




esplanade tergesteo  
luxury retreat

## PEPITA RESTAURANT - Breakfast Room Service

 7.30 - 12.30

 Tel. 922

### Continental Breakfast

- Caffè, Tè o Cappuccino
- Pane a scelta
- Brioche a scelta
- Burro e Marmellata
- Succhi, Spremuta di arancia fresca

Extra a persona\*

### UOVA & CO.

**Uova** à la coque 5

**Uova** al piatto 8

**Omelette** naturale 8

**Omelette** farcita 10

**Uova** strapazzate 6

**Uovo alla Benedict** con salmone  
con pan brioche homemade 20

**Uovo in camicia** su letto di spinacino al burro  
con pan brioche homemade 15

### SFIZIOSITA'

**Toast** farcito prosciutto cotto e formaggio 10

**Pancake** con sciroppo d'acero 6

**French toast** con confettura di mirtilli oppure  
con fragole e mascarpone con pan brioche  
homemade 15

**French toast salato**, formaggio fresco  
spalmabile, salmone affumicato, misticanza,  
semi misti con pan brioche homemade 22

**Guacamole** 15

**Frutta esotica** 12

### CRUDITE'

**Selezione ostriche** 6 pz.

(Lambert, Tsarskaya, Kristale, Fine de Claire, Gillardeau -  
Selezione in base alla disponibilità di mercato) 48

**Selezioni di caviali Calvisius 10 gr.\***

**"Tradition":**

- Prestige 32
- Royal 44
- Elite 75
- Selezione completa (30 gr.) 138

**"Osietra":**

- Classic 38
- Royal 58
- Imperial 84
- Selezione completa (30 gr.) 160

**Caviale Beluga** 100

I caviali sono serviti con Blinis, burro di Normandia e  
panna acida

**Calice di Champagne** 18

**Pearls & Bubbles:** Calice di Champagne e 2 ostriche 30

### Breakfast Room Service


7.30-11.30 € 15 / 11.30-12.30 € 25

\*Gli extra sono da considerarsi in aggiunta al supplemento Room Service



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### BISTRO'54 - Room Service

 12.00 - 22.30

 Tel. 930

**CLUB SANDWICH:** Pancetta affumicata, filetto di pollo arrostito, pomodoro, iceberg, uovo girato, majonese, chips di patate<sup>(1,5)</sup> 28

**Spaghetti** al pomodoro 15

**Salmone** Scozia Premium affumicato *homemade* al Rum Brown, burro di Normandia, pan brioche fatto in casa<sup>(1-3-4-7-8)</sup> 28

**CHICKEN SALAD:** Insalata brasiliana, filetto di pollo arrostito, chips di bacon, parmigiano, crostini, dressing Cesare<sup>(1-7)</sup> 20

**Culatta** 24 mesi con focaccine calde e Parmigiano Reggiano 36 mesi<sup>(1-3-7)</sup> 26

**Vitello tonnato**<sup>(3,4)</sup> 20

**Tiramisù**<sup>(1,7)</sup> 9

**Macedonia** con gelato alla vaniglia<sup>(3,7)</sup> 12

**Gelato** fatto in casa<sup>(3,7)</sup> 3 per pallina

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#### BOLLICINE

Bollinger Brut Special Cuvée  
0,75cl € 140

Trento Brut M.mé DOC  
Az. Altemasi  
0,75cl € 55

Ferrari Brut DOC  
0,375cl € 37

#### VINI BIANCHI

Pinot Grigio DOC  
Az. Lis Neris (Friuli)  
0,75cl € 42

Pinot Grigio DOC  
Az. Lis Neris (Friuli)  
0,375cl € 28

Lugana i Frati DOC  
(Lombardia)  
0,375cl € 28

#### VINI ROSSI

Colli Euganei Rosso Riserva DOC  
Az. Vignalta 0,75cl 35

Valpolicella Ripasso Superiore DOC  
Az. Tommasi 0,75cl 44

Colli Euganei Rosso Riserva DOC  
Az. Vignalta 0,375cl 28

Per ulteriori proposte scaricate la nostra Wine Selection dalla sezione dedicata nel QR Code


**Supplemento Room Service**

**€ 25**



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## PEPITA RESTAURANT - Breakfast Room Service

 7.30 - 12.30

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### Continental Breakfast

- Coffee, tea or capuccino
- Bread of your choice
- Croissant of your choice
- Butter and Marmalade
- Juices, Fresh orange juices

Extras per person\*

### EGGS & CO.

**Soft-boiled** eggs 5

**Plate** eggs 8

Natural **omelette** 8

Stuffed **omelette** 10

**Scrubled** eggs 6

**Egg Benedict** with salmon and home baked Pan Brioche 20

**Poached egg** on a bed of buttered spinach with home baked Pan Brioche 15

### TASTY

**Toast** stuffed with ham and cheese 10

**Pancake** with maple syrup 6

**French toast** with blueberry jam or strawberries and mascarpone 5

**French toast** with fresh spreadable cheese, smoked salmon, mixed salad, mixed seeds 22

**Guacamole** 15

**Exotic fruits** 12

### CRUDITE'

**Oyster selection** 6 pieces

(Lambert, Tsarskaya, Kristale, Fine de Claire, Gillardeau - Selection based on market availability) 48

**Calvisius caviar selections 10 gr.\***

**"Tradition":**

- Prestige 32
- Royal 44
- Elite 75
- Complete selection (30 gr). 138

**"Osietra":**

- Classic 38
- Royal 58
- Imperial 84
- Complete selection (30 gr.) 160

**Beluga Caviar** 100

Caviars are served with blinis, Normandy butter and sour cream

**Champagne glass** 18

**Pearls & Bubbles:** Champagne glass and 2 oysters 30

### Breakfast Room Service


7.30-11.30 € 15 / 11.30-12.30 € 25

\*Extras are intended to be in addition to Room Service extra charge



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### BISTRO'54 - Room Service

 12.00 - 22.30

 Tel. 930

**CLUB SANDWICH:** Bacon, fillets roasted chicken fillet, tomato, iceberg lettuce, flipped egg, mayonnaise, chips<sup>(1,3)</sup> 28

**Spaghetti** with tomato sauce 15

**Homemade smoked Gold salmon** with Brown Rum, Normandy butter, homebaked pan brioche<sup>(1-3-4-7-8)</sup> 28

**CHICKEN SALAD:** Brazilian lettuce, grilled chicken fillet, bacon chips, parmesan, honey mustard dressing and croutons<sup>(1-7)</sup> 20

**Culatta ham** 24 months with warm flatbread and Parmigiano Reggiano 36 months<sup>(1-3-7)</sup> 26

**Tuna veal**<sup>(3,4)</sup> 20

**Tiramisù**<sup>(1,7)</sup> 9

**Fruit salad** with vanilla ice cream<sup>(3,7)</sup> 12

**Homemade Ice cream**<sup>(3,7)</sup> 3 each ball

#### SPARKLING

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0,75cl € 140

Trento Brut M.mé DOC  
Az. Altemasi  
0,75cl € 55

Ferrari Brut DOC  
0,375cl € 37

#### WHITE WINES

Pinot Grigio DOC  
Az. Lis Neris (Friuli)  
0,75cl € 42

Pinot Grigio DOC  
Az. Lis Neris (Friuli)  
0,375cl € 28

Lugana i Frati DOC  
(Lombardia)  
0,375cl € 28

#### RED WINES

Colli Euganei Rosso Riserva DOC  
Az. Vignalta 0,75cl 35

Valpolicella Ripasso Superiore DOC  
Az. Tommasi 0,75cl 44

Colli Euganei Rosso Riserva DOC  
Az. Vignalta 0,375cl 28

For further proposals, download our Wine Selection from the dedicated section in the QR Code


#### Breakfast Room Service

€ 25



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## PEPITA RESTAURANT - Breakfast Room Service

 7.30 - 12.30

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### Continental Breakfast

- Kaffee, Tee oder Capuccino
- Brot Auswahl
- Croissants
- Butter und Marmelade
- Säfte, frisch gepresster Orangensaft

Extras per person\*

### EGGS & CO.

**Weichgekochtes Ei** 5

Spiegeleier 8

**Omelette** natur 8

Gefülltes **Omelette** 10

**Rührei** 6

**Eier Benedict** mit Lachs und hausgemachtem Pan Brioche 20

**Pochiertes Ei** auf Butterspinat und hausgemachtem Pan Brioche 15

### TASTY

**Schinken-Käse Toast** 10

**Pancake** mit Ahornsirup 6

**French Toast** mit Blaubeermarmelade oder mit Erdbeeren und Mascarpone 15

**French Toast**, frischer Streichkäse, geräucherter Lachs, Blattsalat, Samen-Mix 22

**Guacamole** 15

**Exotische Früchte** 12

### CRUDITE'

**Austern Selection 6 St.**

(Lambert, Tsarskaya, Kristale, Fine de Claire, Gillardeau - Auswahl nach Marktverfügbarkeit) 48

**Calvisius-Kaviar-Selection 10 gr.\***

**"Tradition":**

- Prestige 32
- Royal 44
- Elite 75
- Komplette Auswahl (30 gr.) 138

**"Osietra":**

- Classic 38
- Royal 58
- Imperial 84
- Komplette Auswahl (30 gr.) 160

**Beluga-Kaviar** 100

Kaviar sind mit Blinis, Normandie-Butter und Sauerrahm serviert

**Glas Champagne** 18

**Pearls & Bubbles:** Glas Champagne und 2 Austern 30

### Breakfast Room Service


7.30-11.30 € 15 / 11.30-12.30 € 25

\*Extras gelten zusätzlich zum Aufpreis für den Room Service



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### BISTRO'54 - Room Service

 12.00 - 22.30

 Tel. 930

**CLUB SANDWICH:** Geräucherter Speck, Hühnerfilet, Tomaten, Salat, Flipped Egg, Mayonnaise, Chips <sup>(1,3)</sup> 28

**Spaghetti** mit Tomatensauce 15

**Homemade** geräucherter Goldlachs mit Rum Brown, Butter aus der Normandie, hausgemachtes Pan Brioche <sup>(1-3-4-7-8)</sup> 28

**CHICKEN SALAD:** Brasilianischer Salat, gegrilltes Hühnerfilet, Bacon-Chips, Parmesankäse, Honig-Senf-Dressing und Croutons <sup>(1-7)</sup> 20

**Culattaschinken** mit warmer Focaccia und Parmigiano Reggiano 36 Monate <sup>(1-3-7)</sup> 26

**Kalbsfleisch in Thunfischsauce** <sup>(3,4)</sup> 20

**Tiramisù** <sup>(1,7)</sup> 9

**Fruchtsalat** mit Vanilleeis <sup>(3,7)</sup> 12

**Hausgemachtes Eis** <sup>(3,7)</sup> 3 pro Kugel

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Valpolicella Ripasso Superiore DOC  
Az. Tommasi 0,75cl 44

Colli Euganei Rosso Riserva DOC  
Az. Vignalta 0,375cl 28

Für weitere Vorschläge downloaden Sie unsere Wein Selection aus dem QR-Code

#### Breakfast Room Service

€ 25