

floret

NOURISHING THE MIND,
BODY & SOUL

AT PALAZZO SAN NICCOLÒ

GUACAMOLE 9

GF-VG-NF

Avocado / Pomodoro / Cipolotto / Lime / Nachos di Mais Blu
Avocado / Tomatoes / Spring Onion / Lime / Blue Corn Nachos



PATATE DOLCE 8

GF-NF-V

Patate Dolci con Maionese Sriracha
Sweet Potatoes w/ Sriracha Mayo

HALLOUMI 8

GF-NF-V

Formaggio Halloumi / Miele / Sesamo
Grilled Halloumi Cheese / Honey / Sesame

HUMMUS 9

NF-VG

Hummus / Olive Kalamata / Pita
Hummus / Kalamata Olives / Pita

THAI RED SALMON 22

NF-DF

Filetto di Salmone al Miso in crosta di Sesamo e Cocco / Riso Nero saltato in
padella con Zenzero / Bok Choy / Sedano / Patate Dolci / Edamame
e Curry Rosso Thai

Salmon Fillet in Miso marinate with Sesame & Coconut Crust / Black Rice stirfry
with Ginger / Bok Choy / Celery / Sweet Potatoes / Edamame / Thai Red Curry

BRANZINO 20

GF-NF

Filetto di Branzino / Patate al Cartoccio / Sour Cream / Erbe fresche / Piselli
Seabass fillet / Oven roasted Jacket Potato / Sour Cream / Fresh Herbs / Peas

PROTEIN TABBOULEH 18

NF

Hummus di Piselli & Menta / Tabbouleh con Melograno / Pollo speziato con
Yogurt & Spezie Armene / Olive Kalamata / Pita

Pea-Mint Hummus / Pomegranate Tabbouleh / Armenian marinated Chicken
Kalamata Olives / Pita

AMBER LEAVES 16

GF-LF

Zucca speziata / Quinoa / Radicchio / Spinaci / Rucola / Pere / Parmigiano
Noci / Vinaigrette all'Acero

Autumnal spiced Pumpkin / Quinoa / Red Chicory / Spinach / Rucola / Pears
Parmesan / Walnuts / Maple Vinaigrette

ALWAYS A GOOD IDEA.



HALLOUMI MUSHROOM BREAD 15

NF-V

Funghi, Cavolo Nero & Porro saltato con Salsa al Vino Bianco
Formaggio Halloumi / Melograno / Pane Integrale
Mushrooms, Kale & Leek in White Wine Sauce / Halloumi Cheese
Pomegranate / Sourdough Bread

PASTRAMI BURGER 18

NF

Pastrami / Emmentaler / Senape Dijon / Cavolo Rosso sautée / Seeded Bun
Pastrami / Swiss Cheese / Dijon Mustard / Sauteed Red Cabbage / Panino ai Semi

floret CHEESECAKE 8

La nostra classica Cheesecake allo Yogurt Greco a base di Cocco & Anacardi
scegli tra:
Pere alla Cannella
Frutti di Bosco

DOLCE.

Our classic Greek Yogurt Cheesecake with a Coconut & Cashew Base
choose between:
Forest Berries
Cinnamon Pears & Chocolate

GF-V

NF - nut free/senza noci, DF - dairy free/senza lattosio, VG - vegan,
V - vegetarian, GF - gluten-free/senza glutine

*A seconda della disponibilità, questo prodotto potrebbe essere scongelato.
Per allergie e intolleranze alimentari rivolgersi al nostro personale.
*Depending on availability, this product could be defrosted.
For allergies and food intolerances please refer to our staff.

2,50€ Coperto / Cover Charge

COLD-PRESSED JUICES.

250ml 6.00 | 500ml 9.00

DETOX

Ananas / Mela verde / Spinaci / Sedano / Cetrioli
Pineapple / Green Apple / Spinach / Celery / Cucumber

ENERGY

Mela / Limone / Zenzero
Apple / Lemon / Ginger

VITAMINA

Carote / Finocchio / Mela / Curcuma fresca / Pepe Nero
Carrots / Fennel / Apple / Fresh Turmeric / Black Pepper



LIMONATA 5

Menta / Lime / Miele / Acqua Frizzante
Mint / Lime / Honey / Sparkling Water

COCONUT WATER 7

Michelberger Fountain of Youth 520ml

GALVANINA ICED TEA 4.5

Pesca o Limone
Peach or Lemon

GALVANINA COLA 4.5

Organic Cola

NOAM BEER 7

natural, unfiltered lager

ACQUA / WATER 3

BOUCHE ORGANIC KOMBUCHA 7

EARLY BIRD

Fermented Infusion of Sencha, Darjeeling Tea,
Bergamot Oil

HYBISKUS

Fermented infusion of Jasmine, Orange, Hibiscus
Blossom

LEMONDROP

Fermented Infusion of Sencha and Assam Tea

REFRESHMENTS.



BOTANICAL COCKTAILS

Botanical Bloom Fizz

Whiskey Infuso con Mele & Fichi / Zucchero di Canna / Bitter all'Arancia / Soda
Whiskey Infused with Apples & Figs / Brown Sugar / Orange Bitters / Soda

Green Tea Serenity

Vodka infusa al Tè di Gelsomino / Matcha / Succo di Limone / Simple Syrup
Vodka infused with Jasmin Green / Matcha / Lemon Juice / Simple Syrup

Whispering Lavender

Tequila infusa con Lavanda & Peperoncino / Cointreau / Lime / Spremuta d'Arancia
Tequila infused with Lavender and Chilli / Cointreau / Lime / Fresh Orange Juice

Berry Mule

Gin infuso con Frutti di Bosco, Passionfruit e Cannella / Lime / Ginger Beer
Gin infused with Berries, Passionfruit, and Cinnamon / Lime / Ginger Beer

***INTERNATIONAL COCKTAILS ON REQUEST 12,-**



Bollicine & Rosato

PROSECCO 7 | 32

ROSATO 8 | 35

FRANCIACORTA | 45

VEUVE CLIQUOT BRUT | 160

Vino Bianco

SAUVIGNON 8 | 35

VERMENTINO 8 | 35

RIBOLLA GIALLA 8 | 35

Vino Rosso

SANGIOVESE 7 | 32

CILIEGIOLO 8 | 35