

# WOODPECKER SCHUMAN



WOODPECKERCITY






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LIFEISGOOD

'Fresh  
food  
made  
with lots of  
love'

## ALL DAY BREAKFAST

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

## SMOOTHIE BOWLS

<b>BRAZILIAN BLAST</b> 	11,00€
Acai Berry, orange juice, banana and Homemade granola.	
<b>GRANOLA BOWL</b> 	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.



GLUTEN FREE



VEGAN





VEGETARIAN

## ALL DAY BRUNCH

### ENGLISH STYLE

<b>EGGS BENEDICT</b>	13,00€
Two poached eggs on English muffins with bacon, love and homemade hollandaise sauce.	
<b>EGGS HEMINGWAY</b>	13,50€
Two poached eggs on English muffins with groovy gravlax salmon, affection and homemade hollandaise sauce.	
<b>EGG SAUSAGE FEST</b>	13,50€
Two poached eggs on English muffins with a festival of herb sausage and homemade hollandaise sauce. 	
<b>FLORENTINA</b>	13,00€
Two poached eggs on English muffins with creamy spinach, awesomeness and homemade hollandaise sauce.	
<b>AVOCADO TOAST</b> 	12,00€
Toasted sourdough bread, relish on the side, cream-cheese, mashed avocado & a sunny side up egg.	
<b>VEGAN AVOCADO TOAST</b> 	12,00€
Mashed avocado, sauteed mushrooms on sourdough toast and sightly roasted flax seeds!	

### PECK WAFFLES

<b>PECK SPECIAL</b>	14,00€
Homemade chorizo & goat cheese waffle, two poached eggs, bacon and psycho sauce.	
<b>MAGIC MUSHROOM</b> 	14,00€
Homemade leek waffle topped with homemade truffle mousse, roasted mushrooms and two poached eggs covered in psycho sauce.	
<b>CALL ME CHEESUS</b> 	13,00€
Homemade leek waffle, two poached eggs, grilled cheddar and psycho sauce.	
<b>THE DRUNKEN SAILOR</b>	14,50€
Homemade leek waffle, two poached eggs, groovy gravlax salmon and psycho sauce.	
<b>SPEACHLESS</b>	15,50€
House fried chicken on chorizo waffle, bacon, grilled cheddar, two poached eggs and our house psycho sauce.	
<b>CRISPY-POTATO FRIES</b>	5,00€
<b>SWEET-POTATO FRIES</b>	5,00€
<b>BABY-POTATOES</b>	4,00€
Rosemary infused roasted baby-potatoes	

# LUNCH MENU

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

### FRENCHY

(Sourdough)

Regato cheese toastie with Paris mushrooms and homemade hazelnut pesto.

12,00€

### NEW ORLEANS WRAP 12,00€

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

### KEVIN BACON

(Sourdough)

Bacon and cheddar toastie with homemade guacamole. Never change a winning team.

13,00€

### THE ITALIAN JOB 13,00€

Southern fried chicken, Swiss cheese, roasted vegetables and house tartar sauce in a wrap.

## BURGERS

### PECK'S BURGER

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

13,00€

### BEAUTY AND THE BEET 12,00€

Beetroot based patty, smokey sweet potatoes, mouth-watering mashed avocado with vegan mayo. We dare meat lovers to try this one!

LIFE IS SHORT, EAT THE CAKE !

## SOUP OF THE DAY

# 8€

served with  
homemade  
sourdough  
bread and  
butter



## SALADS

### 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!



GLUTEN FREE



VEGAN



VEGETARIAN

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



SOFT DRINKS

Sparkling water (25cl)	2,50€
Still water (25cl)	2,50€

HOMEMADE

Freshly pressed apple juice	4,00€
Freshly pressed pear juice	4,50€
Fresh orange juice	4,00€
Fresh orange & lemon juice	4,50€
Fresh grapefruit	5,00€

HOMEMADE ICED TEA

Mint, Black tea and honey	3,50€
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HOMEMADE LEMONADE

The Peck-onade (Blueberry, Strawberry, Basil )	3,50€
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HOMEMADE JUICES

- 5,00€
- Carrot, orange, apple & ginger
  - Spinach, apple & fennel
  - Cucumber, pear & lemon

HOMEMADE SMOOTHIES

- 5,00€
- (contains milk & banana)
- Basil, lemon & vanilla
  - Orange, coconut & turmeric
  - Peanut Butter, coconut cream & oat milk
  - Wake me up (before you go go):  
A shot of specialty coffee, oatmeal, buckweat & oat milk

HOT BEVERAGES

(Wanna take your coffee home? Bags of fresh coffee available).	
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€

NOT SO SOFT

BEERS

BRASSERIE DE LA SENNE		BRASSERIE SILLY	
Taras Boulba	3,50€	Silly Bio	3,00€
Zinnebir	3,50€	BRASSERIE VERSTRAETE	
Jambe de bois	4,00€	Papegaei	4,00€
Brusseleir	4,00€	BRUSSELS BEER PROJECT	
Delta		DUPONT	
Grosse Bertha		Redor	3,00€
Pico Bello (0%alc)			

WINES

RED WINE

Merlot	GLASS / BOTTLE
Full Bodied, fruity and balanced	3,50€ / 17,00€

WHITE WINE

Chardonnay	GLASS / BOTTLE
Golden, elegant with apricot aftertaste	3,50€ / 17,00€

BUBBLES

Prosecco	GLASS / BOTTLE
	6,00€ / 30,00€

COCKTAILS

PECK’S CLASSICS

Moscow Mule (Vodka, Cucumber, Lemon & 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€

HOMEMADE INFUSIONS

Cucumber - Pepper Gin & Tonic	8,00€
Rosemary - Citrus Gin & Tonic	8,00€
Blueberry - Orange Rum & Ginger Ale	8,00€
Strawberry - Ginger Vodka & Ginger Ale	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

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€