



BRUNCH

OUVERTURE E PRIMO ATTO

Caffè, tè, cioccolata o cappuccino
succo di frutta
pain au chocolat o croissant o cake
pain perdue ai frutti rossi
granola

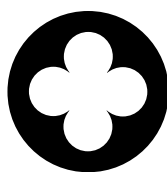
SECONDO ATTO

uova bio strapazzate alle erbe e bacon
panpolenta, aioli e culatello
salmone marinato, mostarda di pere e panna acida
capasanta allo Champagne
more & zola
“il Gondoliere” cocktail

TERZO ATTO E CODA FINALE

crema di zucca, castagne e guanciale
moritozzo

84 EURO



BRUNCH

OUVERTURE E ACT ONE

Coffee, tea, hot chocolate or cappuccino
fruit juice
pain au chocolat or croissant or cake
pain perdue with red berries
granola

ACT TWO

organic scrambled eggs with herbs and bacon
polenta bread, aioli and culatello
marinated salmon, pear mustard, sour cream
scallops in the shell with Champagne
blackberries & gorgonzola
“il Gondoliere” cocktail

ACT THREE AND GRAND FINALE

pumpkin soup, chestnuts and guanciale
moritozzo

84 EURO