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# 15

BREAKFAST  
MENU

## BREAKFAST BUFFET MENU

## DAIRY

Homemade yoghurt.....	25
Granola with yoghurt and seeds.....	35
Chia seeds in soy milk with berries.....	70

## PASTRY

Homemade cake with seasonal fruits.....	20
Seasonal fresh fruit tart.....	20
Financier.....	25
Croissant.....	15
Baked apple with ricotta cheese.....	45

## PORRIDGE

on water/on milk

Oatmeal porridge with dried fruits.....	35 / 40
Wheat porridge with fresh fruits.....	45 / 50
Rice porridge with pumpkin.....	40 / 45
Buckwheat porridge with pistachio.....	40 / 45

## EGG DISHES

Fried quail eggs.....	70
Benedict eggs with bacon/salmon.....	80
Florentine eggs with spinach.....	60
Croissant with scrambled eggs and salmon.....	95
Egg white omelette with seasonal fruits.....	80
Shakshuka with tomatoes and bell pepper.....	70
Avocado toast with poached egg and bean sprouts.....	85

## BREAKFAST A LA CARTE MENU

## PANCAKES

Wheat/buckwheat flour pancakes with agave syrup.....	45
Crepe Suzette with vanilla ice cream and strawberry sauce.....	45
Cheese pancake with ricotta and wheat/rice flour.....	45
American pancakes on wheat/whole grain flour with maple syrup.....	45

## FRESH JUICES

Energising "Ruby" with beetroot, berries and ginger.....	30
Anti-inflammatory "Gold" with carrot, apple and turmeric.....	30
Refreshing "Green" with green apple and celery.....	30
Anti-age "Pearl Balance" with celery root and pear.....	30
Immune "Yellow" with lemon and ginger.....	30

## HOT DRINKS

Espresso.....	25
Americano.....	25
Cappucino.....	35
Latte.....	35
Vegetal milk (almond, coconut or soya).....	40
Tea.....	25

If you have any dietary restrictions or you are allergic to certain products, tell your waiter about it.