DA VINCI BRUNCH

LAUPÄEV & PÜHAPÄEV 10.00-14.00

KRÕBE FOCACCIA 10
Peekon, praemuna, parmesan, küüslauguaioli, sibulamoos

KRÕBE FOCACCIA CAPRESE 9
Mozzarella, tomat ja basiilik

KRÕBE FOCACCIA TONNATO 13
Rukola, tuunikalakaste, veiseliha, kappar

KRÕBE FOCACCIA MORTADELLA 12
Mortadella, burrata ja pistaatsia

MUNAPUDER 8.5
šampinjonid, trühvlimari, toorjuust

EGG ROYALE 11.5
Brioche-sai, avokaado, spargel, Hollandi kastme ja pošeeritud muna.

VALI LISAND: peekon 2, marineeritud lõhe 3.5, halloumi 3.5

KITSEJUUSTUSALAT 12.5
Röstitud kitsejuust, maasikad, kurk, värske salati ja apelsin

SOOLANE PUDER 7
Täistera kaerahelbed, peekon, kitsejuust, päikesekuivatatud tomat

MAGUS PUDER 7
Täistera kaerahelbed, maasikamoos, värsked marjad, või

KREPID 8
šokolaad, värsked marjad, mandlid, vaniljekaste

LISANDID: värske salat 3 / pošeeritud või praetud muna 1.5 / aioli 1.95 / värsked marjad 3 / avokaado 3 / spargel 2.5 / gluteenivaba sai 1

FRIIKARTULID
krõbedad friikartulid ja trühvlimajo 5

WAKE UP CALL

MIMOSA 8
värske apelsinimahl & prosecco

HUGO 11
leedriõieliköör, münt, laim & prosecco

BLOODY MARY 11
vürtsikas tomatimahl, viin, sidrun

VÄRSKELT PRESSITUD APELSINI / GREIBIMAHL 6,75

KUUMAD JOOGID

ESPRESSO	2.8
ESPRESSO DOPPIO	3.5
CAFFÈ	3
CAPPUCCINO	3.8
FLAT WHITE	4.5
CAFFÈ LATTE	4
CAPPUCCINO VIENNESE	4
MAROCCHINO	4.5
CAFFÈ AROMATTIZZATO	4.25
ICE LATTE	4.5
IRISH COFFEE	7.5
BAILEYS CAPPUCCINO	7.5
KAKAO	4.5
CHAI LATTE	4.5
KUUM ŠOKOLAAD (tume/valge/mandli/kirsi)	4.5
MATCHA	4.95

TASSITEE / KANNUTEE 2.9/5.5
ROHELINE: A la menthe, Au jasmin, Bali, Yunnan
MUST: Earl Grey
VALGE: Passion de fleurs
TAIMNE: Rooibos citrus, Carcadet passion-framboise

VIN da VINCI ristorante & cafeteria ANNO 2003

DA VINCI BRUNCH

SATURDAY & SUNDAY 10.00–14.00

CRISPY FOCACCIA 10
Bacon, fried egg, Parmesan, garlic aioli, onion jam

CRISPY FOCACCIA CAPRESE 9
Mozzarella, tomato and basil

CRISPY FOCACCIA TONNATO 13
Rocket, tuna sauce, beef, capers

CRISPY FOCACCIA MORTADELLA 12
Mortadella, burrata and pistachios

SCRAMBLED EGGS 8.5
Mushrooms, truffle pearls, cream cheese

EGG ROYALE 11.5
Brioche, avocado, asparagus, Hollandaise sauce and poached egg

ADD: bacon 2, marinated salmon 3.5, halloumi 3.5

GOAT'S CHEESE SALAD 12.5
Roasted goat's cheese, strawberries, cucumber, mixed leaves and orange

SAVOURY PORRIDGE 7
Wholegrain oats, bacon, goat's cheese, sun-dried tomato

SWEET PORRIDGE 7
Wholegrain oats, strawberry jam, fresh berries, butter

CRÊPES 8
Chocolate, fresh berries, almonds, vanilla sauce

EXTRAS: mixed leaves 3 / poached or fried egg 1.5 / aioli 1.95 / fresh berries 3 / avocado 3 / asparagus 2.5 / gluten-free bread 1

FRENCH FRIES
Crispy fries with truffle mayo 5

WAKE UP CALL

MIMOSA 8
Fresh orange juice & prosecco

HUGO 11
Elderflower liqueur, mint, lime & prosecco

BLOODY MARY 11
Spicy tomato juice, vodka, lemon

FRESHLY SQUEEZED ORANGE / GRAPEFRUIT JUICE 6,75

HOT DRINKS

ESPRESSO	2.8
ESPRESSO DOPPIO	3.5
CAFFÈ	3
CAPPUCCINO	3.8
FLAT WHITE	4.5
CAFFÈ LATTE	4
CAPPUCCINO VIENNESE	4
MAROCCHINO	4.5
CAFFÈ AROMATTIZZATO	4.25
ICED LATTE	4.5
IRISH COFFEE	7.5
BAILEYS CAPPUCCINO	7.5
COCOA	4.5
CHAI LATTE	4.5
HOT CHOCOLATE (dark/white/almond/cherry)	4.5
MATCHA	4.95

TEA CUP / POT 2.9/5.5
GREEN: A la menthe, Au jasmin, Bali, Yunnan
BLACK: Earl Grey
WHITE: Passion de fleurs
HERBAL: Rooibos citrus, Carcadet passion-framboise

VINCI da
ristorante & cafeteria
ANNO 2003