

OUR GASTRONOMIC DAV BREAKFAST EXPERIENCE 85

BUONGIORNO DOLCEVITA 150 p.p. (min. 2 people)

(1,3,4,8)

A bottle of Ruinart Blanc De Blancs champagne served with orange juice

Eggs as you like, fresh fruit

Kaluga Caviar served with blinis and smoked salmon

HOT DRINKS

Espresso coffee, decaf coffee, barley coffee (1), ginseng (1,7) 8

Americano coffee, cappuccino (7), latte (7), hot chocolate (1,6,7,8) 10

SELECTION OF TEAS 12

The classics: Earl Grey, English Breakfast

China: Gunpowder Special (green tea), Lapsang Souchong (black tea)

India: Darjeeling *Japan:* Sencha

SELECTION OF HERBAL INFUSIONS 12

Chamomile, verbena, karkadè, mint, fennel

FRESHLY SQUEEZED JUICES & FRUIT JUICES

Freshly squeezed orange or grapefruit juice 15 | Fruit juices 11

DAV MARE FRESH JUICES 23

Detox: apple, fennel, celery, mint (9)

Energizing: pineapple, apple, carrot, cucumber, orange

Purity: cucumber, carrot, mint, ginger, lime

Summer: watermelon, pineapple, ginger, lemon, cucumber

HOMEMADE COMPOTES & JAMS DEPENDING ON SEASONS 6

(VG,GF)

SPREADABLE HAZELNUT CREAM 6

(3,5,6,7,8,11,12) (V,GF)

FRESH FRUIT

(VG,GF)

Berries 25 | Fresh fruit salad 22

CEREALS 10

(1,3,5,6,8,11,13) (V)

Selection of cereals

Gluten free cereals (GF) | Homemade granola | Porridge with water (VG) or milk (7)

MILK 10

(6,7) (V,GF)

Whole milk, semi-skimmed milk, goat's milk

Soy milk (VG), almond milk (8) (VG), coconut milk (8) (VG)

YOGURT 10

(6,7) (V,GF)

Natural yogurt (*whole or low fat*) or with fruit

OUR SELECTION OF PASTRIES, CROISSANTS, BISCUITS & CAKES 18 p.p

(1,3,6,7,8) (V)

FOCACCIA & SELECTION OF HOMEMADE BREADS

(1,8) (V)

TOAST

(1,3,4,6,7,8,10)

Ham and cheese 20 | Avocado and smoked salmon 25

EGGS *LE SELVAGGE*

(1,2,3,4,5,6,7,8,10,11,14)

Boiled (V,GF) 7 | Scrambled, fried, poached (V,GF) 20 | Benedict 25

Addition of Kaluga caviar upon request 65

Accompanied with:

Bacon, ham, sausages, salmon, cheese, spinach, mushrooms, potatoes

OMELETTES, FRITTATE

(2,3,4,5,6,7,8,10,11,14) (GF)

Plain (V) 20

with Santa Margherita Ligure prawns 25 | with ham and cheese 20

with seasonal vegetables, spinach, mushrooms (V) 20

CHARCUTERIE & CHEESE

(1,3,6,7,8,12)

Parma Riserva, salame from Bergamo, pancetta 24 months *Podere Cadassa* 15

A fine selection of cheese 15

(V) vegetarian (VG) vegan (GF) gluten-free

Prices in euros, service included - VAT included

Microfiltered water

5 Euros per person

Surgiva still water (750ml) and San Pellegrino sparkling water (750ml)

11 Euros per bottle

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

INFORMATION ON FOOD ALLERGIES: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: (1) Cereals containing gluten, except: a) wheat-based glucose syrups, including dextrose (*); b) maltodextrins based on wheat (*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. (2) Crustaceans. (3) Eggs. (4) Fish, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. (5) Peanuts. (6) Soy, except: a) refined soybean oil and fat (i); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. (7) Milk, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. (8) Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. (9) Celery. (10) Mustard. (11) Sesame seeds. (12) Sulphur dioxide and sulphites. (13) Lupin. (14) Mollusks. (*) And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages. Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3. To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer; (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

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