

## COFFEE & PASTRIES

### BREAKFAST SETS

#### GRAN CAFFÈ BREAKFAST

12.-

Hot beverage of your choice: coffee, espresso or cappuccino; Freshly squeezed orange juice; Artisanal pastry of your choice: croissant, pain au chocolat or filled croissant.

#### NEAPOLITAN BREAKFAST

15.-

Hot beverage of your choice: coffee, espresso or cappuccino; Freshly squeezed orange juice; Traditional Italian pastry of your choice: sfogliatella, frolla, panettone or colomba.

EXTRA PLANT-BASED MILK +0.50

EXTRA TOPPING +0.50

### ARTISANAL VIENNOISERIES

*Our pastries are freshly baked in-house every morning.*

#### SWISS BUTTER CROISSANT

3.30

Pure butter flaky pastry, crisp on the outside, soft and delicately tender inside.

#### VANILLA CUSTARD CROISSANT

3.80

Pure butter pastry filled with smooth Bourbon vanilla custard.

#### PAIN AU CHOCOLAT

3.90

Golden, airy pastry filled with 70% dark chocolate.

#### PISTACHIO & AMARENA CROISSANT

4.-

Croissant filled with homemade pistachio cream and Amarena cherry confit.

#### CINNAMON & ORANGE ROLL

4.50

Soft brioche rolled with cinnamon and candied orange zest.

#### PAIN SUISSE

4.50

Pure butter pastry filled with vanilla custard and melted chocolate.

#### ESCARGOT AUX RAISINS

4.50

Pure butter pastry filled with vanilla custard and raisins.

#### SIGNATURE VIENNOISERIE

6.50

Pure butter pastry, crisp outside, soft inside, featuring our seasonal flavor.

EXTRA FILLING +0.50

*Apricot jam from Vesuvius · Apple jam from Alto Adige IGP · Red fruit jam · Hazelnut praline · Cocoa & hazelnut cream*

### SIGNATURE DESSERT OF THE MOMENT

DESSERT CREATED ACCORDING TO THE SEASON AND THE  
CHEF'S INSPIRATION

Per Portion

HOMEMADE PANETTONE SLICE

7.-

## CLASSIC PASTRIES

*Freshly prepared every morning, available at the counter.*

<b>NEAPOLITAN SFOGLIATELLA / MINI</b>	6.-   3.-
<b>SICILIAN CANNOLO</b> <i>(Ricotta di Modica, pistachio and chocolate)</i>	6.-
<b>RUM BABA</b>	6.-
<b>ARTISANAL TARTLETS</b> <i>(Flavor of the month)</i>	8.-
<b>LEMON DELIGHT</b> <i>(Light sponge cake with delicately flavored lemon cream)</i>	9.-
<b>CAPRESE CAKE</b> <i>(Dark chocolate and almond cake, gluten free)</i>	10.-
<b>NEAPOLITAN PASTIERA</b>	10.-
<b>PANNA COTTA</b> <i>(With seasonal fruits, topped with its coulis)</i>	10.-
<b>TIRAMISU VERRINE</b> <i>(Classic or seasonal version)</i>	12.-

## COFFEE BAR

ROBUSTA | ARABICA

<b>ESPRESSO</b>	3.90   4.50
<b>COFFEE</b>	4.-   4.60
<b>ESPRESSO MACCHIATO</b>	4.50   5.-
<b>AMERICANO</b>	4.50   5.50
<b>CAPPUCCINO</b>	5.80   6.80
<b>LATTE MACCHIATO</b>	5.90   6.90
<b>RENVERSÉ</b>	5.90   6.90
<b>MATCHA LATTE</b>	7.-
<b>CHAI LATTE</b>	7.-

EXTRA PLANT-BASED MILK +0.50

## JUICES

<b>APPLE JUICE (RAMSEIER)</b>	5.-
<b>TOMATO JUICE</b>	5.-
<b>PINEAPPLE JUICE</b>	5.-
<b>PEAR JUICE</b>	5.-
<b>APRICOT JUICE</b>	5.-
<b>FRESHLY SQUEEZED ORANGE JUICE</b>	6.-
<b>FRESHLY PRESSED FRUIT &amp; VEGETABLE JUICES OF THE DAY</b>	7.-

## SELECTION OF TEAS & INFUSIONS

<b>ORGANIC CHAMOMILE</b>	5.50
<b>ORGANIC BLUE EARL GREY</b>	5.50
<b>ORGANIC ENGLISH BREAKFAST</b>	5.50
<b>ORGANIC CHINA SENCHA GREEN TEA (SPECIAL SELECTION)</b>	5.50
<b>ORGANIC VERBENA</b>	5.50
<b>ORGANIC PEPPERMINT</b>	5.50