



MORNING MENU

FROM 8.30 TO 15

Il nostro menù è pensato per essere condiviso per avere un'esperienza più entusiasmante :)

Yogurt, granola homemade, gocce di cioccolato, frutta di stagione e miele di castagno ¹⁻⁷⁻⁸ 8

Pane integrale all'avena, burro montato e composta di mirtilli ¹⁻⁷ 7

French toast, ricotta al pain d'epices, mele caramellate, rosmarino e mandorle tostate ¹⁻³⁻⁷⁻⁸ 11

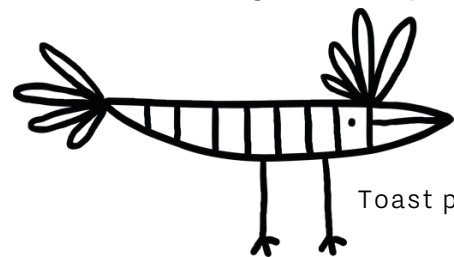
Hummus di ceci siciliani, cavolfiore arrosto, capperi di Salina e dressing al chili ¹¹ 13

Cavolo cappuccio arrosto, senape all'ancienne, jus di cipolle dolci, crumble di noci caramellate ¹⁻⁷⁻⁸⁻¹⁰ 16

Pollo fritto, pack choi al sesamo, riso basmati all'arancia e salsa ponzu ¹⁻⁶⁻⁷⁻¹¹ 16

Rigatoni al forno, fonduta di taleggio, zucca delica e funghi finferli ¹⁻³⁻⁷ 15

Misticanza, vinaigrette senape e miele, mela verde e semi di girasole tostatati ¹⁰ 7



Toast formaggio, kimchi homemade, mayo ¹⁻³⁻⁷ 10

Toast prosciutto cotto e formaggio, pickles di cipolle, mayo alla senape ¹⁻³⁻⁷⁻¹⁰ 10

Uova in purgatorio, passata di pomodoro biologica, menta fresca e ricotta affumicata ³⁻⁷ 14

Vellutata di carote allo zaatar, olio al prezzemolo, mais croccante e labneh ⁷⁻¹¹ 14

Uova strapazzate, pane a lievito madre, semi misti e funghi trifolati ¹⁻³⁻⁷ 15

Acqua microfiltrata 1.5

Pane a lievito madre ¹ 2.5

Croissant / Croissant farcito ¹⁻³⁻⁷ 2,2 / 2,5

Pain au chocolat ¹⁻³⁻⁷ 3

Bun alla cannella ¹⁻³⁻⁷ 3

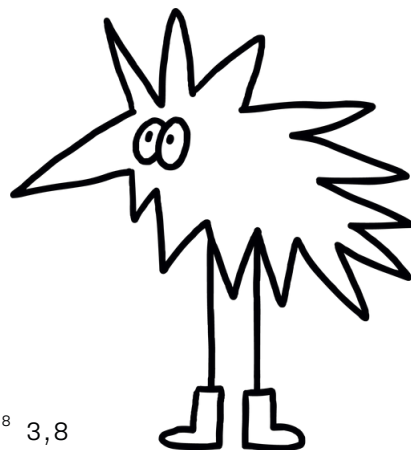
Danese ¹⁻³⁻⁷ 3,5

Pain suisse ¹⁻³⁻⁷ 3,5

PAF ¹⁻³⁻⁷ 4,5

Plum cake / Plum cake veg ¹⁻³⁻⁷⁻⁸ 5

Veneziana vegana, crema nocciola e cioccolato, coulis di fragole e lamponi ¹⁻⁸ 3,8

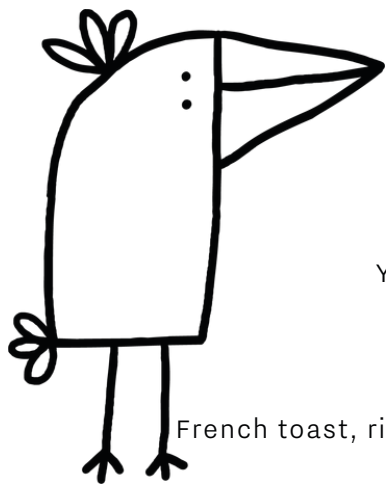


ALLERGENI

1.Glutine 2.Crostacei e derivati 3.Uova 4.Pesce e derivati 5.Arachidi e derivati 6.Soja e derivati 7.Latte e derivati 8.Frutta a guscio e derivati 9.Sedano e derivati 10.Senape e derivati 11.Semi di sesamo e derivati 12.Anidride solforosa e solfiti

13.Lupino e derivati 14.Molluschi e derivati

*Alcuni prodotti sono surgelati all'origine o possono essere congelati in loco (mediante abbattimento rapido della temperatura) rispettando le procedure di autocontrollo ai sensi del reg. CE 852/04.



MORNING MENU

FROM 8.30 TO 15

Our menu is designed to be shared for a more exciting experience :)

Yogurt, homemade granola, chocolate chips, seasonal fruit and chestnut honey ¹⁻⁷⁻⁸ 8

Whole wheat oat bread, whipped butter and blueberry compote ¹⁻⁷ 7

French toast, ricotta with pain d'epices, caramelized apples, rosemary and toasted almonds ¹⁻³⁻⁷⁻⁸ 11

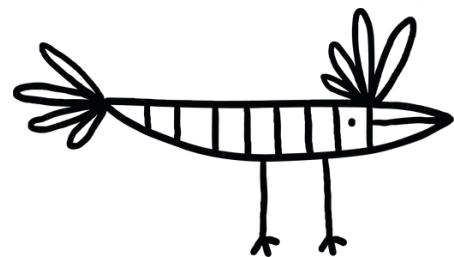
Sicilian chickpea hummus, roasted cauliflower, Salina capers and chili dressing ¹¹ 13

Roasted cabbage, old-fashioned mustard, sweet onion jus, caramelized walnut crumble ¹⁻⁷⁻⁸⁻¹⁰ 16

Fried chicken, sesame pack choy, orange basmati rice and ponzu sauce ¹⁻⁶⁻⁷⁻¹¹ 16

Baked rigatoni, taleggio fondue, delicata pumpkin and chanterelle mushrooms ¹⁻³⁻⁷ 15

Mixed salad, mustard and honey vinaigrette, green apple and toasted sunflower seeds ¹⁰ 7



Cheese toast, homemade kimchi, mayo ¹⁻³⁻⁷ 10

Toast with cooked ham and cheese, onion pickles, mustard mayo ¹⁻³⁻⁷⁻¹⁰ 10

Eggs in purgatory, organic tomato puree, fresh mint and smoked ricotta ³⁻⁷ 14

Creamy carrot soup with zaatar, parsley oil, crispy corn and labneh ⁷⁻¹¹ 14

Scrambled eggs, sourdough bread, mixed seeds and sautéed mushrooms ¹⁻³⁻⁷ 15

Microfiltered water 1.5

Sourdough bread ¹ 2.5

Croissant / Stuffed Croissant ¹⁻³⁻⁷ 2.2 / 2.5

Pain au chocolat ¹⁻³⁻⁷ 3

Cinnamon Bun ¹⁻³⁻⁷ 3

Danish ¹⁻³⁻⁷ 3.5

Swiss bread ¹⁻³⁻⁷ 3.5

PAF ¹⁻³⁻⁷ 4,5

Plum cake / Plum cake veg ¹⁻³⁻⁷⁻⁸ 5

Vegan Venetian, hazelnut and chocolate cream, strawberry and raspberry coulis ¹⁻⁸ 3.8



ALLERGENS

1. Gluten 2. Crustaceans and derivatives 3. Eggs 4. Fish and derivatives 5. Peanuts and derivatives 6. Soy and derivatives 7. Milk and derivatives 8. Nuts and derivatives 9. Celery and derivatives 10. Mustard and derivatives 11. Sesame seeds and derivatives 12. Sulfur dioxide and sulphites 13. Lupin and derivatives 14. Molluscs and derivatives *Some products are frozen at source or can be frozen on site (by rapidly reducing the temperature) in compliance with self-monitoring procedures pursuant to EC Regulation 852/04.