

The flavors of **KITCHEN**

First course of the day

From 10

Risotto with Red Beets, Gorgonzola, and Edible Flowers (Allergens: 1,7)

13.5

Paccheri Antica Ricetta

with slowly cooked tomato sauce and sweet chili in clay pot, finished with Parmigiano Reggiano and fresh herbs. Served in clay pot.

13

(Allergens: 1,7)

Wholewheat Pasta with Pesto, Potatoes, and Green Beans

12

Chicken Fillets with Crispy Breading, Salad, Cherry Tomatoes, and Shavings of Grana Cheese - Yogurt Sauce - Vinaigrette

16.5

(Allergens: 1,3,7)

Salad with Chickpea Falafel, Cherry Tomatoes, Red Turnips, Mixed Greens, Chickpea Hummus, Yogurt Sauce, Vinaigrette + Sesame Seeds

11.5

(Allergens: 1,7,11)

Spelt Salad with Greens, Cherry Tomatoes, Greek Feta, Olives, Cucumbers, Vinaigrette.

12

(Allergens: 7)

ADVICE FOR ALLERGIES AND FOOD INTOLERANCE

1. Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats) 2. Shellfish 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk and products containing milk and lactose 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts) 9. Celery 10. Mustard 11. Sesame seeds 12. Sulfur dioxide and sulphites (at levels greater than 10 mg/kg or 10 mg/l) 13. Lupins 14. Molluscs