

BREAKFAST MENU

Bar Centrale.....	7.50
Croissant with cappuccino and fresh orange juice	
Buffet Kull.....	9.90
Bircher Muesli with cappuccino and fresh orange juice	
riva.....	9.90
Panino to your choice with cappuccino and fresh orange juice	
CORTIINA.....	12.50
Scrambled or fried eggs with ham, fruit salad with yoghurt	
LOUIS.....	13.50
Omelette with shrimps, tomatoes and Caciocavallo, Carpe Diem Kombucha	
brenner.....	19.50
scrambled or fried eggs, selection of Italian cold cuts, fresh orange juice and a selection of bread	

CROISSANTS AND CRUMBLE

plain.....	2.30
with chocolate cream.....	2.50
German soft Pretzel.....	2.00
with butter	
Crumble.....	5.50
filled with seasonal fruit and a scoop of vanilla ice cream	

GRILLED TOAST

with Salami Milanese, Caciocavallo, cream cheese and rucola.....	3.80
with boiled ham, Caciocavallo, cream cheese and rucola.....	3.80
with buffalo mozzarella from Campania, tomatoes, cream cheese and rucola.....	3.80

PANINI AND WHOLE GRAIN BREAD

with salami milanese, cream cheese and rucola.....	3.90
with smoked salmon, horseradish, cream cheese and rucola.....	3.90
with Coppa di Parma, cream cheese and rucola.....	3.90
with buffalo Mozzarella from Campania, tomatoes, cream cheese and rucola.....	3.90
Vital-Whole wheat bread.....	3.90
with cream cheese, tomatoes, rocket salad and olive oil	

BIODYNAMIC EGGS

fried or scrambled eggs.....	4.60
scrambled eggs.....	6.50
with ham or bacon	
two fried eggs.....	6.50
with ham or bacon	
boiled egg.....	1.50
soft or hard	
plain omelette with Caciocavallo.....	5.50
Omelette with bacon, mushrooms, red onions and Caciocavallo.....	6.50
Omelette with avocado and Caciocavallo.....	8.50
Omelette tomato, mozzarella and basil.....	7.50
Omelette with chicken breast, green asparagus, Caciocavallo, pesto and Parmesan.....	7.50
Omelette with Salami Milanese and Belpaese.....	8.50
Omelette with shrimps, cherry tomatoes, spring onions and Caciocavallo.....	10.50

IN ADDITION TO YOUR EGG DISHES

fried potatoes.....	4.40
with onions	

ZU ALLEN SPEISEN SERVIEREN WIR AUF WUNSCH:

homemade italian mini buns.....	2.50
with basil, roasted onions, fennel, pesto, nature, jam and butter	

^M = vegan dishes

Brekkfast from Monday to Saturday from 8:30 a.m. - 11:30 a.m. Sunday brunch from 9:30 a.m. - 12:30 p.m.

BREAD TOPPINGS

Cheese variation	7.50
with Alpine cheese from South Tyrol, Taleggio, Provolone and selection of cream cheeses	
Italian cold cuts	10.50
with Salami Milanese, San Daniele ham, Prosciutto Rovagnati	
Pickled salmon	8.50
with horseraddish and honey-mustard-dressing	
Vitello Tonnato	13.50
flimsy slices of veal in homemade tuna sauce with applecapers	
Jams, Nutella or honey	1.50

FRUITS (FRESH, SEASONAL)

fresh fruit salad	4.50
plain	
fresh fruit salad	5.50
with biodynamic or soy yoghurt, honey, dried figs and nuts	
Bircher cereals	4.50
plain	
Bircher cereals	5.50
with fruits	

FRESHLY SQUEEZED JUICES & SMOOTHIES

Orange juice	0,2 l · 4.20
Carrot-Ginger juice	0,2 l · 4.20
Apple juice	0,2 l · 4.20
Smoothie multifruit.....	0,2 l · 5.50
with apple, pear, pineapple, grapes and orange juice	
Smoothie berry	0,2 l · 5.50
with strawberry, raspberry, blueberry and apple juice	

WATER

Plose naturale	0,25 l · 3.50 / 0,75 l · 7.20
Plose medium.....	0,25 l · 3.50 / 0,75 l · 7.20

WELLNESS DRINKS

Kombucha Classic.....	0,25 l · 4.20
Kombucha Quitte.....	0,25 l · 4.20

HOT DRINKS

Espresso	2.50
Espresso Macchiato	2.70
Doppio Espresso	4.50
Doppio Espresso Macchiato	4.70
Flat White.....	4.70
Cappuccino.....	3.40
Latte Macchiato	3.40
Kaffee Lungo	2.90
Chai-Latte	3.90
Fresh Ginger.....	4.50
with hot water, honey and lemon juice	
Assorted Teas (Eilles Biodynamic Fair Trade).....	4.50
Darjeeling Imperial, English Breakfast, China Jasmin, Baroness Grey, Rooibos Pur, plain fruits, Vervenia herbs, chamomile	
Hot chocolate.....	4.20