BREAKFAST

HEALTH		CLASSICS	
SV Breakfast Oats warm cooked oats, banana, cinnamon and seasonal fruit + almond milk	80	Petit Classic Bowl one egg, two slices of bacon, roasted cherry tomatoes, mushrooms and a slice of toast	84
Seasonal Granola Bowl natural yogurt, seasonal fruit with a drizzle of hor	95	Grand Classic Bowl two eggs, three slices of bacon, roasted cherry tomatoes, mushrooms, boerewors and	110
Vegan Chia Overnight Oats flavored with your choice of peanut butter and banana caramel or apple and honey with a touch of cinnamon + add vanilla whey	89 25	two slices of toast Sela Vie Benedicts toasted english muffin, avocado, two poached eggs and hollandaise + add bacon	100 s 30
+ add salted caramel whey	25	+ add smoked trout	60
Acai Pot seasonal berries, coconut, banana and peanut bu		Omelette free-range three egg omelette with toast Additional Toppings	50
Smashed Avo smashed avocado on toasted sourdough with dre greens + add poached egg + add bacon	89 essed 13 30	tomato or mushrooms or cheese feta or baby spinach ham or bacon or avocado or chorizo smoked trout	15 25 30 60
+ add feta	25	SV Mushrooms On Toast sauteed mushrooms in a parmesan thyme cream with a hint of truffle oil and greens + add a poached egg	89 13
Classic Croissant + add butter and preserve + add cheese	33 15 15	KIDDIES	
Pain au Chocolat	39	Seasonal Fruit and Yogurt	65
Almond Croissant	45	Scrambled Eggs on Toast	45
Pasteis de Nata	33		
English Scone served with freshly whipped cream and strawberry jam + add cheese	65 15	* All items are seasonal and subject to availability	
Vegan Flapjacks flapjacks served with caramelized banana, toasted coconut and whipped coconut cream	87	SELA VIE	
Sela Vie French Toast with your choice of either brioche dipped in cinnamon sugar, mascarpone of macerated berries	95 and		

10

brioche with banana, maple and bacon

+make it gluten free