

MENÙ BRUNCH

Full brunch menu €30 or possibility to order individual dishes.

SAVOURY

AmaMi yeast-free spelt focaccia with extra virgin olive oil and rosemary tips (1) €5

Sweet potato sticks with yogurt sauce (7) €7

Eggs (your choice) €6

Scrambled eggs with cheese (3,7)

Omelette with vegetable ratatouille (3)

Poached egg with crispy speck (1,3)

Dish of your choice:

Chickpea hummus with sesame seeds and coriander (11) €6

Salmon and avocado (4) €8

Mondeghili (Milanese meatballs) with confit cherry tomato coulis (1,3,7) €7

SWEET

Greek yogurt with honey and a mix of fresh and dried fruit (7,8) €6

Dish of your choice:

Chef's wholemeal pancakes with maple syrup and berries (1,3,7) €6

Buckwheat tart with fruit jam (1,3,6,7,8,12) €6.50

Apple cake or carrot and almond cake (1,3,6,7,8,12) €6.50

DRINKS

One organic fruit juice or freshly squeezed orange juice

Babasucco (+€2)

One hot drink – Americano coffee (refill)

Cover charge €2

ALLERGENS

1. Cereals containing gluten | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soy | 7. Milk | 8. Nuts | 9. Celery | 10. Mustard | 11. Sesame seeds |
12. Sulphur dioxide | 13. Lupin | 14. Molluscs

