



Menu of today

Coffee break	Drinks	Coffee (Guatemala), The, Apple and Ginger (Belgium, Brasil), Apple and Cherry (Belgium), Apple and Beet (Belgium), Orange Juice (South Africa)
	Crostata di frutta	FLOUR (France), Butter (Belgium), Sugar, Strawberry jam BIO OR Cherry Jam (Belgium), Eggs (Belgium)
	Chocolate chip biscotti	FLOUR (France), BUTTER (Belgium), Sugar, OATS (IRAN), Eggs (Belgium), Dark chocolate (Venezuela)
	Cantuccini	FLOUR (Italy), Eggs (Italy), Sugar, Brewer's yeast (Italy), Almond (Italy), Vegetable margarin (Italy)
	Anicetti	FLOUR (Italy), Olive oil (Italy), Salt (Italy), Brewer's yeast (Italy), Sugar, Anise aroma (Italy)
	Zuccherini al limoncello	FLOUR (Italy), Water, Brewer's yeast (Italy), Olive oil (Italy), Salt (Italy), Sugar, Lemon aroma (Italy)
Sandwiches	Gluten free meal <i>(ask to the chef)</i>	Courgettes (Spain), Rocket salad (Italy), Parma ham DOP (Italy)
	Grika	Feta cheese DOP (Greece), Sun-dried tomatoes (Italy), Black olive tapenade (Morocco)
	Parma	Parma ham DOP (Italy), GRANA PADANO DOP (Italy), PHILADELPHIA, Crispy lettuce (Belgium)
	Sorrento	Courgette (Spain), PROVOLONE cheese DOP (Italy), Extra virgin olive oil (Italy), Balsamic vinegar (Italy), Mint leaves (Belgium)
	Napoli	Aubergine (Spain), Mozzarella DOP (Italy), GRANA PADANO DOP (Italy), Extra virgin Oil (Italy), Tomato sauce (Italy), PEANUTS OIL, Basil (Belgium)
	Alba	Turkey, Truffle cream (PHILADELPHIA, Parmigiano, Truffle), Lamb's lettuce (Belgium), Extra Virgin Olive oil (Italy)
Pasta	Lasagna parmigiana	PASTA LASAGNA (WHEAT 80% Italian, EGG Belgium), GRANA PADANO DOP (Italy), Tomato sauce (Italy), Aubergines (Spain), PEANUT OIL, Mozzarella DOP (Italy), Basil (Belgium)
	Lasagna zucca e noci	PASTA LASAGNA (WHEAT 80% Italian, EGG Belgium), Pumpkin (Belgium), Cream (MILK, BUTTER), Mascarpone (MILK), Walnut, GRANA PADANO DOP (Italy), Salt (Belgium), Persil (Belgium), Thyme (Belgium)
	Gnocchi alla sorrentina	Potatoes Gnocchi (Italy), MOZZARELLA DOP (Italy), GRANA PADANO (Italy), Tomato sauce (Italy), Extra-virgin olive oil (Italy), Basil (Belgium)
	Fusilli con zucchini	PASTA FUSILLI (WHEAT 80% Italy), Courgettes (Spain), Crostini (Belgium), Pine nuts (Iran), Extra-virgin olive oil (Italy), Mint (Belgium)
Salads	Sorrentina	MOZZARELLA DOP (Italy), Grilled courgettes (Spain), Crispy lettuce (Belgium), Extra-virgin olive oil (Italy), Balsamic vinegar (Italy), Mint leaves (Belgium)
	Agrumi	Orange (Spain), Fennel (Belgium), Raisin (Iran), Pine nuts (Iran), Lamb's lettuce (Belgium), Balsamic vinegar (Italy), Extra Virgin Olive oil (Italy)
	Spinaci	Spinach (Belgium), GRANA PADANO DOP (Italy), Raisin (Iran), Pine nuts (Iran), Extra-virgin olive oil (Italy), Balsamic vinegar (Italy)
	Zucca e feta	FETA CHEESE DOP (Greece), Pumpkin (Belgium), Sunflower seeds (Spain), Mint (Belgium), Extra-virgin olive oil (Italy)
Dessert	Tiramisu classico	MASCARPONE (MILK, CREAM), CREAM (Belgium), Egg yolk (Belgium), Sugar, Dark Chocolate (Venezuela), BOUDOIR (WHEAT FLOUR, EGGS), Coffee (Guatemala)
	Fruit salad	White melon (Brazil), Green melon (Brazil), Pear (Belgium), Pineapple (Costarica), Apple (Belgium), Currant (Belgium), Orange (Spain), Strawberry (Belgium)
Wine	White wine	Pecorino Terre d'Eremiti' 2014 (Italy)
	Red Wine	Montepulciano d'Abruzzi Tor del Colle (Italy)

In CAPITAL ingredients with allergens