

Palace Grand Hotel

Dear Guests, Welcome to the Sunday Brunch!

We invite you to choose from our proposals dedicated to adults - classic or vegetarian - ot to our little guests from those on the following page. Each proposal can be enriched with delicious additional suggestions from our Chef depending on your tastes.

Now you can relax and enjoy this pleasant moment!

ALLERGENS

| | I. Cereals containing gluten | 10. Mustard and products thereof |
|---|-------------------------------------|---|
| Y | 2. Crustaceans and products thereof | II. Sesame seeds and products thereof |
| 0 | 3. Eggs and products thereof | 12. Sulphur dioxide and sulphites |
| | 4. Fish and products thereof | 13. Lupin and products thereof |
| | 5. Peanuts and products thereof | 14. Molluscs and products thereof |
| 8 | 6. Soybeans and products thereof | 15. Product frozen at origin |
| ð | 7. Milk and products thereof | |
| | 8. Nuts and products thereof | Please ask the staff on duty about the presence of substances |
| * | 9. Celery and products thereof | or products causing allergies or intolerances |

CLASSIC

MENU 39 €

Fresh fruit bowl

Chickpea hummus (I, II)

Pancakes with berries and maple syrup (1, 3, 7, 8)

Mini nature croissants (1, 3, 7, 8, 11)

Blueberry soft cake (1, 3, 7)

Apricot muffins (1, 3, 7, 8)

Sandwich with turkey and sun-dried tomato pate

(1, 3, 7, 12)

Salmon mini pan brioche (1,3,4,7)

Erbazzone all'emiliana (1,3,6,7,8)

Pinsa with buffalo mozzarella and pesto without garlic (1,5,7,8)

The main course suggested by our Chef

SAVORY PROPOSALS

Mini vegetarian burgers with chickpea hummus and spinach
(1, 3, 8, 11)
Sandwich with smoked salmon and cream cheese
(1, 3, 4, 7)
Savory mini croissants stuffed with pastrami and mustard
(1, 3, 7, 8, 10,11)
Falafel with garlic mayonnaise
(1,3,6,8,9,11,12)
Salty waffle with cream cheese and salmon

8 € per serving

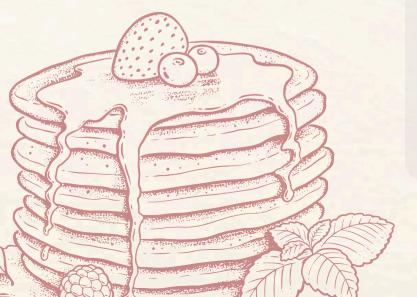
HOT PROPOSALS

Omelet with spinach or salmon or bacon

(3, 7)

Scrambled eggs with crispy bacon (3, 7)

12 € per serving



VEGGIE

MENÙ 39 €

Fresh fruit bowl

(1,3,4,7)

Chickpea hummus (I, II)

Pancakes with berries and maple syrup (1, 3, 7, 8)

Mini nature croissants (1, 3, 7, 8, 11)

Blueberry soft cake (1, 3, 7)

Apricot muffins (1, 3, 7, 8)

Sandwich with grilled zucchini and sundried tomato pate (1,3,7,12)

Mini pan brioche with falafel and mayonnaise (1,3,7,6,8,9,11)

Pinsa with buffalo mozzarella and pesto without garlic (1,5,7,8)

The main course suggested by our Chef

KIDS

MENÙ 17 €

Slice of homemade pizza (1, 7) Croissant filled with ham and cheese (1, 3, 7, 8, 11)Chocolate muffins (1, 3, 7) Banana or fresh fruit sticks

SWEETS

Crunchy yogurt with fresh fruit (1, 5, 6, 8, 11, 13) Natural and fruit yogurt (7) Jam tart (1, 3, 7) Pancakes with maple syrup (1, 3, 7) Apricot and chocolate muffins (1, 3, 7, 8)

5 € per serving

HOT DRINKS INCLUDED IN ALL MENUS

AmericanoCoffee Espresso Barley Coffee Cappuccino

Hot Tea / Herbal Teas Hot Milk Latte macchiato Hot chocolate

Mimosa cocktail Orange juice ACE juice

EXTRA DRINKS ON REQUEST

Glass of Prosecco 7€

Bellini cocktail (in season)

15 €



