FISH BRUNCH

€ 38

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

Baked products (served with whipped butter and jams):
- Durum wheat bread (1, 15)
- Focaccia bread with rosemary (1, 15)
- Pan Danubio (1, 3, 7, 8, 11, 12, 14, 15)

Breakfast plate:
- Poached egg, cardoons, Grana Padano cheese (1, 3, 4, 6, 7*, 15)
- Prawn hot dog with guacamole and tzatziki (1, 2, 3, 7, 10, 12, 15)
- Papaya salad with tamarind and chilli (4, 8)
- Cinnamon roll (1, 3, 7*, 15)

MEAT BRUNCH

€ 38

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

Baked products (served with whipped butter and jams):
- Durum wheat bread (1, 15)
- Focaccia bread with rosemary (1, 15)
- Pan Danubio (1, 3, 7, 8, 11, 12, 14, 15)

Breakfast plate:
- Fried eggs, “cacio e pepe” and guanciale (3, 7*)
- Beef brisket and cabbage sandwich (1, 3, 7, 10, 12, 15)
- Potato salad with fried shallots and dill (3)
- Cream-filled donut (1, 3, 7, 15)

FOR KIDS

Pasta with tomato sauce (1)	€ 10
Pasta with pesto (1, 7, 8)	€ 10
Chicken nuggets (3, 15)	€ 10
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 €.