

breakfast



DAV
MARE

DaV Breakfast

Our gastronomic *DaV* Breakfast experience 65

HOT DRINKS

Espresso, americano, decaf, barley coffee 8

Cappuccino, latte macchiato, hot chocolate 10

SELECTION OF TEAS 12

The Classics: Earl grey, English breakfast

China: Green tea Gunpowder special

China: Black tea Lapsang Souchong

India: Darjeeling, Assam

Japan: Sencha, Matcha

SELECTION OF HERBAL INFUSIONS 12

Chamomile, verbena, karkadè, mint, liquorice

FRESHLY SQUEEZED JUICE AND FRUIT JUICES

Freshly squeezed orange or grapefruit juice 15

Fruit juice of the season 10

HOMEMADE COMPOTES AND JAMS DEPENDING ON SEASONS (VG)(GF) 5

SPREADABLE HAZELNUT CREAM (V)(GF) 5

FRESH FRUIT (VG)(GF)

Berries 22

Fresh fruit salad 22

CEREALS (V) 10

Selection of cereals

Porridge made with water (VG) or milk

Granola

Gluten free cereals (GF)

MILK (V)(GF) 10

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

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

YOGHURT (V)(GF) 10

Natural yoghurt (whole or low fat) with seasonal fresh fruit

CROISSANTS, BISCUITS AND TRADITIONAL LIGURIAN CAKES (V) 15 PER PERSON

FOCACCIA AND SELECTION OF HOMEMADE BREADS (V)

TOAST

Ham and cheese 20

Avocado and smoked salmon 25

EGGS

Boiled (V)(GF) 7

Scrambled, fried, poached (V)(GF) 20

Benedict 25

Benedict with caviar 55

Accompanied with:

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

OMELETTES AND EGG-WHITE OMELETTES (GF) 20

Plain (V)

With prawns

With ham and cheese

With seasonal vegetables, spinach, mushrooms (V)

FRITTATA OF THE DAY (GF) 20

With seasonal vegetables (V)

With prawns

SALAMI AND CHEESE 20

Parma dry-cured ham, Valtellina Bresaola, Sant'Olcese salami

And a special selection of cheeses

Prices in Euros - Service and VAT included

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

Products from Arca del Gusto (Ark of Taste): Sant'Olcese Salami.

These products are part of the vast biodiversity food resource which the association (set up in Italy in the mid-80s and currently present in 160 countries worldwide) has saved from extinction with the aid of small-scale producers and local communities.

INFORMATION ON FOOD ALLERGENS

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

Relevant documentation is available to view upon request by asking the service staff.

We cannot guarantee complete absence of traces of these allergens in all of our dishes and beverages.

The allergens and their byproducts are: (1) Cereals containing gluten, (2) Shellfish, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs.

Fish intended to be eaten raw or partially raw has been treated accordingly prior, in compliance with the requirements of Regulation EC853 / 2004, Annex III, Section VIII, Chapter3, Letter D, Point 3.