

WOODPECKER ⁴⁷



WOODPECKERBXL



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cakeordeath

THE SUPER BOWLS

BLISSFUL BERRIES 10,00€
STRAWBERRY, BANANA & BUCKWHEAT SMOOTHIE BOWL TOPPED WITH BANANA, GOJI BERRIES, CHIA SEEDS, CRUSHED PISTACHIOS, COCONUT FLAKES AND FRESH BERRIES.

BRAZILIAN BLAST 10,00€
ACAI BERRY, ORANGE JUICE & BANANA SMOOTHIE BOWL, TOPPED WITH CHIA SEEDS, HOMEMADE GRANOLA AND BANANA!

GRANOLA BOWL 9,00€
HOMEMADE GRANOLA SERVED ON TOP OF GREEK YOGURT, CHIA SEEDS, GOJI BERRIES & HOMEMADE CARAMEL.



EARLY BIRDS' PECK

MR FLUFFY 11,00€
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.

WHATHAVEIDONEYESTERDAY ? 11,00€
SCRAMBLED EGGS, BACON, CHEDDAR & SRIRACHA IN A WRAP, THE ULTIMATE HANGOVER CURE !

ALL BOWLS & PANCAKES ARE AVAILABLE TILL 12PM ONLY

ALL DAY BRUNCH

PECK SPECIAL 14,00€
HOMEMADE CHORIZO WAFFLE, GOAT CHEESE ON TOP, BACON, TWO POACHED EGGS 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.

THE DRUNKEN SAILOR 14,50€
HOMEMADE LEEK, WAFFLE, TWO POACHED EGGS, HOUSE-CURED SALMON AND PSYCHO SAUCE.

AVOCADO TOAST 13,00€
PECK'S MASHED AVOCADO, CREAM CHEESE AND POACHED EGG ON TOASTED SOURDOUGH BREAD.

VEGAN AVOCADO TOAST 12,00€
MASHED AVOCADO AND SAUTEED MUSHROOMS ON SOURDOUGH TOAST, SLIGHTLY ROASTED FLAX SEEDS.

EGGS HEMINGWAY 13,50€
TWO POACHED EGGS ON ENGLISH MUFFINS WITH HOUSE-CURED SALMON AND HOMEMADE HOLLANDAISE SAUCE.

EGGS BENEDICT 13,00€
TWO POACHED EGGS ON ENGLISH MUFFINS WITH BACON AND HOMEMADE HOLLANDAISE SAUCE.

LUNCH MENU

WRAPS

NEW ORLEANS WRAP 12,00€
HOUSE MARINATED CHICKEN, AVOCADO, CHERRY TOM, ROCKET, PARMESANO AND HONEY MUSTARD DRESSING.

SALAD

CALIGULA 13,00€
HOUSE SOY MARINATED CHICKEN ON MIXED LEAVES, AVOCADO, REGATO FLAKES & HONEY MUSTARD DRESSING. HAIL BACCHUS!

MEDITERRANEAN 13,00€
MIXED LEAVES, TOMATOES, FETA CHEESE, AVOCADO, GREEN OLIVES, WALNUTS AND AN OREGANO DRESSING, SE NECESITA UNA POCA DE GRACIA.

BURGERS

PECK BURGER 13,00€
100% PURE BEEF, CARAMELISED ONIONS, LETTUCE, CHEDDAR, BACON AND CUMIN & PICKLE HOUSE SAUCE.

SIDES

ROASTED BABY POTATOES 4,00€	SWEET POTATO WEDGES 5,00€
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Only 1 payment at the table please!

SOURDOUGH

FRENCHY 12,00€
SWISS CHEESE GOOFY TOASTIE WITH PARIS MUSHROOMS AND HOMEMADE HAZELNUT PESTO.

KEVIN BACON 13,00€
BACON & CHEDDAR TOASTIE WITH HOMEMADE GUACAMOLE.

CAKES

PISTACHIO AND WHITE CHOCOLATE 5€

CARROT CAKE 5€

BLACKBERRY CHEESECAKE 4,5€

BROOKIE 4€
HALF BROWNIE-HALF COOKIE



GLUTEN FREE



VEGAN



VEGETARIAN

- DRINKS -

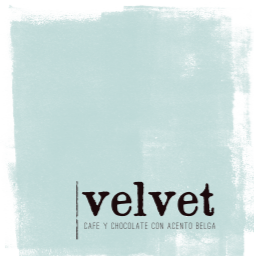
SPECIALTY COFFEE

Espresso	2,50€
Espresso macchiato	3,00€
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€
Freddo espresso	3,50€
Freddo cappuccino	4,00€

OTHER HOT GOODNESS

Hot chocolate çacestpasunçeçemel	4,00€
Matcha latte	4,50€
Chai latte [make it dirty for 50cts] Yoga Tea, Oat milk & Cinnamon	4,50€
Charcoal latte [make it dirty for 50cts]	4,50€
Beetroot latte [make it dirty for 50cts]	4,50€
Golden latte [turmeric and ginger latte, almond milk]	4,50€

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



LOOSE LEAVE TEAS

Alison Secret Garden (green tea with fruits & herbs)	3,50€
Camomille	3,50€
Rooibos tea	3,50€
Stimulating (ginger root, tumeric & nutmeg)	3,50€
Only nature (apple, rose & ginger)	3,50€
Yoga tea (cinnamon, clove & cardamom)	3,50€
Mademoiselle (apple, pear & pink rosebuds)	3,50€
Pure peppermint tea	3,50€
Earl grey blue flower	3,50€
English breakfast	3,50€
Ginger tea	3,50€
Jasmine	3,50€
White monkey (Premium white tea)	3,50€
China Pai Mu Tan (white tea)	3,50€
Easy leaving (apple, currant, rasp & strawberry)	3,50€
Sencha (Praline chocolate)	3,50€
Feu de l'âtre (fruit bits & cinnamon)	3,50€
Darjeeling	3,50€

GREEN BLACK WHITE INFUSION

SOFT DRINKS

Sparkling water	2,50€
Still water	2,50€
HOMEMADE ICED TEAS	3,50€
HOMEMADE LEMONADES	3,50€
FRESHLY MADE	
Squeezed orange juice	4,00€
Squeezed orange & lemon	4,50€
Pressed apple juice	4,00€
Pressed pear juice	4,50€

FRESHLY MIXED JUICES 5,00€

- Carrot, orange, apple & ginger
- Spinach, celery & pear
- Apple, pear & mint

HOMEMADE SMOOTHIES 5,00€

- GREEN : Basil, lemon & vanilla
- ORANGE: Orange, coconut & Turmeric
- PEANUT BUTTER SMOOTHIE:
Peanut butter, coconut & almond milk

NOT SO SOFT DRINKS

BEERS

BRASSERIE DE LA SENNE

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

BRUSSELS BEER PROJECT

Delta	3,50€
Grosse Bertha	3,50€

SILLY

Bio beer	3,50€
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BEERSTORMING

Wesh Groseille	3,50€
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RED WINE

SCHIOPPETTINO	4,50€
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WHITE WINE

TERMOS	3,50€
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BUBBLES

Prosecco	GLASS / BOTTLE 6,00€ / 35,00€
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ASK YOUR BEER-LOVING STAFF
THEY'VE TRIED THEM ALL

COCKTAILS

Mimosa Prosecco and freshly squeezed Orange Juice.	8,00€
Jalapeno Infused Bloody Mary Jalapeño infused Vodka mixed with Spices & Tomato Juice, topped with Lemon, Cherry Tom and Celery Stick ... Add Criiiiiiiispy Bacon for 2€	8,00€
Virgin Mary Same thing, but a bit less fun ...	5,00€
Hugo	8,00€
Espresso Martini	8,00€
Hendrick's Gin tonic	11,00€
Spritz	8,00€

PLEASE RESPECT SECURITY RULES

1.5m 1.5m