FISH BRUNCH

€ 35

Drinks:
- Espresso coffee or cappuccino (7)
- Orange juice

Baked products:
- Durum wheat bread (1, 15)
- Focaccia bread with rosemary (1, 15)
- Croissant with custard cream (1, 3, 7, 8, 15)
- Pain au chocolat (1, 3, 7, 8, 15)

Breakfast plate:
- Poached eggs with tomato and crusco pepper (3)
- Prawn roll with steamed prawns, cocktail sauce, celery, spring onion and tomato (1, 2, 3, 7, 9, 10, 12, 15)
- Burrata with puntarelle and anchovies (4, 7, 12)
- Waffle, hazelnut and dark chocolate (1, 3, 6, 7, 8, 15)

MEAT BRUNCH

€ 35

Drinks:
- Espresso coffee or cappuccino (7)
- Orange juice

Baked products:
- Durum wheat bread (1, 15)
- Focaccia bread with rosemary (1, 15)
- Croissant with custard cream (1, 3, 7, 8, 15)
- Pain au chocolat (1, 3, 7, 8, 15)

Breakfast plate:
- Poached egg, smoked potato mousse and leeks (3, 7*, 9, 15)
- Fried chicken sandwich with pickled cucumber, tomato and mustard (1, 3, 4, 7, 10, 12, 14, 15)
- Brussels sprouts, apple, walnuts, bacon, cumin (8, 10, 12)
- Sticky toffee pudding, dates, banana and caramel (3, 7*, 15)

FOR KIDS

Pasta with tomato sauce (1)	€ 9
Pasta with pesto (1, 7, 8)	€ 9
Chicken nuggets (3, 15)	€ 9
French fries (15)	€ 5

CUSTOMER ADVICE: The numbers next to each dish indicate the presence of allergens or heat treatment information, according to the following legend: 1 Gluten - 2 Crustaceans - 3 Eggs - 4 Fish - 5 Peanuts - 6 Soya - 7 Milk (the asterisk next to allergen 7 indicates the use of lactose-free ingredients) - 8 Nuts - 9 Celery - 10 Mustard - 11 Sesame - 12 Sulphites - 13 Lupins - 14 Molluscs - 15 Preparations or raw ingredients purchased fresh and subjected to rapid blast chilling temperature to ensure quality and safety; fish served raw purchased fresh and subjected to blast chilling for health protection as described in the HACCP plan procedures in accordance with EC regulations No. 852 and 853/04; raw ingredients originally frozen by the producer. - Bread and cover charge € 3