

FISH BRUNCH

€ 35

Drinks included:

- 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:

- Mimosa egg, asparagus and black truffle (3)
- Squid bocadillo with aioli and lime (1, 3, 7*, 10, 12, 14, 15)
- Pea hummus with stracciatella and mint (7)
- Waffle with black cherries and milk ice cream (1, 3, 7, 15)

MEAT BRUNCH

€ 35

Drinks included:

- 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, agretti and Lodigiano mousse (1, 3, 7, 15)
- Cheeseburger with Gruyère and BBQ sauce (1, 3, 7, 10, 12, 15)
- Sweet potato tataki with tzatziki sauce (6, 7, 11, 12, 15)
- Chocolate, peanut and caramel brownie (3, 5, 6, 7*, 8)

FOR KIDS

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

Cover charge and other drinks not included

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€.