



Menu

BRUNCH

AFTERNOON TEA

DRINK





Menu



Brunch



TRUFFLE ARANCINI

• Mini arancini homemade al tartufo e parmigiano

€ 6,90

WAFFLE CHIPS

• Mini waffle di patate e porri, serviti con creme fraiche alla paprika

€ 6,90

YUMMY BITES

• Polpettine homemade al formaggio, cheddar, bacon e cipolla caramellata

€ 6,90

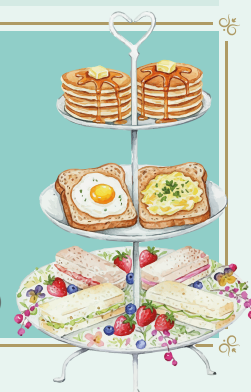
NIBBLES

VALÙ ROYALE BRUNCH EXPERIENCE

Rendi il tuo brunch ancora più esclusivo, un incontro tra il fascino dell'afternoon tea inglese e il piacere del brunch, servito sulle nostre iconiche alzatine a tre piani, un'esperienza raffinata da condividere in due!

Cosa contiene: • Eggs royale • Avocado toast • French toast crème brulée • Pancakes con frutti di bosco e sciroppo d'acero • Yogurt greco, granola e miele • Incluso 1 drink a scelta tra la nostra selezione di tè in foglia, caffè o soft drink
Pensata per 2 persone

a persona € 30,00 ad alzatina € 60,00



PANCAKES

SUNNY MORNING PANCAKES

• Pancakes serviti con uova all'occhio di bue, bacon croccante e avocado fresco

€ 13,90

Aggiungi frutta fresca + € 3,50

B&B PANCAKES

• Pancakes con banana caramellata allo zucchero di canna, cannella, bacon e sciroppo d'acero

€ 12,90

BERRY GOOD

• Pancakes con frutti di bosco freschi, coulis di lamponi fatto in casa e yogurt greco

€ 12,90

PICK YOUR PANCAKES

• Scegli tra (2 topping a scelta): frutta fresca di stagione / panna / gelato / sciroppo d'acero / Nutella / crema al pistacchio

€ 10,50

(2 topping a scelta) extra topping + € 2,50

Disponibili anche versioni senza glutine e vegane, chiedi al nostro staff



FRENCH TOAST

DOUBLE CHEESE, BACON & EGG FRENCH TOAST

• Pan brioche tostato farcito con uovo all'occhio, cheddar filante, harissa, bacon e groviera

€ 13,90

Extra groviera + € 2,00

SWEET & SALTY FRENCH TOAST

• Pan brioche dorato con halloumi, avocado, cipolla caramellata, crème fraîche, miele e sesamo

€ 13,90

Aggiungi bacon + € 4,00

Aggiungi uovo all'occhio + € 2,90

RYE & BERRIES

• French Toast farcito con composta di frutti di bosco fatta in casa e crème fraîche

€ 12,90

SEASONAL FRENCH TOAST

• French toast con frutta fresca di stagione, sciroppo d'acero e gelato alla vaniglia

€ 12,50

CRÈME BRÛLÉE FRENCH TOAST

• French toast Crème Brûlée alla vaniglia, servito con frutti di bosco o amarene

€ 13,90



EGGS & CO

BENEDICT

• Uova in camicia, bacon croccante e salsa olandese su English muffin fatto in casa

€ 12,90

ROYALE

• Uova in camicia, salmone norvegese affumicato e salsa olandese su English muffin fatto in casa

€ 14,90

Aggiungi avocado + € 5,00

FLORENTINE

• Uova in camicia, spinaci freschi, avocado e salsa olandese su English muffin fatto in casa

€ 13,90

Aggiungi salmone affumicato + € 5,00

FULL ENGLISH BREAKFAST

• La colazione completa all'inglese: uova, bacon croccante, pomodori grigliati, funghi, fagioli stufati, hash brown e pane tostato. Scegli le uova se all'occhio o strapazzate

€ 14,90

UOVA AL POMODORO

• Uova cotte in salsa di pomodoro BIO, con grana padano, servite con pane tostato toscano

€ 10,00



Brunch

LIGHT BREAKFAST

PEANUT PORRIDGE

- Porridge caldo con burro d'arachidi, banana, gocce di cioccolato fondente e miele

€ 7,90

CLASSIC PORRIDGE

- Porridge caldo con frutta fresca di stagione e miele

€ 7,90

YOGURT BOWL - FRUTTA FRESCA

- Yogurt greco con frutta fresca, granola croccante e miele

€ 7,90

YOGURT BOWL - FRUTTA SECCA

- Yogurt greco con frutta secca, granola e miele

€ 7,90

Yogurt o latte vegetale disponibili
con supplemento di +

€ 1,00



BAGELS

SALMON & CREAM CHEESE

- Bagel tostato farcito con cream cheese alle erbe, salmone norvegese affumicato, cetrioli e insalatina

€ 13,90

Aggiungi avocado +€5,00

BREAKFAST CLUB BAGEL

- Bagel tostato, farcito con uova strapazzate, cheddar fuso e bacon croccante

€ 11,90



THE VEGAN BAGEL

- Bagel tostato e farcito con burger vegano, pomodoro fresco, insalatina, cetrioli e salsa verde, servito con patatine fritte

€ 14,90

BAGEL BEEF BURGER

- Bagel tostato, farcito con burger di manzo, bacon croccante, cheddar fuso, cipolle caramellate e maionese alla senape, servito con patatine fritte

€ 15,50

Doppio burger +

€ 4,90

Aggiungi uovo all'occhio +

€ 2,90



Brunch

SANDWICHES & TOAST

CLUB SANDWICH

• Pane in cassetta artigianale tostato al burro, con bacon croccante, fesa di tacchino, pomodori, insalata, maionese e senape

€ 12,90

Aggiungi avocado +

€ 5,00

Aggiungi uovo all'occhio +

€ 2,90

CROQUE MADAME

• Pane in cassetta artigianale, tostato al burro e farcito con prosciutto cotto, besciamella e groviera. Servito con uovo all'occhio

€ 12,90

Aggiungi crema al tartufo +

€ 3,00

Aggiungi funghi trifolati +

€ 3,00

AVOCADO TOAST

• Pane rustico tostato con crema di avocado aromatizzata al limone, avocado a fette, uovo pochè o all'occhio, semini di sesamo e papavero, ravanelli e germogli. Scegli tra uovo pochè o all'occhio

€ 12,90

Aggiungi salmone affumicato +

€ 5,00

Aggiungi crispy bacon +

€ 4,00

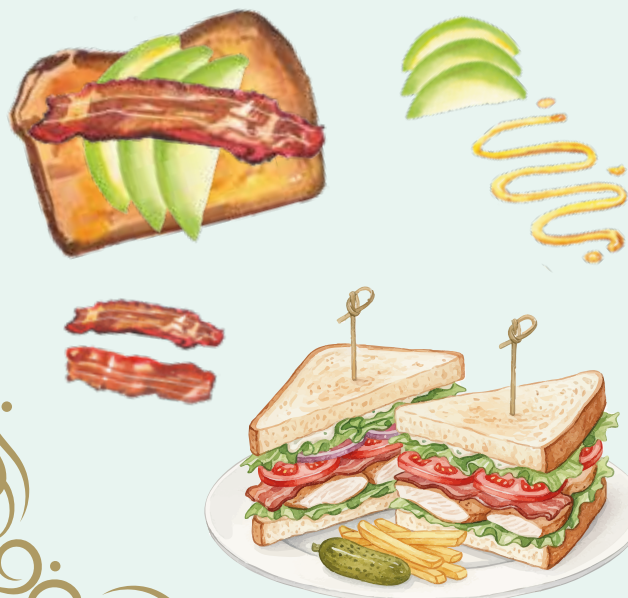
GRILLED CHEESE TOAST

• Pane rustico tostato al burro, con edam, cheddar, groviera e cipolle caramellate

€ 10,90

Aggiungi crispy bacon +

€ 4,00



SALAD & CO.

CAESAR SALAD

• Insalata verde, pollo grigliato, scaglie di grana, crostini dorati e Caesar dressing

€ 12,90

VEGGIE VIBES PLATE

• Misticanza, patate dolci fritte*, crema di avocado, rosti, crema di piselli e menta, waffle di porro e patate, creme fraiche alla paprika fiori eduli

€ 14,90



EXTRA

• Bacon croccante	€ 4,00
• Uova strapazzate/occhio/pochè	€ 2,90
• Salmone affumicato	€ 5,00
• Avocado	€ 5,00
• Pancake	€ 2,90
• Bowl di frutta	€ 4,90
• Pane tostato	€ 1,50
• Sciroppo d'acero	€ 2,50

SIDES

• Patatine fritte*	€ 5,00
• Patatine fritte* al tartufo e parmigiano	€ 6,50
• Patatine dolci fritte*	€ 6,00
• Halloumi piastrato su fetta di pane tostato	€ 5,00
• Onion rings*	€ 4,50
• Rosti di patate*	€ 5,00
• Coleslaw	€ 5,00
• Insalatina mista	€ 4,90

Milkshake & Ice Cream

MILKSHAKE

• AFTER EIGHT

Gelato al fior di latte, menta, gocce di cioccolato, panna montata, salsa al cioccolato, ciliegina
€ 7,50

• SALTED CARAMEL

Gelato al burro di arachidi e caramello salato, panna montata, salsa al caramello
€ 7,50

• BLACK FOREST

Gelato al cioccolato fondente, glassa al cioccolato, briciole di torta al cioccolato, amarene e panna montata
€ 7,50

• FRAGOLA

Gelato alla fragola e fiordilatte, panna montata e fragole fresche
€ 7,50

• TIRAMISÙ

Gelato al fiordilatte, mascarpone, caffè espresso, panna montata, cacao
€ 7,50

• SHAKE MY BROWNIE

Gelato alla vaniglia e cioccolato, con brownie al triplo cioccolato, servito con panna montata e glassa al cioccolato
€ 7,50

• PISTACCHIO

Gelato al pistacchio, crema di pistacchio, panna montata e granella
€ 7,50

• CREMINO

Gelato alla nocciola, nutella, panna montata, granella di nocciole ciliegina
€ 7,50

COPPE GELATO

(nel prezzo sono incluse 3 palline di gelato, panna montata, 1 granella e 1 topping a scelta)
€ 8,50

Componi la tua coppa di gelato artigianale, scegliendo i tuoi gusti preferiti, la granella e il topping. (Cambiamo i gusti dei gelati periodicamente, quindi, chiedi al nostro staff quelli disponibili).

Granelle: pistacchio, nocciola, gocce di cioccolato, mini marshmallow, crumble alla cannella, briciole di brownie, meringhette.

Topping: amarena, cioccolato, caramello, pistacchio, fragole fresche, frutta fresca, Nutella



DOLCI DA ABBINARE AL GELATO

- | | |
|---|--------|
| • Brownie al triplo cioccolato, servito caldo, con gelato a scelta | € 7,90 |
| • Crumble di mele e cannella, servito caldo, con gelato a scelta e crema | € 7,90 |
| • Cookies con gocce di cioccolato, servito caldo, con gelato a scelta e panna montata | € 7,90 |

Beverage & Drink

COFFEES

- Espresso/Macchiato € 1,40
- Macchiato € 1,60
- Cappuccino € 2,00 - large € 3,90
- Latte macchiato € 2,50
- Americano € 2,00 - large € 3,50
- Orzo € 1,60
- Orzo cappuccino € 2,50
- Ginseng € 1,60
- Ginseng cappuccino € 2,50
- Decaffeinato € 1,60
- Decaffeinato cappuccino € 2,50

SPECIAL COFFEES

- Filter coffee brew 100% arabica € 3,50
- Flat white € 3,50
- Chai latte € 4,00
- Dirty chai latte € 5,00
- Matcha latte € 5,50
- Pink latte barbabietola € 5,50
- Golden milk € 5,50
- Cioccolata calda, panna e marshmallow € 6,00
- Bayles hot chocolate € 6,50

Latte avena o soia + € 0,50

ICED DRINKS / COFFEES

- Iced latte € 4,00
- Iced vanilla / caramel / mocha € 5,00
- Iced rose latte / iced pink latte / golden milk € 6,00
- Iced mint latte € 5,00
- Iced almond coffee € 6,00
- Iced chai € 5,00
- Iced dirty chai € 6,00
- Iced matcha € 6,00
- Iced brew coffee € 4,00
- Espresso soda € 5,00

Latte avena o soia + € 0,50



SOFT DRINK

- Acqua naturale o gassata Mood € 1,50 da 0,5L
€ 2,00 da 0,8L
- Coca cola / Coca zero / Fanta € 3,50
- Tè freddo Plose al limone o alla pesca € 4,00
- J. Gasco Tonics e soda: Classic, Indian tonic, Lemonade, Soda alla violetta, Ginger Beer, Soda al pompelmo rosa € 4,00
- Succhi BIO Plose: Pomodoro, mela, albicocca, melagrana, pera € 4,00
- Spuma bionda € 4,00

DETOX DRINKS

- **ACE**
Arancia, carota, limone € 6,90
- **GOLDEN GLOW**
Ananas, curcuma, limone, zenzero, carota € 6,90
- **RED VITAMIN**
Melograno, pompelmo e mele rosse € 6,90
- **SPREMUTA D'ARANCIA** € 5,00

FRESH LEMONADE HOME MADE

- **LAVANDER LEMONADE**
Limone, lavanda, soda alla violetta € 6,90
- **PASSION SODA**
Limone, passion fruit, soda al pompelmo rosa € 6,90
- **PINK ROSE LEMONADE**
Limone, sciroppo alla rosa, soda € 6,90
- **DETOX FRIZZ**
Cetriolo, limone, ananas, soda € 6,90
- **HIBISCUS FLOWERS**
Infuso di ibisco, limone, miele, soda € 6,90



Beverage & Drink

COCKTAILS

• Negroni	€ 8,00
• DU IT Negroni	€ 9,00
• Aperol Spritz	€ 7,00
• Hugo	€ 8,00
• Americano	€ 8,00
• Bloody Mary	€ 8,00
• Mimosa	€ 6,00
• Bellini	€ 6,00
• Rossini	€ 6,00
• Margarita	€ 8,00
• Mojito	€ 8,00
• Manhattan	€ 8,00
• Martini	€ 8,00
• Tequila Sunrise	€ 8,00
• Berry Mojito	€ 9,00
• Paloma	€ 9,00

GIN & TONICS

• The Jimmy Gin Tonic (low alcohol Gin)	€ 8,90
• Bombay & Tonic	€ 9,00
• Rose Gin	€ 9,90
• Cinque Terre Tonic	€ 9,90
• L' Extravirgin	€ 11,90
• The Floressence	€ 12,90



SIGNATURE

• SPICY RASPBERRY: Tequila, lici, lampone, peperoncino, foamer	€ 10,00
• VALÙ ROYALE Gin infuso all hibisco, blanc de blanc e J.Gasco soda viola	€ 10,00
• CHERRY HILLS Bourboun Bulleit frontier whiskey, sciroppo di ciliegia, bitter, vaniglia	€ 10,00
• STRAWBERRY AFFOGATO MARTINI Liquore alle fragoline di bosco, Absolute vodka, gelato alla vaniglia homemade	€ 10,00
• SALTED CARAMEL ESPRESSO MARTINI Love Kamikaze Du It vodka al caramello salato, liquore al caffè borghetti, caffè espresso	€ 10,00

SPRITZ CORNER

• LIMONQUELO SPRITZ: Limoncello al ginger Du It, prosecco, soda water	€ 9,00
• RASPBERRY SPRITZ: Gin du it, Sciroppo al lampone, soda water, prosecco	€ 9,00
• GOLDEN OUR SPRITZ: Campari, passion fruit, prosecco, soda e golden glitters	€ 9,00
• CITRUS BREEZE SPRITZ Liquore al bergamotto, prosecco, soda	€ 9,00
• PINK SPRITZ Sarti Rosa, prosecco, soda	€ 9,00



Beverage & Drink

VINI ROSSI

- **Helia Rosso - Sicilia DOC - Cantine Alcesti**
Uve nero d'avola e perricone Bio e Vegan
€ 20,00 bottiglia - € 6,00 calice
- **Il Villino Chianti classico DOCG - Chianti classico DOCG**
Uve Sangiovese, Canaiolo, Merlot
€ 28,00 bottiglia - € 6,50 calice
- **Assiolo - Bolgheri rosso DOC - Azienda agricola campo al noce**
Uve Cabernet sauvignon, Merlot, Cabernet Franc
€ 35,00 bottiglia

VINI BIANCHI

- **Passerina - Marche Passerina IGT - Cantina Offida**
Uve Passerina
€ 20,00 bottiglia - € 5,50 calice
- **Histonium IGT - Chardonnay Bio - Cantine Jasci**
Uve Chardonnay
€ 22,00 bottiglia - € 5,50 calice
- **Pinot Grigio - Collio DOC - Cantine Buzzinelli**
Uve Pinot Grigio
€ 24,00 bottiglia - € 6,00 calice
- **Vermentino - Maremma Toscana IGT - Tenuta Montauto**
Uve Vermentino
€ 28,00 bottiglia - € 6,50 calice

VINI ROSATI

- **Taranta BIO - Taranta rosato IGP BIO - Azienda agricola Vetrère**
Uve Negroamaro e Malvasia
€ 22,00 bottiglia - € 5,50 calice



Per qualsiasi informazione su prodotti e allergeni è possibile consultare l'apposito menù che verrà fornito, a richiesta, dal nostro staff.

BOLLICINE

- **Valdobbiadene Prosecco DOCG - Prosecco superiore DOCG Cà Venanzio**
Uve Glera
€ 25,00 bottiglia - € 5,00 calice
- **Blanc de blancs brut - Methode traditionnelle - Pol Acker**
Uve 100% Chardonnay
€ 30,00 bottiglia - € 7,00 calice
- **Franciacorta brut - Franciacorta Brut DOCG - Terre Ducce**
Uve 100% Chardonnay
€ 40,00 bottiglia
- **Cuvée rosé brut - Champagne - Bernard Gaucher**
Uve 100% Pinot Nero
€ 65,00 bottiglia

BIRRE

- **Bit Burger - Premium Pils grad. 4,8%**
Lager chiara, bevuta agevole con finale leggermente amaro
€ 4,50
- **Montefiore bianca al farro - Petrognola grad. 5%**
Blanche ai 4 cereali e mix di spezie. Elegante, fresca e molto facile da bere, con note agrumate e di bergamotto
€ 6,90
- **Metra, IPA al farro - Petrognola grad. 6,2%**
Ambrata, profumata al naso con note agrumate e di frutti tropicali, amaro prevalente ma bilanciato dalle note dolci del malto
€ 6,90
- **Tabachera - Amarcord grad. 9%**
Belgian Strong Ale. Chiara, avvolgente ed alcolica
€ 5,90
- **A.F.O. - Birrificio del Ducato grad. 5,4%**
Ale ambrata con un eccezionale equilibrio tra l'amaro dei luppoli e la parte caramellata dei malti speciali
€ 6,90
- **Riappala - Piccolo birrificio clandestino grad. 6,5%**
Gli esplosivi profumi agrumati e di frutta tropicale accompagnano una bevuta lunga, dal corpo leggero ma deciso, con un finale amaro marcato e persistente. Una birra di carattere: difficile non "ri-prenderla" più volte!
€ 6,90



Menu



Brunch



NIBBLES

TRUFFLE ARANCINI

- Truffle and parmesan homemade arancini

€ 6,90

WAFFLE CHIPS

- Potatoes & leek's waffle, served with paprika crème fraîche

€ 6,90

YUMMY BITES

- Homemade cheese balls with cheddar, bacon, and caramelized onion

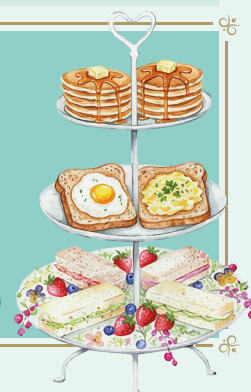
€ 6,90

VALÙ ROYALE BRUNCH EXPERIENCE

Elevate the brunch to a new level, a meeting between the charm of the English afternoon tea and the pleasure of brunch, served on our iconic three-tier stands. A refined experience to share for two!

Includes: • Eggs Royale • Avocado Toast • Crème Brûlée French Toast • Pancakes with berries and maple syrup • Greek yogurt with granola and honey • Includes one drink of your choice from our selection of loose-leaf teas, coffee, or soft drinks
Designed for 2 people

per person € 30,00 per stand € 60,00



PANCAKES

SUNNY MORNING PANCAKES

- Pancakes served with sunny-side-up eggs, crispy bacon, and fresh avocado

€ 13,90

Add fresh fruit + € 3,50

B&B PANCAKES

- Pancakes with caramelized banana in brown sugar, cinnamon, bacon, and maple syrup

€ 12,90

BERRY GOOD

- Pancakes with fresh berries, homemade raspberry coulis, and Greek yogurt

€ 12,90

PICK YOUR PANCAKES

- Pick your dreams duo between: Fresh fruit / whipped cream / ice cream / maple syrup / Nutella / pistachio cream

€ 10,50

extra topping + € 2,50

Vegan and gluten free options available, for more info ask to our staff



FRENCH TOAST

DOUBLE CHEESE, BACON & EGG FRENCH TOAST

- Brioche bread filled with sunny-side-up egg, melted cheddar, harissa, bacon, and Gruyère

€ 13,90

Extra groviera + € 2,00

SWEET & SALTY FRENCH TOAST

- Brioche bread with halloumi, avocado, caramelized onion, crème fraîche, honey, and sesame seeds

€ 13,90

Add bacon + € 4,00

Add fried egg + € 2,90

RYE & BERRIES

- French toast filled with homemade berry compote and crème fraîche

€ 12,90

SEASONAL FRENCH TOAST

- French toast with seasonal fresh fruit, maple syrup and vanilla ice cream

€ 12,50

CRÈME BRÛLÉE FRENCH TOAST

- Vanilla Crème Brûlée French toast, served with mixed berries or sour cherries

€ 13,90



EGGS & CO

BENEDICT

- Poached eggs, crispy bacon, and hollandaise sauce on homemade English muffin

€ 12,90

ROYALE

- Poached eggs, Norwegian smoked salmon, and hollandaise sauce on homemade English muffin

€ 14,90

Add avocado + € 5,00

FLORENTINE

- Poached eggs, fresh spinach, avocado, and hollandaise sauce on homemade English muffin

€ 13,90

Add smoked salmon + € 5,00

FULL ENGLISH BREAKFAST

- The Full English Breakfast: eggs, crispy bacon, grilled tomatoes, mushrooms, baked beans, hash browns, and toasted bread. Choose how you want your eggs: sunny-side-up or scrambled

€ 14,90

UOVA AL POMODORO

- Fried eggs, cooked in tomato sauce with Grana Padano, served with toasted Tuscan bread

€ 10,00



Brunch

LIGHT BREAKFAST

PEANUT PORRIDGE

- Warm porridge with peanut butter, banana, dark chocolate chips, and honey

€ 7,90

CLASSIC PORRIDGE

- Hot porridge with fresh fruit and honey

€ 7,90

YOGURT BOWL - FRUTTA FRESCA

- Greek yogurt with fresh fruit, crunchy granola, and honey

€ 7,90

YOGURT BOWL - FRUTTA SECCA

- Greek yogurt with mixed nuts, granola, and honey

€ 7,90

Yogurt or plant based milk available + € 1,00



BAGELS

SALMON & CREAM CHEESE

- Toasted bagel filled with herb cream cheese, smoked Norwegian salmon, cucumbers, and mixed green salad

€ 13,90

Add avocado +

€ 5,00

BREAKFAST CLUB BAGEL

- Toasted bagel filled with scrambled eggs, melted cheddar, and crispy bacon

€ 11,90



THE VEGAN BAGEL

- Toasted bagel filled with vegan burger, fresh tomato, lettuce, cucumber and salsa verde, served with French fries

€ 14,90

BAGEL BEEF BURGER

- Toasted bagel filled with beef burger, crispy bacon, melted cheddar, caramelized onions, and mustard mayo. Served with steakhouse fries

€ 15,50

Double burger +

€ 4,90

Add fried egg +

€ 2,90



Brunch

SANDWICHES & TOAST

CLUB SANDWICH

• Buttered toasted artisan sandwich bread with crispy bacon, turkey breast, tomatoes, lettuce, mayo, and mustard

€ 12,90

Add avocado +

€ 5,00

Add fried egg +

€ 2,90

CROQUE MADAME

• Buttered toasted artisan sandwich bread filled with cooked ham, béchamel, and Gruyère. Served with a sunny-side-up egg

€ 12,90

Add truffle sauce +

€ 3,00

Add mushrooms +

€ 3,00

AVOCADO TOAST

• Toasted rustic bread with smashed avocado with a hint of lemon, sliced avocado, poached or sunny-side-up egg, sesame and poppy seeds, radishes, and sprouts

€ 12,90

Add smoked salmon +

€ 5,00

Add crispy bacon +

€ 4,00

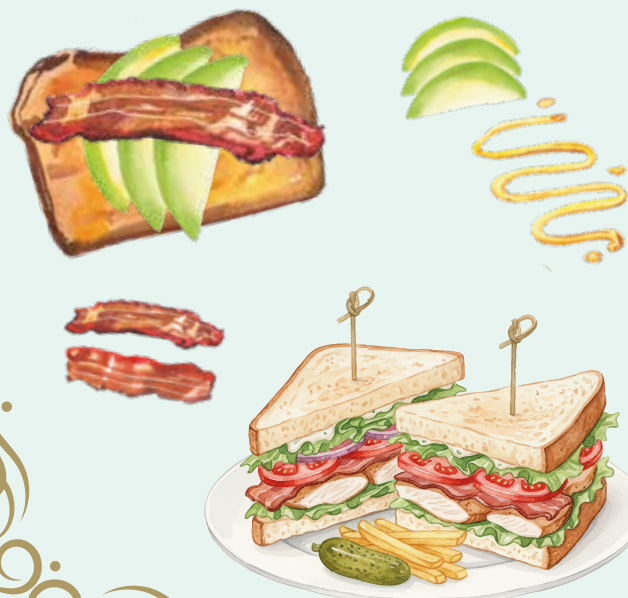
GRILLED CHEESE TOAST

• Toasted rustic bread with butter, edam, cheddar, gruyère, and caramelized onions

€ 10,90

Add crispy bacon +

€ 4,00



SALAD & CO.

CAESAR SALAD

• Green salad with grilled chicken, shaved Grana Padano, golden croutons, and Caesar dressing

€ 12,90

VEGGIE VIBES PLATE

• Mixed salad, fried sweet potatoes*, avocado cream, hash brown, pea and mint cream, potatoes and leeks waffle, crème fraîche and edible flowers

€ 14,90



EXTRA

• Crispy bacon	€ 4,00
• Scrambled/fried/pochè egg	€ 2,90
• Smoked salmon	€ 5,00
• Avocado	€ 5,00
• Pancake	€ 2,90
• Fruit bowl	€ 4,90
• Toasted bread	€ 1,50
• Maple syrup	€ 2,50

SIDES

• Steakhouse fries*	€ 5,00
• Steakhouse fries* with truffle & parmesan cheese	€ 6,50
• Sweet potato fries*	€ 6,00
• Grilled halloumi on toasted bread	€ 5,00
• Onion rings*	€ 4,50
• Hash browns*	€ 5,00
• Coleslaw	€ 5,00
• Mixed salad	€ 4,90

Milkshake & Ice Cream

MILKSHAKE

• AFTER EIGHT

Fior di latte ice cream with mint, chocolate chips, whipped cream, chocolate sauce, and a cherry on top
€ 7,50

• SALTED CARAMEL

Peanut butter and salted caramel ice cream with whipped cream and caramel sauce
€ 7,50

• BLACK FOREST

Dark chocolate ice cream with chocolate sauce, chocolate cake crumbs, sour cherries, and whipped cream
€ 7,50

• STRAWBERRY

Strawberry and fior di latte ice cream with whipped cream and fresh strawberries
€ 7,50

• TIRAMISÙ

Fior di latte and mascarpone ice cream with espresso, whipped cream, and cocoa powder
€ 7,50

• SHAKE MY BROWNIE

Vanilla and chocolate ice cream with triple chocolate brownie, served with whipped cream and chocolate sauce
€ 7,50

• PISTACHIO

Pistachio ice cream with pistachio cream, whipped cream, and chopped pistachios
€ 7,50

• CREMINO

Hazelnut ice cream with Nutella, whipped cream, chopped hazelnuts, and a cherry on top
€ 7,50

ICE CREAM SUNDAE

(included in the price 3 scoops of ice cream, whipped cream and toppings)
€ 8,50

Make your own Sunday cup, choose between your favourite flavours, crumbs and toppings. (We change the flavors of the ice creams periodically, ask our staff for the available ones).

Crumbs: pistachios, hazelnuts, chocolate chips, mini marshmallow, cinnamon crumble, brownie bites, meringues

Topping: black cherries, chocolate, caramel, pistachio, fresh strawberries, fresh fruits, Nutella



PUDDINGS AND GELATO

- Triple chocolate brownie, served warm, with ice cream and whipped cream € 7,90
- Apple and cinnamon crumble, served warm, with ice cream and custard cream € 7,90
- Milk chocolate chip and nutella cookie, served warm, with ice cream and whipped cream € 7,90

Beverage & Drink

COFFEES

- Espresso/Macchiato € 1,40
- Macchiato € 1,60
- Cappuccino € 2,00 - large € 3,90
- Latte macchiato € 2,50
- Americano € 2,00 - large € 3,50
- Orzo € 1,60
- Orzo cappuccino € 2,50
- Ginseng € 1,60
- Ginseng cappuccino € 2,50
- Decaffeinato € 1,60
- Decaffeinato cappuccino € 2,50

SPECIAL COFFEES

- Filter coffee brew 100% arabica € 3,50
- Flat white € 3,50
- Chai latte € 4,00
- Dirty chai milk € 5,00
- Matcha latte € 5,50
- Pink latte barbabietola € 5,50
- Golden milk € 5,50
- Hot chocolate with whipped cream and marshmallow € 6,00
- Bayles hot chocolate € 6,50
- Oat or soy milk + € 0,50**

ICED DRINKS / COFFEES

- Iced latte € 4,00
- Iced vanilla / caramel / mocha € 5,00
- Iced rose latte / iced pink latte / golden milk € 6,00
- Iced mint latte € 5,00
- Iced almond coffee € 6,00
- Iced chai € 5,00
- Iced dirty chai € 6,00
- Iced matcha € 6,00
- Iced brew coffee € 4,00
- Espresso soda € 5,00
- Oat or soy milk + € 0,50**



SOFT DRINK

- Still or sparkling water Mood € 1,50 da 0,5L
€ 2,00 da 0,8L
- Coca cola / Coca zero / Fanta € 3,50
- Plose Organic lemon or peach tea € 4,00
- J. Gasco Tonics e soda: Classic, Indian tonic, Lemonade, Soda alla violetta, Ginger Beer, Grapefruit soda € 4,00
- Plose Organic juice: tomato, apple, pomegranate, apricot, pear € 4,00
- Spuma bionda € 4,00

DETOX DRINKS

- **ACE**
Orange, carrot, lemon € 6,90
- **GOLDEN GLOW**
Pineapple, turmeric, lemon, carrot, ginger € 6,90
- **RED VITAMIN**
Pomegranate, grapefruit, and red apples € 6,90
- **ORANGE JUICE** € 5,00

FRESH LEMONADE HOME MADE

- **LAVANDER LEMONADE**
Lemon, Lavander syrup, violet soda € 6,90
- **PASSION SODA**
Lemon, passion fruit, pink grapefruit soda € 6,90
- **PINK ROSE LEMONADE**
Lemon, rose organic syrup, soda water € 6,90
- **DETOX FRIZZ**
Cucumber, lemon, pineapple, soda € 6,90
- **HIBISCUS FLOWERS**
Hibiscus infuse, lemon, honey, soda € 6,90



Beverage & Drink

COCKTAILS

• Negroni	€ 8,00
• DU IT Negroni	€ 9,00
• Aperol Spritz	€ 7,00
• Hugo	€ 8,00
• Americano	€ 8,00
• Bloody Mary	€ 8,00
• Mimosa	€ 6,00
• Bellini	€ 6,00
• Rossini	€ 6,00
• Margarita	€ 8,00
• Mojito	€ 8,00
• Manhattan	€ 8,00
• Martini	€ 8,00
• Tequila Sunrise	€ 8,00
• Berry Mojito	€ 9,00
• Paloma	€ 9,00

GIN & TONICS

• The Jimmy Gin Tonic (low alcohol Gin)	€ 8,90
• Bombay & Tonic	€ 9,00
• Rose Gin	€ 9,90
• Cinque Terre Tonic	€ 9,90
• L' Extravirgin	€ 11,90
• The Floressence	€ 12,90



SIGNATURE

• SPICY RASPBERRY: Tequila, lici, raspberry, red hot chilli pepper, foamer	€ 10,00
• VALÙ ROYALE Hibiscus infused Gin, blanc de blanc and J.Gasco violet soda	€ 10,00
• CHERRY HILLS Bourboun Bulleit frontier whiskey, black cherry syrup, bitter, vanilla	€ 10,00
• STRAWBERRY AFFOGATO MARTINI Strawberry liquor, Absolute vodka, homemade vanilla ice cream	€ 10,00
• SALTED CARAMEL ESPRESSO MARTINI Love Kamikaze Du It salted caramel vodka, Borghetti coffee liqueur, espresso coffee	€ 10,00

SPRITZ CORNER

• LIMONQUELO SPRITZ: Du It ginger limoncello, prosecco, soda water	€ 9,00
• RASPBERRY SPRITZ: Du It gin, Raspberry syrup, soda water, prosecco	€ 9,00
• GOLDEN OUR SPRITZ: Campari, passion fruit, prosecco, soda e golden glitters	€ 9,00
• CITRUS BREEZE SPRITZ Bergamot liquor, prosecco, soda	€ 9,00
• PINK SPRITZ Aperitivo Sarti Rosa, prosecco, soda	€ 9,00



Beverage & Drink

VINI ROSSI

- **Helia Rosso - Sicilia DOC - Alcesti cellar**
Nero d'avola and Perricone grapes Bio e Vegan
€ 20,00 bottle - € 6,00 glass
- **Il Villino Chianti classico DOCG - Chianti classico DOCG**
Uve Sangiovese, Canaiolo, Merlot
€ 28,00 bottle - € 6,50 glass
- **Assiolo - Bolgheri rosso DOC - Campo al noce farm**
Cabernet Sauvignon, Merlot and Cabernet franc grapes
€ 35,00 bottle

VINI BIANCHI

- **Passerina - Marche Passerina IGT - Offida cellar**
Passerina grapes
€ 20,00 bottle - € 5,50 glass
- **Histonium IGT - Chardonnay Bio - Jasci cellar**
Chardonnay grapes
€ 22,00 bottle - € 5,50 glass
- **Pinot Grigio - Collio DOC - Buzzinelli cellar**
Pinot Grigio grapes
€ 24,00 bottle - € 6,00 glass
- **Vermentino - Maremma Toscana IGT - Montauto estate**
Vermentino grapes
€ 28,00 bottle - € 6,50 glass

VINI ROSATI

- **Taranta BIO - Taranta rosato IGP BIO - Vetrère farm**
Negroamaro and Malvasia grapes
€ 22,00 bottle - € 5,50 glass



BOLLICINE

- **Valdobbiadene Prosecco DOCG - Prosecco superiore DOCG Cà Venanzio**
Glera grapes
€ 25,00 bottle - € 5,00 glass
- **Blanc de blancs brut - Methode traditionnelle - Pol Acker 100%**
Chardonnay grapes
€ 30,00 bottle - € 7,00 glass
- **Franciacorta brut - Franciacorta Brut DOCG - Terre Ducco 100%**
Chardonnay grapes
€ 40,00 bottle
- **Cuvée rosé brut - Champagne - Bernard Gaucher**
100% Pinot Noir grapes
€ 65,00 bottle

BIRRE

- **Bit Burger - Premium Pils grad. 4,8%**
Pale lager, easy drinking with a light bitter ending € 4,50
- **Montefiore emmer blanche - Petrognola abv. 5%**
4 cereals spicy blanche. Elegant, fresh and easy drinking, with citrus and bergamotto notes € 6,90
- **Metra, emmer IPA - Petrognola abv. 6,2 %**
Amber beer, fragrant at the nose with citrus and tropical fruits notes, the bitternes flavour is prevailing, but is well balanced by the sweet notes of the malt € 6,90
- **Tabachera - Amarcord grad. 9%**
Belgian Strong Ale, enveloping and alcoholic € 5,90
- **A.F.O. - Birrificio del Ducato grad. 5,4%**
Amber ale with an exceptional balance between hop bitterness and the caramel sweetness of special malts € 6,90
- **Riappala - Piccolo birrificio clandestino grad. 6,5%**
Explosive citrus and tropical fruit aromas lead to a long sip with a light yet bold body, and a marked, lingering bitter finish. A beer with real character - hard not to go back for another! € 6,90

For any information about products and allergens please ask the staff, which will provide the dedicated menù.



Menu

ALLERGENI



LEGENDA

- | | |
|--------------------|---------------------|
| 1 - Gluten | 1 - Glutine |
| 2 - Shellfish | 2 - Crostacei |
| 3 - Egg | 3 - Uova |
| 4 - Fish | 4 - Pesce |
| 5 - Peanuts | 5 - Arachidi |
| 6 - Soy | 6 - Soia |
| 7 - Dairy products | 7 - Latticini |
| 8 - Nuts | 8 - Frutta a guscio |
| 9 - Celery | 9 - Sedano |
| 10 - Mustard | 10 - Senape |
| 11 - Sesame seeds | 11 - Semi di sesamo |
| 12 - Sulfites | 12 - Solfiti |
| 13 - Lupins | 13 - Lupini |
| 14 - Clams | 14 - Molluschi |



Brunch



TRUFFLE ARANCINI

• Mini arancini homemade al tartufo e parmigiano
1-3-7

NIBBLES

WAFFLE CHIPS

• Mini waffle di patate e porri, serviti con creme fraiche alla paprika
1-3-7

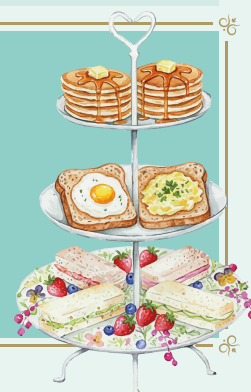
YUMMY BITES

• Polpettine homemade al formaggio, cheddar, bacon e cipolla caramellata
1-3-7-12

VALÙ ROYALE BRUNCH EXPERIENCE

Rendi il tuo brunch ancora più esclusivo, un incontro tra il fascino dell'afternoon tea inglese e il piacere del brunch, servito sulle nostre iconiche alzatine a tre piani, un'esperienza raffinata da condividere in due!

Cosa contiene: • Eggs royale • Avocado toast • French toast crème brulée • Pancakes con frutti di bosco e sciroppo d'acero • Yogurt greco, granola e miele • Incluso 1 drink a scelta tra la nostra selezione di tè in foglia, caffè o soft drink
1-3-4-7-12



PANCAKES

SUNNY MORNING PANCAKES

• Pancakes serviti con uova all'occhio di bue, bacon croccante e avocado fresco
1-3-7

B&B PANCAKES

• Pancakes con banana caramellata allo zucchero di canna, cannella, bacon e sciroppo d'acero
1-3-7

BERRY GOOD

• Pancakes con frutti di bosco freschi, coulis di lamponi fatto in casa e yogurt greco
1-3-7

PICK YOUR PANCAKES

• Scegli tra (2 topping a scelta): frutta fresca di stagione / panna / gelato / sciroppo d'acero / Nutella / crema al pistacchio
extra topping
1-3-7



FRENCH TOAST

DOUBLE CHEESE, BACON & EGG FRENCH TOAST

• Pan brioche tostato farcito con uovo all'occhio, cheddar filante, harissa, bacon e groviera
1-3-7

SWEET & SALTY FRENCH TOAST

• Pan brioche dorato con halloumi, avocado, cipolla caramellata, crème fraîche, miele e sesamo
1-3-7-11-12

RYE & BERRIES

• French Toast farcito con composta di frutti di bosco fatta in casa e crème fraîche
1-3-7

SEASONAL FRENCH TOAST

• French toast con frutta fresca di stagione, sciroppo d'acero e gelato alla vaniglia
1-3-7

CRÈME BRÛLÉE FRENCH TOAST

• French toast Crème Brûlée alla vaniglia, servito con frutti di bosco
1-3-7



EGGS & CO

BENEDICT

• Uova in camicia, bacon croccante e salsa olandese su English muffin fatto in casa
1-3-7-12

ROYALE

• Uova in camicia, salmone norvegese affumicato e salsa olandese su English muffin fatto in casa
1-3-4-7-12

FLORENTINE

• Uova in camicia, spinaci freschi, avocado e salsa olandese su English muffin fatto in casa
1-3-7-12

FULL ENGLISH BREAKFAST

• La colazione completa all'inglese: uova, bacon croccante, pomodori grigliati, funghi, fagioli stufati, hash brown e pane tostato. Scegli le uova se all'occhio o strapazzate
1-3-4-7-12

UOVA AL POMODORO

• Uova cotte in salsa di pomodoro BIO, con grana padano, servite con pane tostato toscano
1-3

Disponibili anche versioni senza glutine e vegane, chiedi al nostro staff



Brunch

LIGHT BREAKFAST

PEANUT PORRIDGE

- Porridge caldo con burro d'arachidi, banana, gocce di cioccolato fondente e miele
- 1-5-6-7**

CLASSIC PORRIDGE

- Porridge caldo con frutta fresca di stagione e miele
- 1-7**

YOGURT BOWL - FRUTTA FRESCA

- Yogurt greco con frutta fresca, granola croccante e miele
- 1-7**

YOGURT BOWL - FRUTTA SECCA

- Yogurt greco con frutta secca, granola e miele
- 1-5-7-8**



BAGELS

SALMON & CREAM CHEESE

- Bagel tostato farcito con cream cheese alle erbe, salmone norvegese affumicato, cetrioli e insalatina
- 1-4-6-7-11**

BREAKFAST CLUB BAGEL

- Bagel tostato, farcito con uova
- 1-3-6-7-11**



THE VEGAN BAGEL

- Bagel tostato e farcito con burger vegano, pomodoro fresco, insalatina, cetrioli e salsa verde, servito con patatine fritte
- 1-6-11-12**

BAGEL BEEF BURGER

- Bagel tostato, farcito con burger di manzo, bacon croccante, cheddar fuso, cipolle caramellate e maionese alla senape, servito con patatine fritte
- 1-6-7-11-12**



Brunch

SANDWICHES & TOAST

CLUB SANDWICH

• Pane in cassetta artigianale tostato al burro, con bacon croccante, fesa di tacchino, pomodori, insalata, maionese e senape

1-3-7-10-12

CROQUE MADAME

• Pane in cassetta artigianale, tostato al burro e farcito con prosciutto cotto, besciamella e groviera. Servito con uovo all'occhio

1-3-7-10

AVOCADO TOAST

• Pane rustico tostato con crema di avocado aromatizzata al limone, avocado a fette, uovo pochè o all'occhio, semini di sesamo e papavero, ravanelli e germogli. Scegli tra uovo pochè o all'occhio

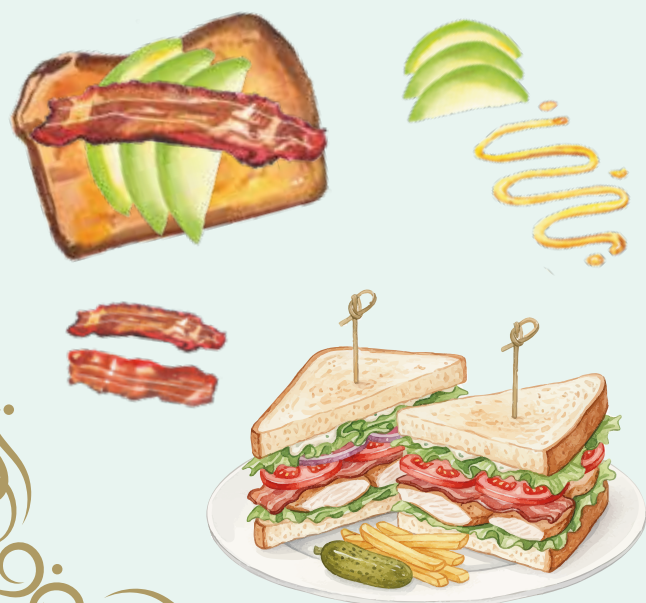
1-3-11

GRILLED CHEESE TOAST

• Pane rustico tostato al burro, con edam, cheddar, groviera e cipolle caramellate

1-7-12

**BEST
SELLER**



SALAD & CO.

CAESAR SALAD

• Insalata verde, pollo grigliato, scaglie di grana, crostini dorati e Caesar dressing

1-3-4-7-10-12

VEGGIE VIBES PLATE

• Misticanza, patate dolci fritte*, crema di avocado, rosti, crema di piselli e menta, waffle di porro e patate, creme fraiche alla paprika fiori eduli

1-7



EXTRA

- Bacon croccante
- Uova strapazzate/occhio/pochè **3**
- Salmone affumicato **4**
- Avocado
- Pancake **1-3-7**
- Bowl di frutta
- Pane tostato **1**
- Sciroppo d'acero

SIDES

- Patatine fritte* **1**
- Patatine fritte* al tartufo e parmigiano **1-7**
- Patatine dolci fritte* **1**
- Halloumi piastrato su fetta di pane tostato **1-7**
- Onion rings* **1**
- Rosti di patate* **1**
- Coleslaw **3-7-10-12**
- Insalatina mista

Milkshake & Ice Cream

MILKSHAKE

• AFTER EIGHT

Gelato al fior di latte, menta, gocce di cioccolato, panna montata, salsa al cioccolato, ciliegina
6-7

• SALTED CARAMEL

Gelato al burro di arachidi e caramello salato, panna montata, salsa al caramello
5-7

• BLACK FOREST

Gelato al cioccolato fondente, glassa al cioccolato, briciole di torta al cioccolato, amarene e panna montata
1-3-6-7-12

• FRAGOLA

Gelato alla fragola e fiordilatte, panna montata e fragole fresche
7

• TIRAMISÙ

Gelato al fiordilatte, mascarpone, caffè espresso, panna montata, cacao
1-3-7

• SHAKE MY BROWNIE

Gelato alla vaniglia e cioccolato, con brownie al triplo cioccolato, servito con panna montata e glassa al cioccolato
1-3-6-7

• PISTACCHIO

Gelato al pistacchio, crema di pistacchio, panna montata e granella
7-8

• CREMINO

Gelato alla nocciola, nutella, panna montata granella di nocciole ciliegina
6-7-8

PUDDINGS AND GELATO

• Brownie al triplo cioccolato, servito caldo, con gelato a scelta
1-3-6-7

• Crumble di mele e cannella, servito caldo, con gelato a scelta e crema
1-3-7

• Cookies con gocce di cioccolato, servito caldo, con gelato a scelta e panna montata
1-3-6-7



Dolci in vetrina



• BROWNIE 1-3-6-7

Farina, uova, zucchero, cacao, cioccolato al latte, fondente e bianco, burro, sale

• CRUMBLE 1-3-7

Farina, uova, zucchero a velo, zucchero di canna, vaniglia, cannella, mele, cotte

• CROSTATINE 1-3-7

Farina, uova, burro, zucchero a velo confetture varie, vaniglia

• COOKIES 1-3-6-7

Farina, uova, burro, zucchero, olio di semi, gocce di cioccolato al latte, fondente e bianco bicarbonato di sodio alimentare, maizena, vaniglia

• BANANA BREAD VEGAN 1-6

Farina, banane, zucchero di canna, latte di soia, olio di semi, cannella, aceto di mele, bicarbonato di sodio alimentare, gocce di cioccolato fondente, vaniglia

• PLUMCAKE ARANCIA E SEMI DI PAPAVERO 1-3-7

Farina, zucchero, burro, uova, olio di semi, succo e scorza di arancia, semi di papavero, lievito per dolci, essenza di arancia

• LEMON MERENGUE 1-3-7

Farina, burro, uova, zucchero a velo, vaniglia, succo di limone

• CHEESCAKE 1-3-7

Farina, uova, zucchero, burro, succo di limone, formaggio spalmabile, biscotti digestives, cannella, confetture varie, yogurt, panna fresca

• PLUMCAKE VANIGLIA FRAGOLE E COCCO E CIOCCOLATO 1-3-6-7

Farina, uova, burro, zucchero, vaniglia, latte, yogurt, cioccolato al latte, olio di semi cocco rapè, confettura di fragolee fragole fresche, lievito per dolci, aceto

• CUPCAKES 1-3-6-7-8

Farina, uova, burro, vaniglia, zucchero, latte, yogurt, cacao, colorante rosso alimentare. Lievito per dolci, pistacchio, granella, crema di pistacchio, cioccolato al latte e fondente mascarpone

• CARROT CAKE 1-3-7-8

Farina, uova, burro, zucchero, lievito per dolci, carote, noci, ananas sciroppate, cannella formaggio spalmabile vaniglia

• CIAMBELLA GLUTEN FREE 3-6-7

Farina senza glutine, uova, cacao, yogurt, zucchero, zucchero di canna, latte, salsa al cioccolato

• TARTELLETTA CREMA 1-3-7

Farina, burro, uova, zucchero a velo, vaniglia, maizena, latte, zucchero, frutti di bosco

• CAKE POPS 1-3-6-7

Farina, uova, burro, vaniglia, zucchero, latte, yogurt, cacao, lievito per dolci, olio di semi panna vegetale, cioccolato al latte, cioccolato fondente

• PECAN PIE 1-3-7-8

Burro, farina, zucchero, acqua, miele, sciroppo d'acero, uova, noci pecan, cacao

• BISCOTTERIA SECCA 1-3-6-7-8

Farina, burro, uova, zucchero a velo, vaniglia, limone o cardamomo o aroma arancia, arachidi, cocco, farina senza glutine, curcuma, zenzero

• MERINGHE 3

Albume, zucchero, vaniglia, zucchero a velo

Brunch



NIBBLES

TRUFFLE ARANCINI

• Truffle and parmesan homemade arancini
1-3-7

WAFFLE CHIPS

• Potatoes & leek's waffle, served with paprika crème fraîche
1-3-7

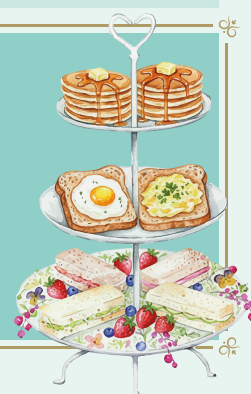
YUMMY BITES

• Homemade cheese balls with cheddar, bacon, and caramelized onion
1-3-7-12

VALU ROYALE BRUNCH EXPERIENCE

Elevate the brunch to a new level, a meeting between the charm of the English afternoon tea and the pleasure of brunch, served on our iconic three-tier stands. A refined experience to share for two!

Includes: • Eggs Royale • Avocado Toast • Crème Brûlée French Toast • Pancakes with berries and maple syrup • Greek yogurt with granola and honey • Includes one drink of your choice from our selection of loose-leaf teas, coffee, or soft drinks
1-3-4-7-12



PANCAKES

SUNNY MORNING PANCAKES

• Pancakes served with sunny-side-up eggs, crispy bacon, and fresh avocado
1-3-7

B&B PANCAKES

• Pancakes with caramelized banana in brown sugar, cinnamon, bacon, and maple syrup
1-3-7



BERRY GOOD

• Pancakes with fresh berries, homemade raspberry coulis, and Greek yogurt
1-3-7

PICK YOUR PANCAKES

• Pick your dreams duo between: Fresh fruit / whipped cream / ice cream / maple syrup / Nutella / pistachio cream
extra topping 1-3-7

FRENCH TOAST

DOUBLE CHEESE, BACON & EGG FRENCH TOAST

• Brioche bread filled with sunny-side-up egg, melted cheddar, harissa, bacon, and Gruyère
1-3-7



SWEET & SALTY FRENCH TOAST

• Brioche bread with halloumi, avocado, caramelized onion, crème fraîche, honey, and sesame seeds
1-3-7-11-12

RYE & BERRIES

• French toast filled with homemade berry compote and crème fraîche
1-3-7

SEASONAL FRENCH TOAST

• French toast with seasonal fresh fruit, maple syrup and vanilla ice cream
1-3-7

CRÈME BRÛLÉE FRENCH TOAST

• Vanilla Crème Brûlée French toast, served with mixed berries or sour cherries
1-3-7

EGGS & CO

BENEDICT

• Poached eggs, crispy bacon, and hollandaise sauce on homemade English muffin
1-3-7-12

ROYALE

• Poached eggs, Norwegian smoked salmon, and hollandaise sauce on homemade English muffin
1-3-4-7-12

FLORENTINE

• Poached eggs, fresh spinach, avocado, and hollandaise sauce on homemade English muffin
1-3-7-12

FULL ENGLISH BREAKFAST

• The Full English Breakfast: eggs, crispy bacon, grilled tomatoes, mushrooms, baked beans, hash browns, and toasted bread. Choose how you want your eggs: sunny-side-up or scrambled
1-3-4-7-12

UOVA AL POMODORO

• Fried eggs, cooked in tomato sauce with Grana Padano, served with toasted Tuscan bread
1-3

Vegan and gluten free options available, for more info ask to our staff



Brunch

LIGHT BREAKFAST

PEANUT PORRIDGE

- Warm porridge with peanut butter, banana, dark chocolate chips, and honey

1-5-6-7

CLASSIC PORRIDGE

- Hot porridge with fresh fruit and honey

1-7

YOGURT BOWL - FRUTTA FRESCA

- Greek yogurt with fresh fruit, crunchy granola, and honey

1-7

YOGURT BOWL - FRUTTA SECCA

- Greek yogurt with mixed nuts, granola, and honey

1-5-7-8



BAGELS

SALMON & CREAM CHEESE

- Toasted bagel filled with herb cream cheese, smoked Norwegian salmon, cucumbers, and mixed green salad

1-4-6-7-11

BREAKFAST CLUB BAGEL

- Toasted bagel filled with scrambled eggs, melted cheddar, and crispy bacon

1-3-6-7-11



THE VEGAN BAGEL

- Toasted bagel filled with vegan burger, fresh tomato, lettuce, cucumber and salsa verde, served with French fries

1-6-11-12

BAGEL BEEF BURGER

- Toasted bagel filled with beef burger, crispy bacon, melted cheddar, caramelized onions, and mustard mayo. Served with steakhouse fries

1-6-7-11-12



Brunch

SANDWICHES & TOAST

CLUB SANDWICH

- Buttered toasted artisan sandwich bread with crispy bacon, turkey breast, tomatoes, lettuce, mayo, and mustard

1-3-7-10-12

CROQUE MADAME

- Buttered toasted artisan sandwich bread filled with cooked ham, béchamel, and Gruyère. Served with a sunny-side-up egg

1-3-7-10



AVOCADO TOAST

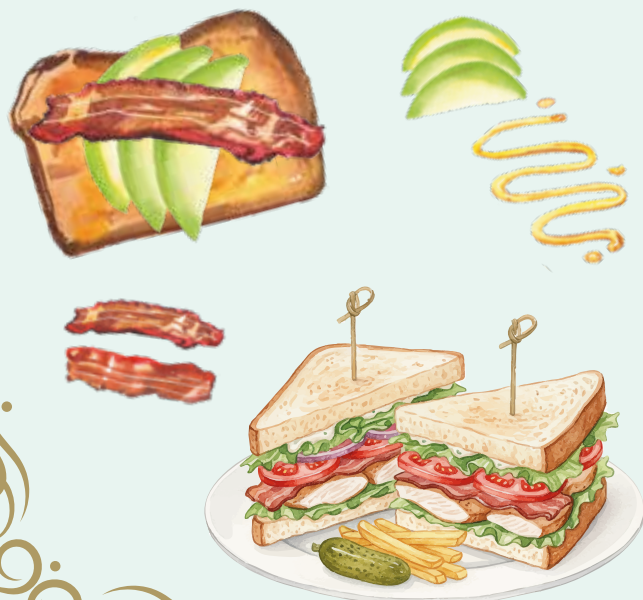
- Toasted rustic bread with smashed avocado with a hint of lemon, sliced avocado, poached or sunny-side-up egg, sesame and poppy seeds, radishes, and sprouts

1-3-11

GRILLED CHEESE TOAST

- Toasted rustic bread with butter, edam, cheddar, gruyère, and caramelized onions

1-7-12



SALAD & CO.

CAESAR SALAD

- Green salad with grilled chicken, shaved Grana Padano, golden croutons, and Caesar dressing

1-3-4-7-10-12

VEGGIE VIBES PLATE

- Mixed salad, fried sweet potatoes *, avocado cream, hash brown, pea and mint cream, potatoes and leeks waffle, crème fraîche and edible flowers

1-7



EXTRA

- Crispy bacon
- Scrambled/fried/pochè egg **3**
- Smoked salmon **4**
- Avocado
- Pancake **1-3-7**
- Fruit bowl
- Toasted bread **1**
- Maple syrup

SIDES

- Steakhouse fries * **1**
- Steakhouse fries * with truffle & parmesan cheese **1-7**
- Sweet potato fries * **1**
- Grilled halloumi on toasted bread **1-7**
- Onion rings * **1**
- Hash browns * **1**
- Coleslaw **3-7-10-12**
- Mixed salad

Milkshake & Ice Cream

MILKSHAKE

• AFTER EIGHT

Fior di latte ice cream with mint, chocolate chips, whipped cream, chocolate sauce, and a cherry on top
6-7

• SALTED CARAMEL

Peanut butter and salted caramel ice cream with whipped cream and caramel sauce
5-7

• BLACK FOREST

Dark chocolate ice cream with chocolate sauce, chocolate cake crumbles, sour cherries, and whipped cream
1-3-6-7-12

• STRAWBERRY

Strawberry and fior di latte ice cream with whipped cream and fresh strawberries
7

• TIRAMISÙ

Fior di latte and mascarpone ice cream with espresso, whipped cream, and cocoa powder
1-3-7

• SHAKE MY BROWNIE

Vanilla and chocolate ice cream with triple chocolate brownie, served with whipped cream and chocolate sauce
1-3-6-7

• PISTACHIO

Pistachio ice cream with pistachio cream, whipped cream, and chopped pistachios
7-8

• CREMINO

Hazelnut ice cream with Nutella, whipped cream, chopped hazelnuts, and a cherry on top
6-7-8

PUDDINGS AND GELATO

• Triple chocolate brownie, served warm, with ice cream and whipped cream
1-3-6-7

• Apple and cinnamon crumble, served warm, with ice cream and custard cream
1-3-7

• Milk chocolate chip and nutella cookie, served warm, with ice cream and whipped cream
1-3-6-7



Cake display



- **BROWNIE 1-3-6-7**

Flour, eggs, sugar, cocoa, milk chocolate, dark and white, butter, salt

- **APPLE AND CINNAMON CRUMBLE 1-3-7**

Flour, eggs, icing sugar, brown sugar, vanilla, cinnamon, cooked apples

- **CROSTATINE 1-3-7**

Flour, eggs, butter icing sugar, vanilla, various jams

- **COOKIES 1-3-6-7**

Flour, eggs, butter, sugar, sunflower oil, milk, dark and white chocolate sodium bicarbonate, corn flour, vanilla

- **VEGAN BANANA BREAD 1-6**

Flour, bananas, brown sugar, soy milk, sunflower oil, cinnamon apple vinegar, sodium bicarbonate, dark chocolate chips, vanilla

- **ORANGE AND POPPY SEEDS CAKE 1-3-7**

Flour, sugar, butter, eggs, sunflower oil, orange juice and zest, poppy seeds baking powder orange aroma

- **LEMON MERENGUE 1-3-7**

Flour, butter, eggs, sugar, lemon juice, vanilla

- **CHEESCAKE 1-3-7**

Flour, eggs, sugar, butter, lemon juice, cream cheese, digestives, cinnamon various jams, yogurt fresh, double cream

- **VANILLA, STRAWBERRY, CHOCOLATE AND COCONUT PLUMCAKE 1-3-6-7**

Flour, eggs, butter, sugar, vanilla, milk, yogurt, milk chocolate, sunflower oil grated coconut, strawberry jam, fresh strawberries, baking powder, white wine vinegar

- **CUPCAKES 1-3-6-7-8**

Flour, eggs, butter, vanilla, sugar, milk, yogurt, cocoa, red food colouring, baking powder pistacchio granella, pistacchio cream, milk and dark chocolate, mascarpone cheese

- **CARROT CAKE 1-3-7-8**

Flour, eggs, butter, sugar, baking powder, carrots, walnuts, pineapple, cinnamon cream cheese, vanilla

- **GLUTEN FREE CHOCOLATE CAKE 3-6-7**

Gluten free flour, eggs, cocoa, yogurt, sugar, brown sugar, milk, chocolate sauce

- **CUSTARD TART 1-3-7**

Flour, butter, eggs, icing sugar, vanilla, corn flour, milk, sugar, fresh berries

- **CAKE POPS 1-3-6-7**

Flour, eggs, butter, vanilla, sugar, milk, yogurt, cocoa, baking powder sunflower oil, vegetable cream, milk and dark chocolate

- **PECAN PIE 1-3-7-8**

Flour, butter, sugar, water, honey, maple syrup, eggs, pecan nuts, cocoa

- **BISCUITS 1-3-6-7-8**

Flour, butter, eggs, icing sugar, vanilla, lemon, cardamom, orange, peanuts, coconut, gluten free flour, curcuma, ginger

- **MERENGUES 3**

Egg white, sugar, icing sugar, vanilla