

BEACH BRUNCH

Every Sunday from 10:30 AM to 2 PM

BRUNCH BUFFET

18.5

Butter and whole wheat gipfels, brioches with chocolate, cream, jam
Homemade apple cakes, tarts and pies
Corn flakes & crunchy fruit cereals
Maggia bread, Treccia bread, dark bread, baguette, toast bread
Butter, margarine, jams, honey, hazelnut cream
Grapefruit, orange, pineapple juices
Milk, sparkling and still water
One drink of your choice from our cafeteria

YOGURT, FRUITS & SWEETS

Pancakes with maple syrup and fresh fruit	9
French Toast with honey and fresh fruit	9
Plain or fruit Yogurt	5
Birchermüesli	9
Fresh fruit platter	9
Dark chocolate cake (gluten-free) with a soft heart on raspberry cream and vanilla ice cream	15
Classic tiramisù	12

EGGS

Boiled egg 3' / 6' / 9'	3.5
2 fried or scrambled eggs	9
Mushroom omelette	12
Cheese omelette	12
Omelette with cooked ham and cheese	12
Classic Benedict with bacon and hollandaise sauce	15
Norwegian Benedict with smoked salmon and hollandaise sauce	18

MAIN COURSES

Marinated salmon plate	19.5
Cold cuts platter	13
Cheese platter	13
Roast beef with tartar sauce and salad	27
Aubergine parmigiana with robiola fondue (gluten-free)	24 / small 19
Paccheri "Beach" with tomato sauce, parmesan cream and fried basil	23 / small 18
Sliced chicken with Caesar sauce and salad	25
Avocado salad with iceberg, carrots and cherry tomatoes	18

HAMBURGER E SANDWICHES

Club Sandwich with chicken breast, bacon, egg, tomato, lettuce, cocktail sauce and french fries	29
Beach Beef cheeseburger with pecorino, red onion, iceberg salad, bacon, tomato, lime mayo, french fries	34
Avocado toast	12
Avocado toast with salmon	16.5
Raw ham, arugula, and brie sandwich	15
Smoked salmon and fresh cheese sandwich	15

PIZZA (Lievitazione min 48h)

Focaccia with Parma ham	19
La Regina Margherita San Marzano tomato, Mozzarella, basil, evo oil	17
Ortolanissima Mozzarella, San Marzano tomato, eggplant, zucchini, grilled peppers	25
Mangiafuoco San Marzano tomato, mozzarella, spicy salami, aged gorgonzola, chily, basil	27

EXTRA

Avocado	+ 5
Bacon	+ 5
Champignon mushrooms	+ 5
Smoked salmon	+ 9

SPARKLING & WINES BY THE GLASS

MIMOSA	12
Prosecco Montelvini DOC Extra Dry	8.5
Cà del Bosco Franciacorta Couvée Prestige	14
Champagne Perrier Jouët Grand Brut	17
Champagne Perrier Jouët Blason Rose	19
Eau de Provence	9
Cinsault, Grenache Noir, Syrah	
"O" di Miros	8.5
Mattia Bianda - Bianco di Merlot - Ticino	
Recit Roero Arneis	9
Monchiero Carbone - Piemonte	
Lugana	8.5
Olivini - Trebbiano di Lugana - Lombardia	
Sauvignon Vert	9.5
Marjan Simčič - Slovenia	
Chardonnay	9
Cascina del Santuario - Piemonte	
Alba	8.5
Cagi - Merlot	
Piceno DOC	9
Podere Sabbioni - Montepulciano, Sangiovese - Marche	
Barbera d'Alba	8.5
Cascina del Santuario - Piemonte	
Toscana IGT Olmata	10
Pagani de Marchi - Merlot, Cab.Sauvignon, Sangiovese	

COFFEE & HOT DRINKS

Espresso / Decaf Espresso	3 / 3.5
Espresso macchiato	3.5
Doppio espresso	5.5
Corretto	5.5
Large cup coffee	4.5
Cappuccino	5.5
Latte macchiato	5.5
Matcha Latte	7.5
Hot chocolate / Thick hot chocolate	5.5 / 6.5
Glass of milk	3
PREMIUM Teapot	6.5
Organic Vervenia, Organic English Breakfast, Earl Grey, Darjeeling Royal, Camomile, Peppermint, Rosehip with Hibiscus, Asia Superior Green Tea	
Plant-based alternatives: almond, soy or oat milk	
Extra whipped cream +1.5	

JUICES & SMOOTHIES

Fresh orange juice	9
Organic juices: Blueberry, Carrot	9
Tropical Bliss Mango, Banana	9
Berrylicious Strawberry, Raspberries, Blueberries	9

Choose your preferred milk: almond, soy, or oat for your smoothie.