

DaV Breakfast

Our gastronomic *DaV Breakfast* experience 85

Buongiorno Dolce ^(1,3,4,8) 150 per person (min. 2 people)

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

Eggs as you like. Fresh fruit.

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 AND FRUIT JUICES

Freshly squeezed orange or grapefruit juice 15

Fruit juice 11

HOMEMADE COMPOTES AND JAMS DEPENDING ON SEASONS ^{(VG)(GF)} 6

SPREADABLE HAZELNUT CREAM ^(3,5,6,7,8,11,12) ^{(V)(GF)} 6

FRESH FRUIT ^{(VG)(GF)}

Berries 25

Fresh fruit salad 22

CEREALS ^(1,3,5,6,8,11,13) ^(V) 10

Selection of cereals

Gluten free cereals ^(GF)

Homemade granola

Porridge with water ^(VG) or milk

MILK (6,7) (V)(GF) 10

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

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

YOGURT (6,7) (V)(GF) 10

Natural yogurt (whole or low fat) or with fruit

OUR SELECTION OF PASTRIES, CROISSANTS, BISCUITS AND CAKES (1,3,6,7,8) (V) 18 per person

FOCACCIA AND 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 caviar upon request 65

Accompanied with:

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

OMELETTES AND WHITE 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 AND CHEESE (1,3,6,7,8,12)

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

A fine selection of cheese 15

Prices in Euro, service included - VAT included

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

Our commitment toward sustainability is reflected in our product sourcing.

Many of our products (including fish, meats, produce, dairies) come from local suppliers.

Our coffee and tea are green certified and come from fair trade partnerships.

INFORMATION ON FOOD ALLERGENS

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

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

Please consult the appropriate documentation that will be provided by our staff upon request..

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

Fish intended to be eaten raw or partially raw has been treated beforehand, in compliance with the provisions of Regulation EC 853 / 2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.