BREAKFAST

CONTINENTAL

€ 25

SWEET

Bread basket, croissants' selection jams and butter	Ι,
Yoghurt with frash fuit and homemade g	ıranola
Freshly squeezed citrus juices	
Coffees, teas and infusions	
SAVOURY	€ 25
Bread basket, jams and butter	
Scrambled, fired or boiled eggs with bacon or ham	
Freshly squeezed citrus juices	
Coffees, teas and infusions	
A LA CARTE	
Organic eggs	
FRIED with bacon seasonal vegetables smoked salmon culatello ham	€ 12 € 12 € 15 € 12
SCRAMBLED with Asiago cheese and culatello ham	€ 12
bacon seasonal vegetables and prawns smoked salmon	€ 12 € 15 € 12
BENEDICT	
SIMPLE toast and hollandaise sauce	€ 12
VEGETARIAN spinach, seasonal vegetables and avocado	€ 14
CLASSIC homemade bacon and mushrooms	€ 16
HAM spinach and culatello ham	€16
NORWEGIAN house smoked salmon, avocado and hollandaise sau	ıce € 18



BREAKFAST

SAVORY MENU

Mixed salad with raw and cooked vegetables	€8
Turkey salad with tomatoes and mixed green salad	€14
Avocado toast with Asiago cheese and cherry tomatoes	€ 15
Palazzina cheese and culatello ham grilled sandwich	€ 18
Artesanal coldcuts selection, warm bread, sweet and sour vegetables	€ 20
Cheese selection with jams and warm bread	€ 18
SWEET MENU	
Pancakes with mixed berries and maple syrup	€ 12
Pancakes with caramelized banana and maple syrup	€ 12
Cinnamon French toast with fresh fruit and agave syrup	€ 12
Sweet Venetian focaccia cake with pistachio ice-cream	€ 12
BAR	
Fruit and vegetable extracts	€ 10
Freshly squeezed citrus juice	€8
Organic fruit juices	€8
Palazzina Spritz	€ 15
Glass of Prosecco	€10
Glass of Franciacorta	€ 15
Glass of Champagne	€ 25
COFFEES AND TEAS	
Espresso	€5
Filter coffee	€7
Macchiatone	€7
Cappuccino	€7
Barley coffee	€7
Milk (cow, soy, rice, almond)	€4
Black tea	€7
Green tea	€7
Herbal teas (mint, chamomile and lemon, ginger and lemongrass)	€7



BREAKFAST

We inform our kind customers that our dishes may contain particular ingredients, causing allergic reactions or not compatible with diets. We therefore invite you to report any allergies to the waiter and consult the appropriate table of ingredients. Reg. CE 1169/2011

In addition, we inform you that in this restaurant seasonal raw materials are used, which are subjected to a freezing at the origin in order to preserve their organoleptic qualities unchanged.



@palazzinagrassi

