

## OUR CHEF'S RECOMMENDATIONS

### BREAKFAST

#### Gluten-free crepes:

with lightly-salted salmon, lemon and herbs

70/25 g 520 ₺

with red caviar

40/5 g 520 ₺

with curd and berries

160/30 g 390 ₺

with jam | sour cream | condensed milk | honey

40 g 370 ₺

#### Gluten-free pancakes with berries

135 g 390 ₺

#### Spelt porridge

270 g 350 ₺

prepared with your choice of milk:

cow | almond | coconut | soy

*Spelt is a type of wheat rich in fiber, minerals and protein.*

#### Classic bagel with lightly-salted salmon, spinach and sunny-side up egg

100/50/50/50/60 g 630 ₺

*Your bagel can be served grilled or steamed.*

#### Toast with avocado and poached egg

160/30/100 g 610 ₺

### SALADS

#### Salad with spelt, Feta cheese and spinach

270 g 590 ₺

### SOUPS

#### Tomato soup

250 g 450 ₺

#### Seafood soup

340 g 890 ₺

#### Onion soup

250 g 450 ₺

### PASTA

#### Carbonara with beef bacon

310 g 610 ₺

#### Pappardelle with Parma ham and stracciatella

230 g 670 ₺

### MAIN DISHES

#### Grilled squid with artichoke risotto

140/30/110 g 980 ₺

#### Seafood bowl

170/25/2 g 890 ₺

*Grilled shrimp, mussels, squid and octopus mix.*

#### Home-style fried potatoes with porcini mushrooms

250 g 670 ₺

### DESSERTS

#### Gluten free lemon cake

85 g 370 ₺

#### Ice cream sandwich

50/30/2 g 370 ₺

With your choice of homemade cookie:

\*please confirm with your waiter

#### Brutti Ma Buoni

15 g 70 ₺

### TEA

#### Tea made from roasted buckwheat, a grain rich in nutrients

400 ml 420 ₺