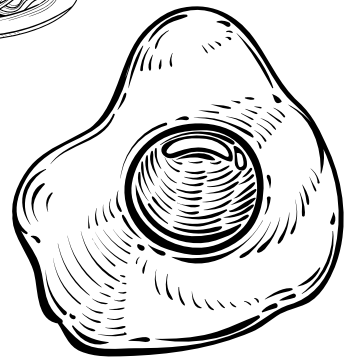
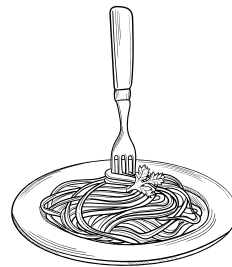
with blue mussels, tomato confit, chives and beurre blanc

GNOCCHETTI SARDI 145

with cream of green peas, sage oil and roasted morels

CASERECCE 155

with spring lamb ragù



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CAFFÈ – ITALIAN COFFEE BAR

ESPRESSO CLASSICO 32

DOPPIO ESPRESSO 36

MACCHIATO 38

CAPPUCCINO 42

LATTE 45

MOKA 48

ICED COFFEE 45

MATCHA LATTE 52

HOT CHOCOLATE 40

DECAF ESPRESSO 32

SMOOTHIE & JUICES

VERDE MASSERIA 45

Spinach, apple, pineapple & lemon
– a green boost

SHOT ALLO ZENZERO 30

High-pressure ginger shot
– to wake up your soul

LIMONATA AL SAMBUCCO 45

Homemade elderflower lemonade,
Masseria style

POMPELMO ROSA BIO 45

Organic pink grapefruit juice,
refreshing & zesty

SUCCO DI MELA BIO 45

Organic apple juice from Danish fruit
boards

FRULLATO PROTEICO ITALIANO 68

Almond milk, banana, honey, whey
protein boost

FRULLATO FRAGOLA & BASILICO 58

Strawberries, basil, pear, oat milk

COCKTAILS

SPRITZ VENEZIANO 78

Aperol, prosecco, soda

MIMOSA MASSERIA 78

Fresh orange juice & prosecco

NEGRONI 88

Red Vermouth, gin & Campari

BELLINI ALLA PESCA 78

Peach purée & prosecco



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