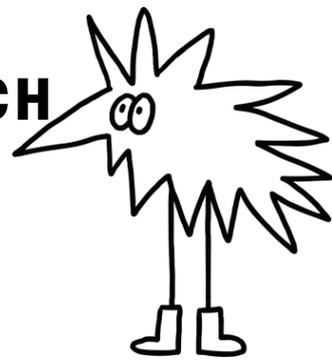


# WEEKEND LUNCH



## ANTIPASTI

CHAWANMUSHI <sup>1-3-6-11</sup> 13

Chawanmushi, carota caramellata, salsa al sesamo e alga nori croccante

FUNGHI <sup>1-3-6-7-8</sup> 16

Funghi pleurotus arrosto, salsa al latte di cocco speziata e mandorle alla paprika

HUMMUS <sup>8</sup> 15

Hummus di fagioli rossi, gremolada, mandorle tostate e nachos

SEDANO RAPA <sup>1-8-12</sup> 15

Sedano rapa arrosto, latte di noci, tosatzu e kale croccante

## MAIN

CREPELLA BRETONE <sup>1-3-7</sup> 17

Crespella di grano saraceno, verza saltata, patate e fonduta di Lodigiano

TUBETTI <sup>1-14</sup> 18

Tubetti, crema di ceci, patate e cozze

SPIEDINO <sup>3-7-11</sup> 18

Spiedino di capocollo, maio al kimchi, panna acida e cipollotto

VELLUTATA <sup>7</sup> 16

Vellutata di cavolfiore, broccoli arrosto e olio al peperone crusco

UOVA <sup>1-3-9</sup> 15

Ova in purgatorio, salsa di pomodoro, ricotta affumicata e crostone di pane a lievito madre

CAVOLO VIOLA <sup>1</sup> 16

Cavolo viola arrosto, crema di pane pepata e battuto di capperi e rafano

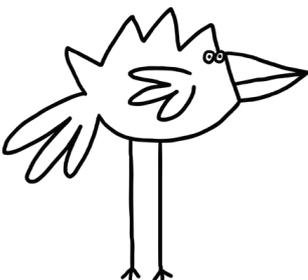
## DESSERT

PAIN PERDU <sup>1-7-8</sup> 8

Pain perdu al cacao, uvette, pinoli e amaretti, crema al caffè

TORTA <sup>1-3-7-8</sup> 7

Torta al cioccolato, crema di ricotta e nocciole tostate



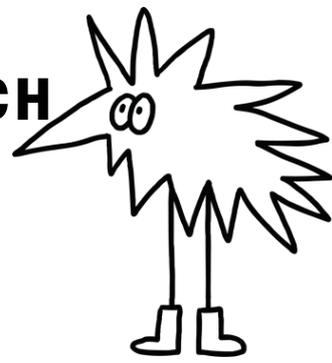
### ALLERGENI

1.Glutine 2.Crostacei e derivati 3.Uova 4.Pesce e derivati 5.Arachidi e derivati 6.Soià 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.

# WEEKEND LUNCH



## ANTIPASTI

CHAWANMUSHI <sup>1-3-6-11</sup> 13

Chawanmushi, caramelized carrot, sesame sauce and crispy nori seaweed

MUSHROOMS <sup>1-3-6-7-8</sup> 16

Roasted pleurotus mushrooms, spiced coconut milk sauce and paprika almonds

HUMMUS <sup>8</sup> 15

Red Bean Hummus, Gremolada, and Toasted Almonds

CELERIAC <sup>1-8-12</sup> 15

Roasted celeriac, nut milk, tosatzu and crispy kale

## MAIN

BRETON CREPE <sup>1-3-7</sup> 17

Buckwheat crepe, sautéed cabbage, potatoes, and Lodi cheese fondue

TUBETTI <sup>1-14</sup> 18

Tubetti, cream of chickpeas, potatoes and mussels

YAKITORI <sup>3-7-11</sup> 18

Pork neck skewer, kimchi mayo, sour cream and spring onion

SOUP <sup>7</sup> 16

Creamy cauliflower soup, roasted broccoli and crusco pepper oil

SOFT EGGS <sup>1-3-9</sup> 15

Eggs in purgatory, tomato sauce, smoked ricotta and sourdough bread crouton

CABBAGE <sup>1</sup> 16

Roasted cabbage, peppered bread cream and caper and horseradish puree

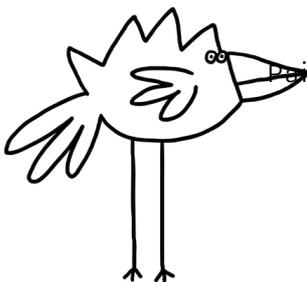
## DESSERT

PAIN PERDU <sup>1-7-8</sup> 8

Pain perdu with cocoa, raisins, pine nuts and amaretti, coffee cream

CAKE <sup>1-3-7-8</sup> 7

Chocolate cake, ricotta and nuts



### 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.