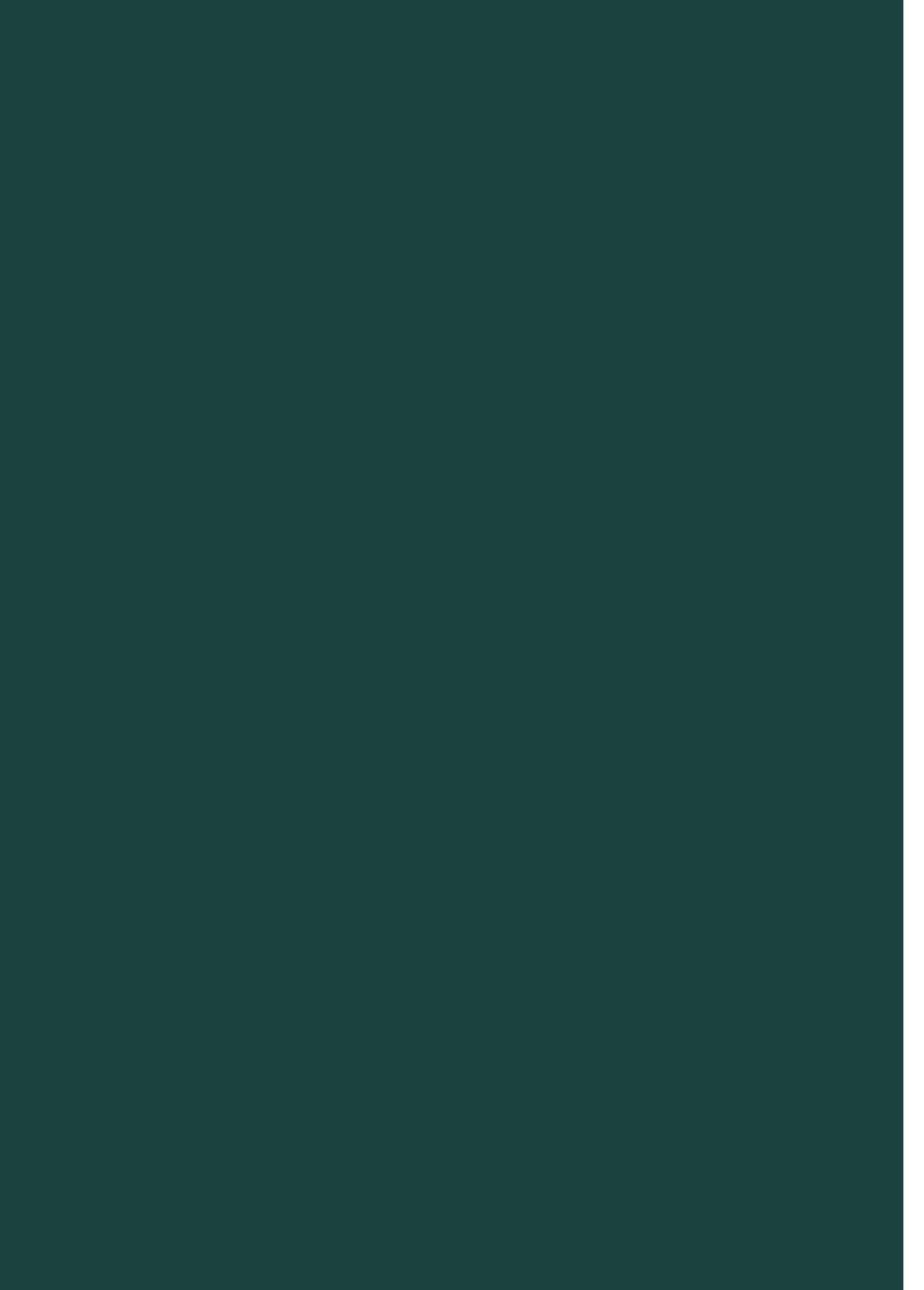


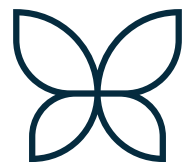
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# CAFÉ CONTINENTALE

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Restaurant . Trieste





# Lunch Menù

# Pasta & Salad\*

Gnocchetti di Ricotta, Pachino giallo & Basilico

House made Ricotta "Gnocchetti", yellow Cherry Tomatoes & Basil



€ 16

Paccheri al Pomodoro fresco, Stracciatella di Burrata & Basilico

"Paccheri" in fresh Tomato, Burrata Stracciatella & Basil



€ 18

Burrata, Insalata di Peperoni della Provenza, Uva sultanina, Pesto di Basilico, Polvere di olive Kalamata

Burrata, Provence Pepper Salad, Sultanas, Basil pesto, Kalamata Olive dus



€ 16

€ 15

Misticanza, Barbabietola arrosto, Formaggio Feta, Olive taggiasche & Quinoa bianca

Mixed Salad, roasted Beetroot, Feta Cheese, "Taggiasca" Olives & White Quinoa



\* Pasta Gluten-Free disponibile

\* Gluten-Free Pasta available

# Say Vegan

Lollipop di Verdure, Menta e Piselli, curry masala & falafel di ceci

Vegetable, Mint & Pea Lollipop, Curry Masala & Chickpea Falafel



€ 14

# Classico

Tagliere di Salumi & Formaggi, cestino di Pane

Charcuterie & Cheese Platter, Bread basket



€ 14

€ 14

# Summer 2024

Gamberi in Pasta Fillo, mini Spiedini di Pollo Teriyaki, Alici gratinate

Shrimps in Phyllo Pastry, mini Teriyaki Chicken skewers, gratin Anchovies



€ 20

# Via San Nicolò

Pinsa Romana, Salmone affumicato Lachshaus Riga, Stracciatella di Burrata & Soncino

Pinsa Romana, Lachshaus Riga smoked Salmon, Burrata Stracciatella & "Soncino Salad"



# Sweet

Crème brûlée

€ 8

Crème brûlée



€ 8

Millefoglie, Crema Chantilly & Frutti di bosco

Millefeuille, Chantilly Cream & Berries selection



€ 10

Tiramisù alla Moka

Moka Tiramisù



€ 6

Fragole marinate & Sorbetto al Limone

Marinated Strawberries & Lemon Sorbet



€ 3\*

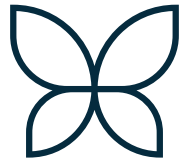
Selezione di Gelati artigianali

Artisanal Ice Cream selection

\* per pallina

\* each spoon





# Dinner Menù

# Entree

Carpaccio di Filetto Angus, Rucola, Funghi freschi, Olio Extra Vergine Solivo, Succo di Limone organico € 22  
Angus Fillet "Carpaccio", Rocket salad, fresh Mushrooms, "Solivo" Extra Virgin olive oil, Organic Lemon Juice

€ 24

Tartare di Tonno Pinna Rossa Sicilia, Olio Extra Vergine Laudato, Lime, Dadotalata di Avocado € 18  
Sicilian Red fin Tuna Tartare, "Laudato" Extra Virgin Olive Oil, Lime & Avocado Brunoise

Calamaretti Spillo appena scottati, Soncino, Pinoli tostati & Datterini € 16  
Freshly Seared baby Calamari, "Soncino" salad, toasted Pine nuts & Cherry tomatoes



Burrata con Insalata di Peperoni della Provenza, Uva sultanina, Pesto di Basilico, Polvere di Olive Kalamata € 15  
Burrata Provence Pepper Salad, Sultanas, Basil Pesto, Kalamata Olive dust



Say Summer: € 16  
Misticanza, Barbabietola arrosto, Formaggio Feta, Olive Taggiasche & Quinoa bianca  
Mixed Salad, roasted Beetroot, Feta Cheese, "Taggiasca" Olives & white Quinoa



€ 28

# Paste\*

Gnocchetti di Ricotta con Pachino giallo & Basilico € 18  
House made Ricotta "Gnocchetti", yellow Cherry tomatoes & Basil



Tagliolini al servito nel Castelmagno € 21  
"Tagliolini" served in "Castelmagno" Cheese wheel



€ 22

## **Selezione Pasta Tirrenia Frescobaldi**

*Pasta Tirrenia Frescobaldi selection*

Paccheri al Pomodoro fresco, Stracciatella di Burrata & Basilico  
"Paccheri" in fresh Tomato, Burrata Stracciatella & Basil



Fusilloni con Ragù di Ricciola & Zucchine, Spolverata di Limone bio  
"Fusilloni", Amberjack & Courgette Ragù, organic Lemon Dust



Spaghettoni al Gambero rosso, Pachino, Basilico & il suo Brodo  
"Spaghettoni", red Prawn & Cherry Tomatoes Sauce, fresh Basil & Prawns Bisque



\* Pasta Gluten-Free disponibile

\* Gluten-Free Pasta available

# Main Course

Ricciola cotta in pentola, Erbe saltate, Salsa al Limone & Capperi di Pantelleria € 28  
Pan fried Amberjack, sautéed Herbs, Lemon Sauce & "Pantelleria" Capers



Chateaubriand, Angus neozelandese, Patata Croccante, Erbe saltate & salsa Bernese € 35  
New Zealand Angus Chateaubriand, Crispy Potato, sautéed herbs & Béarnaise sauce



Lombo di Agnello cotto a bassa temperatura, Purea di Piselli, Pavé di Verdura € 28  
Sous vide Lamb Loin, Pea Puree & Vegetable Pavé



PDG

Pesce del giorno, cotto al forno, al sale & acqua pazza € 16  
Fish of the Day, baked in the oven, salt crust & "acqua pazza"



"Pan brioche" croccante di Patate, Salsa al Parmigiano  
Crispy Potatoes brioche & Parmesan Sauce



€ 8

# Sweet

Crème brûlée € 8  
Crème brûlée



€ 10

Millefoglie, Crema Chantilly & Frutti di bosco € 6  
Millefeuille, Chantilly Cream & Berries selection



Tiramisù alla Moka € 3\*  
Moka Tiramisù



Fragole marinate & Sorbetto al Limone  
Marinated Strawberries & Lemon Sorbet



Selezione di Gelati artigianali  
Artisanal Ice Cream selection

\* per pallina














\* each spoon





# Allergeni e caratteristiche

## Allergens and characteristics

-  **Latte e derivati**  
Milk and products thereof
-  **Cereali contenenti GLUTINE e derivati**  
Cereals containing GLUTEN and products thereof
-  **Crostacei e derivati**  
Crustaceans and products thereof
-  **Uova e derivati**  
Eggs and products thereof
-  **Pesce e derivati**  
Fish and products thereof
-  **Piccante**  
Spicy
-  **Soia e derivati**  
Soybeans and product thereof
-  **Frutta a guscio**  
Nuts namely: hazelnuts, almond, pistachio, nuts
-  **Sedano e derivati**  
Celery and products thereof
-  **Senape e derivati**  
Mustard and products thereof
-  **Sesamo e derivati**  
Sesame seeds and products thereof
-  **Vegetariano**  
Vegetarian
-  **Surgelati**  
Frozen foods

Gli alimenti che causano allergie o intolleranze contenuti nelle pietanze del menù sono indicati a fianco di ciascun piatto per mezzo dei bollini. A seconda delle stagioni, alcuni prodotti potrebbero essere surgelati o freschi congelati. Il nostro personale è a Vostra disposizione per assistervi nella scelta dei cibi.

*Foods that cause allergies or intolerances contained in the dishes on the menu are shown next to each plate by means stickers. Depending on the season, some products may be frozen or fresh frozen. Our staff is at your disposal to assist you in the selection of foods.*

Feel you belong.

The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry, no matter how small, should be recorded to ensure the integrity of the financial data. This includes not only sales and purchases but also expenses and income. The document provides a detailed list of items that should be tracked, such as inventory levels, accounts payable, and accounts receivable. It also outlines the procedures for recording these transactions, including the use of double-entry bookkeeping to ensure that the books are balanced.

The second part of the document focuses on the analysis of the financial data. It explains how to calculate key financial ratios and metrics, such as the gross profit margin, operating profit margin, and return on investment. These metrics are used to evaluate the company's performance and identify areas for improvement. The document also discusses the importance of comparing the company's performance to industry benchmarks and competitors. This helps to provide context and identify trends in the market.

The final part of the document covers the preparation of financial statements. It provides a step-by-step guide to creating the income statement, balance sheet, and cash flow statement. It also discusses the importance of auditing the financial statements to ensure their accuracy and reliability. The document concludes by emphasizing the role of financial reporting in decision-making and the overall success of the business.



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THE BEGIN HOTELS

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