

FRANK

BREAKFAST ALL DAY LONG

ENGLISH BREAKFAST	7,5
FRIED BLACK BREAD, 2 EGGS - fried, boiled, poached, scrambled - HAM, MUSHROOMS, GRILLED TOMATO	
AVOCADO SMOOTHIE	4,5
avocado, banana, dates (V, G, L)	
HEMP SMOOTHIE	4,5
raspberry, banana, blackcurrant, strawberry, raisin, ginger, hemp seeds (V, G, L)	

SOUPS

DAILY SOUP	3,5
changes daily, ask staff	
FRENCH ONION SOUP	7
heavy classic with cheese & bread (V)	

MEZE

VEGETARIAN SELECTION	8,8
lobbio, dolma, baba ghanoush, tapenade, phali, hoummus, guacamole (V)	
BRUSCHETTA SELECTION a la FRANK	8,5
tomato, guacamole, hoummus, tapenade, capers & mascarpone, spinach (V)	
ESCARGOTS a la BOURGUIGNONNE 6 pcs.	8,5
roasted snails in garlic-herb butter (G)	
PIRI PIRI PRAWNS 6 pcs	8,8
fried prawns with hot piri piri sauce (G, L)	
SELECTION OF CHEESE	13,5
perfect platter to enjoy with wine (V)	

SALADS & LIGHTER

TOAST a la FRANK	8,9
guacamole, prosciutto, poached egg, arugula salad & Kotzebue pot bread	
BOEUF TARTARE	11
a classic with anchovy, capers, onion, pickles, egg yolk & Kotzebue pot bread	
TROUT ROE & BLINI	14
blinis, sour cream & onion with trout roe	
COLD SMOKED SALMON & BLINI	7,9
poached egg, Hollandaise Sauce & fresh greens	
MINCED LAMB	8,8
shaved carrots served with herbed fresh yoghurt finished with fresh parsley FRANK'S MASH-UP of INDIAN STYLE STREET FOOD (G)	
FRANK'S SALAD with chicken or pulled pork or grilled vegetables ...	8,8
FRANK'S SALAD with salmon or prawns	9,8

PLANT BASED (V, G, L)

BUDDHA BOWL	8,5
millet, soy beans, zucchini, avocado & baba ganoush, nuts, seeds & sprouts	
"MEXICAN" RICE BOWL	8
mixed rice with peas, corn, bell peppers, cilantro & wakame in tangy soy sauce	
PROTEIN BOWL	8
buckwheat & lentils with coconut milk, garlic, hoummus, tofu, chia seeds and sunchoke chips	
GREEN BOWL	8
roasted cauliflower and broccoli with almonds, peanut dressing & sunflower seeds	
CLUB SANDWICH	11,5
garlicy Kotzebue pot bread with hoummus, zucchini, eggplant, avocado, tomato, greens, mint yoghurt dressing & sweet potato - truffle fries (V)	
FOR MEAT LOVERS add to your veggies: prawns / pulled pork / salmon / chicken	5
tofu	3,5

BURGERS & LARGER

CLASSIC NEW YORK with bacon.	10,5
PHILLY CHEESEBURGER	9
our version of Philadelphia cheesesteak, thinly-sliced pieces of steak and melted cheese with juicy bell peppers and fresh greens on ciabatta	
NO BUN BURGER with PORTOBELLO. . .	9
our bun-less burger, we use portobello mushrooms instead of bread (G)	
CAROLINA STYLE BURGER	11
smoked and pulled pork with juicy salad, fried egg and a delicious bun	
KEEMA PAU	8,8
a classic of Indian streets: spiced minced lamb and peas with a toasted, buttered bun and mint yoghurt sauce	
LENTIL DAHL	8
Oriental lentil dish with crispy lavash (V)	

MAINS

WIENER SCHNITZEL veal	10,9
served with lemon and anchovy butter	
COD FILLET	11
oven baked cod fillet with anchovy spiced butter and warm bulgur salad	
HARISSA CHICKEN	10,5
with roasted miso glazed squash & almonds	
GRILLED SALMON STEAK	10,5
with remoulade sauce and prawn bite (G)	
ENTRECOTE onion sauce & garlic	14
FISH & CHIPS	9,5
cod, green peas, remoulade & soy vinegar	

PLEASE ORDER SIDES SEPARATELY

SIDES

WITH (or without) ANY DISH WE RECOMMEND OUR

CLASSIC FRENCH FRIES served in a basket (V, G, L)	3
SWEET POTATO FRIES WITH TRUFFLE OIL (V, G, L)	3,9
CHEESY FRIES (V, G)	3,9
GRILLED CORN ON THE COB with Manchego cheese (V, G)	4,9
"FARM TO PLATE" GRILLED VEGETABLES (V, G, L)	3,9
FRESH GREEN SALAD (V, G, L)	3,9
SPINACH MIX with butter and garlic (V, G)	3,9

DESSERTS

BAKED ALASKA aka omelette à la norvégienne	5,5
CHOCOLATE GANACHE with strawberry cream	5
RHUBARB PANCAKES with mascarpone and honey	6,6
GOAT CHEESE CREME BRULEE with rhubarb jam	6

V - VEGETARIAN / G - GLUTEN FREE / L - LACTOSE FREE

SPEAK TO STAFF REGARDING INFORMATION ON ALLERGENS & DIETARY RESTRICTIONS

THE KITCHEN SERVES FOOD EVERY DAY 12 PM - 11 PM