

# BREAKFAST

## HOT BEVERAGES

Espresso, filter Coffee or decaffeinated, Barley coffee, Ginseng, Cappuccino, Latte macchiato, hot Chocolate

Cappuccino Monsù

*with espresso Moak, dark chocolate cream, almond milk and almond grain*

Selection of tea and herbal infusion

## FRUIT JUICES

Pineapple, Blueberry, Apple, Peach, Pear, Tomato

## CENTRIFUGES AND ORGANIC FRESHLY SQUEEZED JUICE (GF, VG)

Celery, apple and ginger

Fennel, lettuce and cucumber

Carrot, apple, turmeric, lemon, ginger

Freshly squeezed juices: Orange, grapefruit

## FRESH FRUIT AND STEWED FRUIT (VG, GF)

Selection of seasonal fruits:

Stewed apple and mint

Pear and sag

Prunes

## ORGANIC EGGS

Your choice of eggs:

Eggs as you wish, boiled, fried, scrambled, poached, Benedictine, natural omelette, white omelette, Frittata

Served with sausage, bacon, cherry tomatoes, mushrooms, potatoes, aromatic herbs and vegetables

## CHEESES, MEATS SMOKED FISH (GF)

Buffalo mozzarella from Ragusa, fresh ricotta cheese, Girgentano goat cheese, Provolone from Madonie, Ibleo Caciocavallo, Pecorino, Vastedda del Belice sheep cheese

Parma ham, cooked ham, turkey ham, selection of Sicilian cured meats

Smoked swordfish, tuna, salmon

## WARM DELIGHTS (V)

Porridge, with milk or water

French toast

Pancakes with maple syrup



## HEALTHY BREAKFAST

Rosehip and blueberry infusion

Light pancakes (V)

Whole grain bread smoked salmon and avocado

Light white omelet with vegetables (V, GF)

Chia Pudding with almond milk, granola and seasonal fruit (VG, GF)

Pineapple, celery and apple centrifug (VG, GF)



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

### **INFORMATION ON FOOD ALLERGIES**

Certain dishes and beverage may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products there of are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulfur dioxide and sulphites, (13) Lupins, (14) Molluscs.

Please consult the appropriate documentation that will be provided by the staff upon request. We cannot guarantee the total absence of allergens in all our dishes and beverages.

## THE CHEF'S BUONGIORNO

Traditional Sicilian breakfast with granita in different flavors, served with fresh cream and warm brioche (V)

Cous Cous with tofu and vegetables (VG)

Frittata with zucchini flowers, cherry tomatoes and wild fennel (GF, V)

La Caffè - ttiera