

MORNING MENU

FROM 8.30 TO 15

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



Yogurt, granola homemade, cioccolato, frutta di stagione e miele di castagno¹⁻⁷⁻⁸ 8

Pane integrale all'avena, burro montato e composta di mirtilli¹⁻⁷ 7

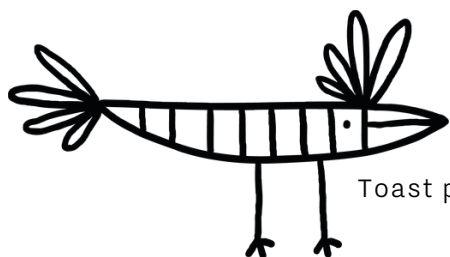
French toast, mascarpone al limone, mirtilli al sale, timo e pralinato di arachidi e nocciole tostate¹⁻³⁻⁵⁻⁷⁻⁸ 10

Hummus di ceci siciliani, tacos di mais, olive taggiasche, crumble di semi e pomodorini confit¹⁻⁸⁻¹¹ 12

Pancake al mais, panna acida, arachidi, battuto di erbe aromatiche speziate¹⁻⁵⁻⁷ 13

Dahl di lenticchie rosse, yogurt alla senape e salsiccia di bufala⁷⁻¹⁰ 16

Fried rice, gamberi saltati, fagiolini, piselli vesuviani, olio al sesamo¹⁻⁶⁻¹¹⁻²⁻¹² 15



Toast formaggio, kimchi homemade, mayo¹⁻³⁻⁷ 10

Toast prosciutto cotto e formaggio, pickles di cipolle, mayo alla senape¹⁻³⁻⁷⁻¹⁰ 10

Ova in purgatorio, passata di pomodoro biologica, menta fresca e ricotta affumicata³⁻⁷ 14

Burger bun, tartare di Fassona piemontese, salsa verde, camembert e misticanza asiatica¹⁻⁷ 16

Ova strapazzate, pane a lievito madre, avocado siciliano e maio all'harissa¹⁻³⁻⁷ 15

Acqua 1.5

Pane a lievito madre¹ 2

Croissant / Croissant farcito¹⁻³⁻⁷ 2,2 / 2,5

Pain au chocolat¹⁻³⁻⁷ 3

Bun alla cannella¹⁻³⁻⁷ 3

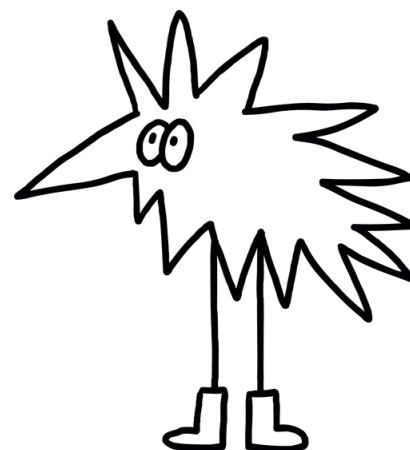
Danese¹⁻³⁻⁷ 3,5

Pain suisse¹⁻³⁻⁷ 3,5

PAF spinaci e caprino¹⁻³⁻⁷ 4,5

Plum cake / Plum cake veg¹⁻³⁻⁷⁻⁸ 5

Veneziana vegana, crema nocciola e cioccolato, coulis di fragole e lamponi¹⁻⁸ 3,8

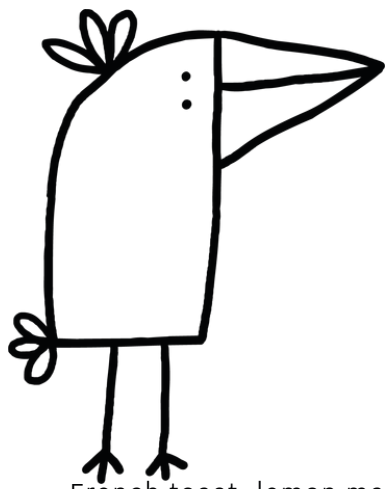


ALLERGENI

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, seasonal fruit and chestnut honey ¹⁻⁷⁻⁸ 8

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

French toast, lemon mascarpone, salted blueberries, thyme and toasted peanut and hazelnut praline ¹⁻³⁻⁵⁻⁷⁻⁸ 10

Sicilian chickpea hummus, corn tacos, Taggiasca olives, seed crumble and confit cherry tomatoes ¹⁻⁸⁻¹¹ 12

Corn pancakes, sour cream, peanuts, spicy herb puree ¹⁻⁵⁻⁷ 13

Red lentil dahl, mustard yogurt and buffalo sausage ⁷⁻¹⁰ 16

Fried rice, shrimps, green beans, Vesuvian peas, sesame oil ¹⁻⁶⁻¹¹⁻²⁻¹² 15



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

Burger bun, Piedmontese Fassona tartare, green sauce, Camembert and Asian salad ¹⁻⁷ 16

Scrambled eggs, sourdough bread, Sicilian avocado and harissa mayo ¹⁻³⁻⁷ 15

Water 1.5

Sourdough bread ¹ 2

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

Pain au chocolat ¹⁻³⁻⁷ 3

Cinnamon Bun ¹⁻³⁻⁷ 3

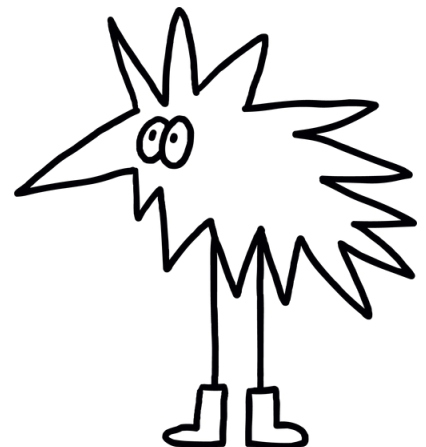
Danish ¹⁻³⁻⁷ 3,5

Swiss bread ¹⁻³⁻⁷ 3,5

PAF spinach and goat cheese 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.