

WOODPECKER



ST. CATH

'Fresh
food
made
with lots of
love'

WOODPECKERBXL



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BRUNCHHEAVEN

9AM - 12PM ON WEEKDAYS
ALL DAY ON WEEKENDS

ALL DAY BREAKFAST

IN PANCAKES WE TRUST

12,00€

All-American style pancakes with bacon, spring onions and traditional pancake-syrup on top.

AVOCADO TOAST

12,00€

Toasted sourdough bread, relish on the side, cream cheese, mashed avocado & a sunny side up egg.

BRUNCH IN A BUN

11,00€

Soft scrambled eggs, bacon, melty cheddar cheese, sriracha mayo in a crazy soft bun!!
Breakfast is being served my friend!

MR. FLUFFY

12,00€

Pancakes with homemade lime cream cheese, strawberry sauce & basil sugar.

MR. FLUFFY JUNIOR

8,00€

Same thing, but smaller ...

BRAZILIAN BLAST

10,00€

Acai berry, orange juice & banana, topped with chia seeds, homemade granola & banana.

GRANOLA BOWL

9,00€

Homemade granola served on top of greek yogurt, chia seeds, goji berries.



GLUTEN FREE



VEGAN



VEGETARIAN

ALL DAY BRUNCH

ENGLISH STYLE

EGGS BENEDICT

13,00€

Two poached eggs on English muffins with bacon, love and homemade hollandaise sauce.

FLORENTINA

13,50€

Two poached eggs on English muffins with creamy spinach, awesomeness and homemade hollandaise sauce.

EGGS HEMINGWAY

13,00€

Two poached eggs on English muffins with groovy gravlax salmon, affection and homemade hollandaise sauce.

PECK'S WAFFLES

PECK SPECIAL

14,00€

Homemade chorizo & goat cheese waffle, two poached eggs, bacon and psycho sauce.

VEGGIE PECK SPECIAL

14,00€

Homemade leek waffle, two poached eggs, creamy spinach and psycho sauce.

THE DRUNKEN SAILOR

14,50€

Homemade leek waffle, two poached eggs, groovy gravlax salmon and psycho sauce.

- DRINKS -

SPECIALTY COFFEE

Espresso	2,50€
Espresso macchiato	2,50€
Latte	3,50€
Flat white	4,00€
Cappuccino	3,50€
Mocchachino	4,00€
Double espresso (Doppio)	3,50€
Short Black	3,00€
Long Black	3,50€
Filter coffee	3,00€



OTHER HOT TREATS

Hot chocolate (from our friend Laurent Gerbaud)	4,00€
Chai latte ^[make it dirty for 50cts] (Homemade cinnamon, cardamom and clove infusion & Oat milk)	4,50€
Golden latte ^[make it dirty for 50cts] (Homemade cinnamon, cardamom and clove infusion, & almond milk)	4,50€
Beetroot latte ^[make it dirty for 50cts] (Beetroot sugar-crystals latte)	4,50€
Charcoal latte (one shot latte with activated charcoal)	4,50€
Matcha latte	4,50€

LOOSE LEAVE TEAS

Earl grey blue flower	3,50€
English breakfast	3,50€
Jasmine	3,50€
White monkey (Premium white tea)	3,50€
Stimulating (ginger root, tumeric & nutmeg)	3,50€
Yoga tea (cinnamon, clove & cardamom)	3,50€
Easy living (apple, currant, rasp & strawberry)	3,50€
Pure peppermint tea	3,50€
China Pai Mu Tan (white tea)	3,50€

GREEN BLACK WHITE INFUSION

COLD ONES

Iced-Matcha (Cold foamed matcha tea, served with almond milk)	5,00€
Freddo Espresso (Cold tumbled double shot espresso)	3,50€
Freddo Cappuccino (Cold tumbled double shot espresso with cold foamed milk)	4,00€

SOFT DRINKS

Sparkling water	2,50€
Still water	2,50€

HOMEMADE ICED TEAS	3,50€
HOMEMADE LEMONADES	3,50€

HOMEMADE JUICES

Freshly pressed apple juice	4,00€
Freshly pressed pear juice	4,50€
Freshly squeezed orange juice	4,00€
Freshly squeezed orange & lemon	4,50€
Freshly squeezed grapefruit juice	4,50€

HOMEMADE JUICES 5,00€

- Carrot, orange, apple & ginger
- Kale, pear & lemon

SMOOTHIES 5,00€

- Coffee, Dry dates, oat milk
& Banana
- Peanut Butter, Coconut, Almond
milk & Banana

FEEL FREE TO ASK FOR
OAT, ALMOND OR
COCONUT MILK
IF YOU PREFER !

NOT SO SOFT DRINKS

BEERS

BRASSERIE DE LA SENNE	
Taras Boulba (33cl / 4,5%)	3,50€
Zinnebir (33cl / 5,8%)	3,50€
Jambe de bois (33cl / 8%)	4,00€
BRASSERIE DE SILLY	
Silly Pils (25cl / 5%)	3,00€
BRUSSELS BEER PROJECT	
Delta (33cl / 6,5%)	3,50€
Grosse Bertha (33cl / 7%)	3,50€

WINES & BUBBLY

RED WINE	GLASS / BOTTLE
Schioppettino (Italy / Spiced & delicate)	4,50 / 24

WHITE WINE	GLASS / BOTTLE
Friulano (Italy / Wildflower & almond aroma)	4,50 / 24

ROSE WINE	
« Ask for our natural wine of the moment »	

BUBBLES	GLASS / BOTTLE
Prosecco	6,00 / 35



PLEASE RESPECT
SECURITY RULES

1.5m 1.5m



COCKTAILS

Mimosa Prosecco and freshly squeezed Orange Juice.	8,00€
Jalapeno Infused Bloody Mary Jalapeno infused Vodka mixed with Spices & Tomato Juice, topped with Lemon, ... Add Ciiiiiiiiispy Bacon for 2€	8,00€
Virgin Mary Same thing, but a bit less fun ...	5,00€
Hugo	8,00€
Espresso Martini	8,00€

CAKES

Pistachio & white chocolate	5,00€
Carrot cake with nutmeg topping	4,00€
Brookie (Half brownie / half cookie)	3,50€

(12 PM - 2 PM / WEEKDAYS ONLY) -

LUNCH MENU

(All sandwiches are served with a glass of the daily soup)

CIABATTAS

PECKER

Slow Cooked chicken with lemon & basil mayo, marinated cherry tomato and wild rocket.

11,00€

FROM

ATHENS WITH LOVE



Grilled zucchini, eggplant and red onions with feta cheese, rocket and Romesco sauce.

11,00€

BURGERS

PECK'S BURGER

100% pure beef patty, caramelised onion, salad, bacon, cheddar and cumin & honey mustard sauce.

13,00€

SIDES

PECK'S ROASTED BABY POTATOES

4,00€



PECK'S FAVS

NEW ORLEANS WRAP

House marinated chicken, avocado, cherry tom, rocket, parmesano and honey mustard dressing.

12,00€

KEVIN BACON

(Sourdough)

Bacon, homemade guacamole & grilled cheddar on sourdough bread, the ultimate toastie !

13,00€

AVOCADO TOAST



Toasted sourdough bread, relish on the side, cream cheese, mashed avocado & a sunny side up egg.

12,00€

SALADS

CALIGULA



House soy marinated chicken on mixed leaves, avocado, regato flakes & honey mustard dressing. HAIL BACCHUS!

13,00€

MEDITERANEAN

Mixed leaves, tomatoes, feta cheese, avocado, green olives, walnuts and an oregano dressing, se necesita una poca de gracia.

13,00€

SOUP OF THE DAY

7€

SERVED WITH SOURDOUGH BREAD & BUTTER



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VEGETARIAN