



# WOODPECKER<sup>20</sup>



## EARLY BIRD'S PECK

- Mr FLUFFY**  12,00€  
Pancakes with homemade lime cream cheese, strawberry sauce & basil sugar.
- IN PANCAKES WE TRUST** 12,00€  
All-american style pancakes with bacon, spring onions and traditional pancake-syrup on top.
- WHATHAVEIDONE YESTERDAY?** 11,00€  
Scrambled eggs, bacon, cheddar & sriracha in a wrap.
- BREAKFAST BURRITO**  11,00€  
Scrambled eggs, roasted veg, mushrooms & spring onions in a burrito!
- MR. FLUFFY JUNIOR**  8,00€  
Sweet pancakes with some homemade chocolate hazelnut praline and a strawberry sauce.
- THE BABY PRESIDENT** 8,00€  
All-american pancakes with bacon, spring onions and homemade pancake syrup.

## SMOOTHIE BOWLS

- BRAZILIAN BLAST**  11,00€  
Acai Berry, orange juice, banana and Homemade granola.
- GRANOLA BOWL**  10,00€  
Greek yogurt, homemade lavender-infused granola with house caramel drizzle, fresh fruits and chia seeds.


You enjoy our homemade granola?  
Ask at the bar as it is available to buy for take away.

**BREAKFAST**  
from 9am - 11:30am during Weekdays  
All Day during Weekends



## ALL DAY BRUNCH

### ENGLISH STYLE

- EGGS BENEDICT** 13,00€  
Two poached eggs on English muffins with bacon, love and homemade hollandaise sauce.
- EGGS HEMINGWAY** 13,50€  
Two poached eggs on English muffins with groovy gravlax salmon, affection and homemade hollandaise sauce.
- PULLED PORK BENE** 13,50€  
Two poached eggs on English muffins with Vietnamese style pulled pork and homemade hollandaise sauce. 
- FLORENTINA** 13,00€  
Two poached eggs on English muffins with creamy spinach, awesomeness and homemade hollandaise sauce.
- AVOCADO TOAST**  12,00€  
Toasted sourdough bread, relish on the side, cream-cheese, mashed avocado & a sunny side up egg.

### PECK WAFFLES

- PECK SPECIAL** 14,00€  
Homemade chorizo & goat cheese waffle, two poached eggs, bacon and psycho sauce.
- MAGIC MUSHROOM**  14,00€  
Homemade leek waffle topped with homemade truffle mousse, roasted mushrooms and two poached eggs covered in psycho sauce.
- CALL ME CHEESUS**  13,00€  
Homemade leek waffle, two poached eggs, grilled cheddar and psycho sauce.
- THE DRUNKEN SAILOR** 14,50€  
Homemade leek waffle, two poached eggs, groovy gravlax salmon and psycho sauce.
- SPEACHLESS** 15,50€  
House fried chicken on chorizo waffle, bacon, grilled cheddar, two poached eggs and our house psycho sauce.

**SWEET-POTATO FRIES(Side-Dish)** 5,00€

**BABY-POTATOES (Side-Dish)** 4,00€  
Rosemary infused roasted baby-potatoes

**PECK-JUNIOR** 7,00€  
Chicken breast with grilled baby-potatoes and ketchup!

## - LUNCH (12:00 AM- 4 PM) -

### SANDWICHES (All served with a delicious glass of daily soup)

**BANH MI** 13,00€  
Slow cooked Vietnamese style pulled pork with pickled carrot, cucumber rubans, coriander & homemade spicy mayo.

**BANH MI VEGGIE**   12,00€  
Smokey sweet potatoes with pickled carrot, cucumber rubans, coriander & spicy vegan mayo.

**FRENCHY**  12,00€  
Regato cheese toastie with Paris mushrooms and homemade hazelnut pesto.

**THE ITALIAN JOB** 13,00€  
Southern fried chicken, Swiss cheese, roasted vegetables and house tartar sauce in a wrap.

**NEW ORLEANS WRAP** 12,00€  
House marinated chicken, avocado, cherry tom, rocket, parmesano and honey mustard dressing.

**KEVIN BACON** 13,00€  
Bacon and cheddar toastie with homemade guacamole. Never change a winning team.

**SOUP OF THE DAY** **SERVED**  
**7€** **WITH SOURDOUGH**  
**BREAD & BUTTER**



EGG-LOVERS ??  
YES,  
WE ALSO HAVE  
ALL-DAY BRUNCH

### SALADS (ALL DAY)

**THE MODENESE**  12,00€  
Crispy bacon on mixed leaves with parmesan shavings, walnuts and balsamic cream.



**CALIGULA** 13,50€  
House marinated chicken on mixed leaves, avocado, regato flakes & honey mustard dressing. HAIL BACCHUS!

**MED VEG**   13,00€  
Quinoa salad with olives, walnuts, red onion, cumber, cherry tomatoes and feta cheese.

**PERSIAN VEGGIE**   12,00€  
Chickpeas salad with coriander, mixed leaves, red onion and lemon dressing.



GLUTEN FREE



VEGAN

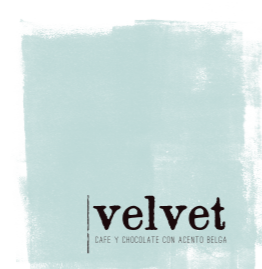


VEGETARIAN

'Fresh  
food  
made  
with lots of  
love'

## HOT BEVERAGES

Espresso	2,50€
Espresso macchiato	2,50€
Lungo	3,00€
Latte	3,50€
Flat white	4,00€
Cappuccino	3,50€
Mochaccino	4,00€
Double espresso	3,50€
Americano	3,50€
Hot Chocolate	4,00€
Charcoal latte	5,00€
Matcha Latte	5,00€
Beetroot Latte	5,00€
Chai Latte (make it dirty for 50cts) (Cinnamon, cardamon and clove infusion honey and soy-milk)	5,00€
Golden Latte (make it dirty for 50cts) (Homemade Turmeric and ginger syrup served with oat milk)	5,00€



## SOFT DRINKS

Sparkling water (home filtered - 75cl)	2,50€
<b>HOMEMADE</b>	
Freshly pressed apple juice	4,00€
Freshly pressed pear juice	4,50€
Fresh orange juice	4,00€
Fresh orange & lemon juice	4,50€
<b>HOMEMADE ICED TEA</b>	
Mint, cucumber & lemon	3,50€
<b>HOMEMADE LEMONADE</b>	
The Peck-onade (Blueberry, Strawberry, Basil)	3,50€
<b>HOMEMADE JUICES</b>	5,00€
· Carrot, orange, apple & ginger	
· Spinach, apple & fennel	
· Cucumber, pear & lemon	
<b>HOMEMADE SMOOTHIES</b>	5,00€
(contains milk & banana)	
· Basil, lemon & vanilla	
· Cucumber, blueberry, lemon & honey	
· Orange, coconut & turmeric	
· Beets, apple & chilli	
· Peanut Butter, coconut cream & oat milk	

## NOT SO SOFT

### BEERS

#### BRASSERIE DE LA SENNE

Taras Boulba	3,50€
Zinnebir	3,50€
Jambe de bois	4,00€
Brusseleir	4,00€

#### BRASSERIE SILLY

Silly Bio	3,00€
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#### BRASSERIE VERSTRAETE

Papegaei	4,00€
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#### BRUSSELS BEER PROJECT

Delta	3,50€
Grosse Bertha	3,50€

BEER LOVERS?  
ASK OUR LOVELY  
STAFF FOR OUR  
BEER OF THE  
MONTH!

### COCKTAILS

#### PECK'S CLASSICS

Moscow Mule (Vodka, Lemon and Ginger Beer)	8,00€
The Jimmy (Hendricks and Tonic)	11,00€
Aperol-Spritz	8,00€
Dark and Stormy (Rum, Lemon and Ginger Beer)	8,00€

## COLD BEVERAGES

Iced-Matcha (Cold foamed matcha tea, served with oat 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€

## CAKES

Cake of the month	5,00€
Carrot cake with a nutmeg frosting	5,00€
Vegan banana & chocolate cake	4,50€
Strawberry-hazelnut cheesecake	4,50€
Brookie (Half brownie / half cookie)	4,00€

Ask the beautiful team for our Wine Selection,  
or check the board if you feel shy...

Prosecco from our friend Jacopo / Isola Augusta  
6€ - THE GLASS                      30€ - THE BOTTLE