

Palace Grand Hotel

SUNDAY BRUNCH

Palace Grand Hotel

Dear Guests,
Welcome to the Sunday Brunch!

We invite you to choose from our proposals dedicated to adults - classic or vegetarian - or 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



1. Cereals containing gluten



2. Crustaceans and products thereof



3. Eggs and products thereof



4. Fish and products thereof



5. Peanuts and products thereof



6. Soybeans and products thereof



7. Milk and products thereof



8. Nuts and products thereof



9. Celery and products thereof



10. Mustard and products thereof



11. Sesame seeds and products thereof



12. Sulphur dioxide and sulphites



13. Lupin and products thereof



14. Molluscs and products thereof



15. Product frozen at origin

Please ask the staff on duty about the presence of substances or products causing allergies or intolerances

CLASSIC

MENU 39 €

Fresh fruit bowl
Chickpea hummus (1, 11)
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 (1, 3, 4, 7)

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
Chickpea hummus (1, 11)
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 sun-dried 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 €

