

MIMI BISTROT

Colazione & Brunch



Brunch

-Croissant con crema pasticcera (1,3,7), crema alle nocciole IGP Corilanga (1,3,7,8), confettura di albicocche di Costigliole (1,3,7), confettura di frutti di bosco (1,3,7) e crema al pistacchio (1,3,7,8)	1,80€
-Croissant "Fiore" con frutta fresca di stagione (1,3,7)	3,00€
-Pain au chocolat (1,3,7)	2,00€
-Veneziana (1,3,7,8)	1,80€
-Yogurt greco con granola, coulis di frutti di bosco e frutti di bosco freschi (1,7,8)	6,50€
-Yogurt greco con crema al pistacchio, granola alle mandorle e pistacchi e mela fresca (1,7,8)	6,50€
-Yogurt greco con frutta fresca e farro soffiato (1,7)	6,50€
-Pancake caldi con sciroppo d'acero e frutta (1,3,7)	6,00€
-Torte da credenza: nocciole (3), mele (1,3), crostata alla marmellata di albicocche (1,3,7) e caprese al cioccolato (3,7,8)	6,00€
-Macedonia di stagione con frutta fresca e frutti di bosco	5,50€
*aggiunta di panna montata (7)	0,50€

-Tagliere di salumi e formaggi accompagnati da marmellata del territorio (7,12)	7,00€
-Uova strapazzate con pancetta Bergamasca croccante (3)	5,00€
-Uova strapazzate con Branzi e pomodorini confit (3,7,12)	5,00€
-Uova strapazzate con salmone marinato (3,4)	6,00€
-Croissant salato farcito con vitello tonnato e insalatina croccante (1,3,7,9,10,12)	7,00€
-Croissant salato farcito con burrata, pesto di pistacchio e pomodori confit (1,3,7,8)	6,50€
-Toast con prosciutto cotto e formaggio Branzi (1,7)	4,00€
-Pala Romana con ventresca di tonno rosso, cipolla di Tropea, olive nere taggiasche, provola dolce e olio EVO (1,7,12)	7,00€
-Pala Romana con pomodorini gialli vesuviani, philadelphia, puntarelle alla crudaiola, pesto di pistacchio, basilico e olio EVO (1,4,7)	6,00€
-Avocado toast con pane di Altamura con avocado a fette e uovo all'occhio di bue (1,3,11)	7,50€

**ALLERGENI:**

1 GLUTINE	6 SOIA	11 SESAMO
2 CROSTACEI	7 LATTE e DERIVATI	12 LUPINI
3 UOVA e DERIVATI	8 FRUTTA A GUSCIO	13 MOLLUSCHI
4 PESCE	9 SEDANO	14 ANIDRIDE SOLFOROSA e SOLFITI
5 ARACHIDI e DERIVATI	10 SENAPE	



Caffetteria

Caffè espresso	1,30€
Caffè macchiato	1,40€
Decaffeinato	1,40€
Cappuccino	2,20€
Caffè d'orzo	1,80€
Caffè con gelato	3,00€
Cappuccino con latte di soia	2,40€
Marocchino	1,80€
Caffè americano	2,00€
Caffè Corilanga	3,00€
Tisane	3,50€
Thè caldo	3,50€
Cioccolata calda	4,00€
Cioccolata calda con panna	4,50€

Bibite

Thè Pesca o Limone	3,50€
Coca Cola	3,50€
Lemonsoda	3,50€
Acqua tonica	3,50€
Chinotto	3,50€
Aranciata	3,50€
Aranciata amara	3,50€
Crodino	3,50€
San Bitter	3,50€
Spremuta d'arancia	5,00€
Spremuta di pompelmo	5,00€
Succhi di frutta Bio Plose: Pera, pesca, albicocca, mirtillo, arancia, mela	3,50€

Estratti di frutta e verdura

Mix fruttato ZEN - 7€

fragola, mela, ananas e zenzero

Energia Naturale - 7€

peperone, carota, finocchio e mela

Freschezza Vitale - 7€

pompelmo, cetriolo e menta

Natura Mix - 7€

carota, mela e ananas

Gusto Verde - 6€

Sedano (9),
finocchio e
cetriolo





SWEET

MIMI BISTROT

Breakfast & Brunch



Brunch

- Croissant with custard (1,3,7), with hazelnut cream (1,3,7,8), with apricot jam (1,3,7), with wild berry jam (1,3,7) and with pistachio cream (1,3,7) 1,80€
- “Flower” croissant with custard and fresh seasonal fruit (1,3,7) 3,00€
- Pain au chocolat (1,3,7) 2,00€
- Veneziana (1,3,7,8) 1,80€
- Greek yogurt with granola, berry coulis and fresh berries (1,7,8) 6,50€
- Greek yogurt with pistachio cream, almond and pistachio granola and fresh apple (1,7,8) 6,50€
- Greek yogurt with fresh fruit and spelt flakes (1,7) 6,50€
- Hot pancakes with maple syrup (1,3,7) 6,00€
- Our cakes: hazelnut (3), apple (1,3), apricot jam tart (1,3,7) and chocolate and almond (3,7,8) 6,00€
- Fresh fruit salad and berries 5,50€
- *addition of whipped cream (7) 0,50€

- Selection of cured meats and cheeses served with local's jam (7,12) 7,00€
- Scrambled eggs with crispy bacon (3,7,12) 5,00€
- Scrambled eggs with Branzi cheese and confit cherry tomatoes (3) 5,00€
- Scrambled eggs with marinated salmon (3,4) 6,00€
- Savory croissant filled with sliced veal, tuna sauce and crunchy salad (1,3,7,9,10,12) 7,00€
- Savory croissant filled with burrata cheese, pistachio pesto and confit tomatoes (1,3,7,8) 6,50€
- Toast with cooked ham and Branzi cheese (1,7) 4,00€
- Focaccia with red tuna, Tropea onion, black olives, sweet provola and EVO oil (1,7,12) 7,00€
- Focaccia with yellow cherry tomatoes, Philadelphia cheese, raw chicory, pistachio pesto, basil and EVO oil (1,4,7) 6,00€
- Avocado toast with sliced avocado and fried egg (1,3,11) 7,50€

SAVORY



ALLERGENS:

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|---------------------------|----------------------|--------------------------------|
| 1 GLUTEN | 6 SOYA | 11 SESAME |
| 2 CRUSTACEANS | 7 MILK and DERIVATES | 12 LUPINS |
| 3 EGGS and DERIVATIVES | 8 NUTS | 13 CLAMS |
| 4 FISH | 9 CELERY | 14 SULFUR DIOXIDE and SULFITES |
| 5 PEANUTS and DERIVATIVES | 10 MUSTARD | |





Coffee & more

Espresso	1,30€
Macchiato	1,40€
Decaffeinated coffee	1,40€
Cappuccino	2,20€
Barkley coffee	1,80€
Coffee with icecream	3,00€
Cappuccino with soya milk	2,40€
Marocchino	1,80€
American coffee	2,00€
Coffee with hazelnut cream	3,00€
Hot tea	3,50€
Herbal tea	3,50€
Hot chocolate	4,00€
Hot chocolate with cream	4,50€

Cold drinks

Peach or lemon tea	3,50€
Coca Cola	3,50€
Lemonsoda	3,50€
Tonic water	3,50€
Chinotto	3,50€
Orange juice	3,50€
Bitter orange soda	3,50€
Crodino - San Bitter	3,50€
Fresh orange juice	5,00€
Fresh grapefruit juice	5,00€
Plose Organic fruit juices: Pear, peach, apricot, blueberry, orange, apple	3,50€

Extracts of fruits and vegetables

Zen fruity mix - 7€

strawberry, apple, pineapple and ginger

Natural energy - 7€

pepper, carrot, fennel and apple

Freshness of life - 7€

grapefruit, cucumber and mint

Natural mix - 7€

carrot, apple and pineapple

Green taste - 6€

celery (9), fennel
and cucumber

