

## COFFEE

Our coffee is of medium roast, and we use 2 shots for all types. Please inform the waiter if you prefer a milder coffee with 1 shot.

MEDIUM 250 ml	LARGE 350 ml
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<b>Espresso</b>	26	
<b>Americano</b>	33	33
<b>Cortado / Macchiato</b> - almond / oat / soya milk	34 38	
<b>Cappuccino</b> - almond / oat / soya milk	36 46	40 53
<b>Flat White</b> - almond / oat / soya milk	36 46	
<b>Latte</b> - almond / oat / soya milk		40 53
<b>Chocolate Mocha</b> - almond / oat / soya milk		40 53
<b>Raf Classic</b> Russian style coffee with fresh Cream and Maple syrup		55
<b>Raf Coconut</b> Russian style coffee with Milk, Coconut cream and Maple syrup		60



### ADD ME

- Espresso 15
- Decaf 10
- Milk jug 5
- Alternative milk jug (V+) 9
- Collagen (V) 17
- Protein (V+) 17

## HOT DRINKS

<b>Red Cappuchino</b> - almond / oat / soya milk	40 53
<b>Hot Chocolate</b> - almond / oat / soya milk	40 53
<b>Chai Latte</b> - almond / oat / soya milk	38 50
<b>Matcha Tea</b> - almond / oat / soya milk	40 53

## ICED DRINKS

<b>Ice Coffee</b> (Made with ice cream)	50
<b>Ice Mocha</b> (Made with ice cream)	55
<b>Milkshake Vanilla</b>	52

## COLD DRINKS

<b>Appletizer</b>	30
<b>Coke / Coke0</b>	25
<b>Cream soda</b>	25
<b>Fanta orange</b>	25
<b>Sprite</b>	25
<b>Cappy juice</b>	33
<b>Sparkling water</b>	18
<b>Still water</b>	18

Drink Me

## TEA TIME

In Wonderland's Tea Ceremony cups giggle, saucers twirl, and tea pours itself in a liquid riddle. Sipping is a mad ballet of flavors, where each taste is a tumble down The Rabbit Hole.

Take time for your loved ones.

**TEAPOT OF TEA OF YOUR CHOICE (500ML)**  
heated by candle.

<b>Ceylon FOP (Flowery Orange Pekoe)</b> Classically top-quality tea for an English Breakfast	50
<b>Earl and Lady Grey</b> Refined blend with bergamot and citrusy elegance with a floral twist	50
<b>Rooibos</b> A teapot of pure high quality South African tea	45
<b>Rooibos Chai</b> A blend of locally sourced healing tea and beloved spices	55
<b>Beautiful Skin Organic</b> Apple, Carrot, Hibiscus, Sage, Rosemary, Nettle leaves, Elderberry flowers, Raspberry, Blueberries, Pomegranate seeds, Rose petals, Strawberries	70
<b>Rooibos I Need Summer</b> Rooibos, Citrus pieces, Cinnamon, Pomegranate, Marzipan bits, Almond, Coconut, Rose petals	55
<b>Rooibos Winter Wonder Organic</b> Rooibos, Cassia, Orange, Rose blossoms leaves, ginger bits, cloves, black pepper, cardamom	70
<b>Rooibos Bourbon Vanilla</b> Rooibos, natural flavoring, Vanilla pieces	55
<b>Rooibos Strawberry Cream</b> Sweet Strawberries crown this light Rooibos treat	55
<b>Chamomile Blossom</b> Full teapot of spring sun	55
<b>Mate</b> A South American bush tea, bold and earthy, fueling your day with a kick of invigorating energy	55
<b>Berries Of The Forest</b> The mingling of a whole range of fruity berry varieties	70
<b>Oriental Pear</b> Oriental Pear infusion with Cinnamon and a Pistachio note	70
<b>Melon Splash Cocktail</b> Apple, Melon, Aloe Vera, Beetroot, Kiwi bits, Rose buds	70
<b>Oolong Orange Flowers</b> Smooth green Chinese premium tea and spring florals	85
<b>Assam Jamguri Organic</b> Bold, robust black tea, steeped in the rich terroir of Assam, a cup of pure, hearty indulgence	60
<b>Sencha Cranberry Dream</b> Japanese green tea with Cranberry bits and Cornflower petals	60
<b>China Pu Erh</b> The King of Black teas, earthy, aged perfection; a dark, mysterious brew	60



Tea Time

## SMOOTHIES

All our smoothies are made using only natural berries, vegetables, and other fresh ingredients

<b>Rabbit's Hidden Garden (V+)</b>	<b>65</b>
Spin of fresh Spinach, Lettuce, Mint and Cucumber, sweetened by Banana and enriched by Chia seeds	400 ml
<b>Raspberry Charm (V+)</b>	<b>65</b>
Refreshing mix of Raspberry, Basil and Coconut milk	400 ml
<b>ChocoWonder Sip (V+)</b>	<b>65</b>
Original delicate swirl of Chocolate, Avocado and Banana	400 ml
<b>BluePeanut Bliss (V+)</b>	<b>65</b>
Surprising rich combo of Blueberry and Peanut butter	400 ml
<b>Pink Twist (V+)</b>	<b>65</b>
<b>Summer special:</b> Refreshing explosion of Watermelon, Strawberry, fresh Basil	400 ml

## BUBBLE TEA

Our bubble teas feature only natural tapioca pearls and homemade berry jams

<b>Iced Bubble Tea (V)</b>	<b>40</b>
Tapioca bubbles covered by milk and Rooibos & Earl Grey tea	400 ml
<b>Oreo Bubble Tea (V)</b>	<b>67</b>
Tapioca bubbles covered by milk and crushed Oreo	400 ml
<b>Brown Sugar Matcha Tea (V)</b>	<b>54</b>
Tapioca bubbles covered by milk and green Matcha tea	400 ml
<b>Strawberry Fields (V)</b>	<b>54</b>
Homemade Strawberry puree, milk and tapioca bubbles	400 ml
<b>DarkCurrant Elixir (V)</b>	<b>54</b>
Homemade Black Currant jam, Tapioca bubbles and milk tea	400 ml



Drink Me

(V) - VEGETARIAN  
(V+) - VEGAN

## ALL DAY BREAKFAST

### Blini (pancakes)

Traditional Eastern European pancakes with a generous filling of your choice

 FRIED IN COCONUT OIL  
 SERVED WITH AVOCADO

- classic recipe (V)
- gluten free (V+)

#### Choose a palette:

CLASSIC | GREEN(spinach) | GOLD(turmeric) | PINK(beetroot)



#### What is your reality today?

- Cured Salmon & Salad mix	100
- Chicken liver Pate Homemade Pate, spinach, Seeds mix Chili crisp	100
- Bacon Feta Streaky Bacon, Feta, Rocket, Mustard Sauce	100
- Blini with Slow Roasted Pork	95
- Sweet Bacon Streaky Bacon, Mozzarella, Maple Syrup, Nuts	95
- Bacon Jam Tomato Jam, Streaky Bacon, Smoked Cheddar	95
- Ham and Eggs Gipsy Ham, Scrambled eggs, Sun Dried Tomatoes	85
- Spicy Chicken Mayo Chicken, Spicy Mayo, Smoked Cheddar, Rocket	90
- Caesar Chicken	85
- Creamy Mushroom (V)	95
- Berry Puree (V+) House made Strawberry, Black Currant or Cherry Puree	65
- Butter, Sugar, Cinnamon (V)	40

### Souffle Pancakes

Fluffy pancakes with only natural ingredients; available in three options

- Tamago Sando Eggs, Homemade Mayo, Crispy Bacon	98
- Chocolate Cascade Flowing Chocolate Cream on a Pancake Tower, Seasonal Fruits, Nuts	85
- Artful Blossom House made Berries Puree of your choice cascading down a Pancake Tower, Seasonal Fruits, Nuts	90

Eat Me

# ALL DAY BREAKFAST

## Sandwich Bar

Generously Sized Open Sandwiches  
Gourmet Flavors on  
Sourdough Bread @Backerei

**Smash Avo Beetroot Sandwich (V)** 95  
Guacamole, Balsamic Beetroot, Feta, Cherry tomatoes, Lettuce, Extra Virgin Olive oil

**Mushroom Sandwich (V)** 100  
Mushrooms, Caramelized Onion, Parmesan, Rocket, Truffle oil, served with homemade White Wine Sauce

**Ham and Pear Sandwich** 115  
Prime Ham, Caramelized Pear, Gorgonzola, Lettuce, Rocket, Nuts, Extra Virgin Olive oil

**Slow-Roasted Lamb Sandwich** 125  
Slow-cooked Lamb Leg in a wood-fired oven, Caramelized onion, Cucumber, Lettuce, homemade Coriander Sauce

## French Toast

Brioche French Toast drenched  
in Coconut milk

**Bacon Dream Toast** 110  
Cream Cheese and crispy Caramelized Streaky Bacon

**French Toast Berry** 85  
Our Signature Dish playing with homemade Berry Confiture and Vanilla Ice Cream

## PENSIONER'S COMPLIMENT

Available Monday-Thursday  
ALL DAY



**Plate #1** 80  
Two Eggs of choice, Bacon and roasted Tomatoes on Sourdough Bread

**Plate #2** 75  
Chicken Schnitzel, Egg of choice, Avo Guacamole on Sourdough Bread

**Plate #3** 78  
Avocado, two Eggs, drizzled with Balsamic cream on Sourdough Bread

**Plate #4 (V+)** 60  
Avocado and Caramelised onions drizzled with Balsamic cream on Sourdough Bread

## Eggs Benedict

A culinary masterpiece created almost at the same time as Alice had followed the White Rabbit's hole. Served with Sourdough or Brioche bread with house made Truffled Hollandaise.

Find your twirl: 130  
- Cured Salmon 115  
- Bacon & Tomato Jam 115  
- Avo

## Morning plate 130

Nourishing breakfast as a point of your reality: Eggs, Crispy Streaky Bacon, Boerewors, Mushrooms and Avo Guacamole. Served with Sourdough or Brioche bread

Add Chips 24  
Add Cherry Tomatoes 20

## Shakshuka

A twist of Ripe Tomatoes, Vegetables and Avocado, dancing together in a cast-iron skillet. Served with Sourdough or Brioche bread

- Eggs & Guacamole 105  
- Brinjal & Avo (V+) 95

## Fluffy Omelette

Meet the Velvety Baked Omelette (Frittata)

- Classic 65  
- Sun-Dried Tomato, Cheddar & Basil Pesto 95  
- Bacon, Cherry Tomato, Spinach & Cheddar 100

Add Sourdough or Brioche bread 15

## Homemade Granola and Yogurt (V) 70

Our signature Coconut and Chocolate Granola served with creamy Yogurt and Homemade Berry Confiture



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LUNCH SERVED FROM 11:30

**Alice's Dream Plate** 135

Chicken Schnitzel, Soy-sesame fried Edamame, Baked carrot, Mushrooms, Avocado, Bread Stick, Spicy Mayo

**Salad Caesar Chicken** 110

Crisp greens, free range Chicken, Parmesan, Cherry tomatoes, Croutons, and our Homemade Dressing to enchant your senses

**Borsch** 88

Traditional Eastern European Beet Soup featuring tender Beef, Cabbage, Potatoes, and Onions, served with Brioche Bread

**Teriyaki Chicken** 125

**Katsu (390g)**

**Gluten Free**

Chicken Schnitzel, Buckwheat Noodles, Wok-Seared Vegetables, Homemade Teriyaki Sauce, drizzled with Sweet Chilli Sauce

**Teriyaki Mushroom** 110

**Noodles (360g)**

**Gluten Free (V+)**

Fried Mushrooms, Buckwheat Noodles, Wok-Seared Vegetables, Homemade Teriyaki Sauce, drizzled with Sweet Chilli Sauce

**KIDDIES**

**Nuggets with Chips** 55



**CULINARY BURGERS**

SERVED WITH AN ARTISAN HOMEMADE BUN

**Wood-Fired Cocoon Beef Burger** 140

Unique Burger with juicy 150g aged organic Karoo Beef and Cheddar wrapped in Streaky Bacon with caramelised Pineapple and Rocket all fully baked in our wood-fired oven

**Wood-Fired Venison Burger** 140

(Subject to seasonal availability)

Gourmet Burger with juicy 150g organic Venison (Springbok), Cheddar, Mushrooms and Rocket, our signature Black Currant sauce all fully baked in our wood-fired oven

**Chicken Schnitzel Burger** 130

Our signature Burger with 150g free range Chicken Schnitzel, Guacamole, Peppadews, Mozzarella, Lettuce, Homemade Spicy Mayo

**DESSERT**

Our desserts are all crafted from scratch by our baker.

We exclusively use fresh cream, free range eggs, butter, and natural chocolate, without any artificial additives, colorings, which is the secret to their delicious taste

Inquire your waiter about availability and specials since all desserts are crafted

**Zebra Cake** 50

The Grandma's legendary recipe

**Carrot Cake** 70

The White Rabbit's beloved delight

**Honey Cake** 74

Honey-infused biscuits, lovingly embraced by clouds of fresh whipped cream

**Lemon Cloud Cheesecake** 74

NY style Cheesecake topped with Lemon Curd and Merengue

**Cherry Chocolate Pie** 67

A sweet blend of dark chocolate and sour cherries



PIZZA SERVED from 11:30  
TAKEAWAY untill 20:00

AUTHENTIC NAPOLI PIZZA DOUGH  
(LIVE YEAST, 48-FOUR FERMENTED)

EACH PIZZA/PINZA IS SERVED WITH A COMPLIMENTARY SAUCE TO SAVOR THE CRISPY CRUST

 SIGNATURE PIZZAS 

<b>Pizza Margo (V)</b> Tomato sauce, Mozzarella, herbs, EVO Oil, fresh Basil	<b>90</b>
<b>Pinza</b>	<b>55</b>
• Add Calamata olives	<b>15</b>
<b>Pizza Four Cheese (V)</b> Mozzarella, Cheddar, Gorgonzola, Parmesan, cream sauce, fresh Rocket, Truffle Oil	<b>125</b>
<b>Pinza</b>	<b>75</b>
<b>Mushroom Pizza (V)</b> Cream Sauce, Mozzarella, Mushrooms, Parmesan, EVO Oil, herbs, Truffle Oil	<b>130</b>
<b>Pinza</b>	<b>75</b>
<b>Pizza Spicy Chicken Mayo</b> Mozzarella, Spicy Mayo, Chicken, Bacon cubes, Orange, fresh Rocket	<b>140</b>
<b>Pinza</b>	<b>80</b>
<b>Pizza Mad Hatter</b> Tomato and fresh cream sauce, Mozzarella, Chorizo, Bacon, Mushrooms, Parmesan, fresh Basil, Balsamic sauce	<b>135</b>
<b>Pinza</b>	<b>75</b>
<b>Pizza Pepperoni</b> Tomato sauce, Mozzarella, Pepperoni, Parmesan, herbs, EVO Oil, fresh Basil	<b>130</b>
<b>Pinza</b>	<b>75</b>
<b>Meat lover's Pizza</b> Tomato Sauce, Bolognese, Mozzarella, Parmesan, herbs, fresh Basil, Balsamic sauce	<b>125</b>
<b>Pinza</b>	<b>75</b>
<b>Juicy Bacon Cubes</b> Fresh Cream Sauce, Mozzarella, Bacon, yolk, Parmesan, herbs, EVO Oil	<b>125</b>
<b>Pinza</b>	<b>75</b>
<b>WonderVeg Melody Pizza (V+)</b> Bursting with Tomatoes, Artichokes, sweet Peppers, Capers, Olives, and fresh Basil – a cheese-free symphony of flavors	<b>125</b>
<b>Pinza</b>	<b>75</b>
<b>Avo Groove Pizza (V)</b> Tomato jam, Avo, Mozzarella, herbs, Rocket, Pesto sauce, EVO oil, fresh Basil	<b>130</b>
<b>Pinza</b>	<b>75</b>

<b>Alice's Enigma Pizza</b> Prosciutto (Parma Ham), fresh cream, Mozzarella, Gorgonzola, Parmesan, Rocket, homemade sour cherry sauce. Same sauce served for crispy crust	<b>170</b>
<b>Pinza</b>	<b>95</b>
<b>Mediterranean Sun Pizza</b> Prosciutto (Parma Ham), Sun-dried tomatoes, Mozzarella, Parmesan, Rocket, Mediterranean herbs, Balsamic sauce	<b>170</b>
<b>Pinza</b>	<b>95</b>
<b>Pizza Salmon Quadrille</b> Smoked Salmon, Signature White Wine Sauce, Caramelised Onion, Mozzarella, EVO Oil	<b>150</b>
<b>Pinza</b>	<b>85</b>
<b>Pesto Chicken Pizza</b> Cream Sauce, Chicken, Homemade Pesto, Mozzarella, Cherry Tomatoes, Feta, Fresh Basil	<b>135</b>
<b>Pinza</b>	<b>75</b>
<b>Pork &amp; Pear Pizza</b> Slow-roasted Pork, Homemade Mustard Sauce, Caramelised Onion, Pear, Mozzarella	<b>145</b>
<b>Pinza</b>	<b>85</b>
<b>Espanola</b> Tomato sauce, Chorizo, Peppadews, Chili crisp, Mozzarella, Homemade Chimichurri, Parmesan, fresh Coriander	<b>155</b>
<b>Pinza</b>	<b>87</b>
<b>Moroccan Chicken</b> Tomato sauce, Chicken, Homemade Moroccan sauce, Sweet Peppers, Chili crisp, Parmesan, fresh Coriander	<b>150</b>
<b>Pinza</b>	<b>85</b>
<b>Indian Spice Journey</b> Tomato sauce, Butter Chicken, Pear Chutney, Mozzarella	<b>140</b>
<b>Pinza</b>	<b>80</b>



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