

## BREAKFAST BOWLS

### THE PINK UNICORN

9,5

Coconut yoghurt, dragon fruit coulis, kiwi, berries, activated charcoal chocolate. Topped with chocolate buckwheat.

### CARAMEL APPLE O'YO

8,5

Greek yoghurt, crunchy nut granola, apple, homemade date caramel.

Plant based: Replace with coconut yoghurt.

## SALTY BOWLS

### THE BALANCE BOWL

9,5

Quinoa, broccoli, zoodles, grated carrots and beetroot, homemade hummus, mixed greens, lemon tahini dressing, roasted almonds, chickpeas.

(+ kimchi €2)

## NATURAL PLANT BASED DESERT

### WORTEL KOKOS TAART

4,5

### CHOCOLADE RODE BIETEN TAART

5



Share your  
O'yo vibes from  
home with  
#oyogent

## PANCAKES

### THE PINK PANTHER PANCAKES 10 | 13

Black charcoal pancakes, dragon fruit, banana, chocolate buckwheat granola, coconut flakes and activated charcoal chocolate sauce.

### THE O'YO INDULGENCE 10 | 12

Pancakes with greek yoghurt, seasonal fruits and crunchy nut granola.

Plant based: Replace with coconut yoghurt.

### THE HEARTY BEETROOT PANCAKES 10 | 12

Pancakes with beetroot hummus, goat cheese, apple, grated carrot and beetroot, honey, green leaves, honey balsamico and pumpkin seeds.

## TOASTS

### PESTO PLEASURE TOAST

9,5

Two slices of toast with home vegan pesto, zoodles, cherry tomato, rocketsalad, sunflower seeds and coconut bacon.

(+ organic goat cheese buche €3)

### THE KIMCHI CHICK TOAST

9,5

Two slices of toast, homemade hummus with spicy Korean kimchi, hempseeds and mixed greens.

(+ roasted chickpeas €1,5)

### SPICY SMASHED AVO TOAST

9,5

Two slices of toast with smashed avocado, tomato, chili flakes, sunflower seeds, micro greens and cilantro.

(+ scrambled tofu €2,5)

(+ organic goat cheese buche €3)

### BELLY DANCER TOAST

12,5

Double sourdough spelt toast with beetroot hummus, goat cheese, micro greens, balsamico vinegar and pumpkin seeds.

(+ scrambled tofu €2,5)

(+ organic goat cheese buche €3)

*Hot and healing drinks  
are available for take away*