



BREAKFAST MENU

Jam & preserves

Variety of breads basket

Fruit yakitori (skewers) & fruit platter

Breakfast trifles (honeyed yoghurt, muesli..)

Selections of Croissants, Danish pastry and more

Eggs to order (scrambled eggs, poached eggs, omelette etc)

Crispy bacon, chorizo, grilled tomato & wilted spinach w/ roasted mushrooms

Homemade fermented buckwheat & chia pancakes

Smoked salmon platter

Green garden salad, steamed green veggies in butter /ghee

Spanish frittata served with tomato chutney

Homemade banana pancakes w/ maple syrup or chocolate sauce

ALA CARTE OPTIONS

Homemade muesli served on a fruit salad and yoghurt with local honey and pistachio

Sourdough fruit bread served w/ organic butter and organic fruit of the forest jam

Shakshuka (middle eastern egg dish) in pita bread served with fresh Israeli salad

Lemongrass and ginger infused fruit salad

Crepes w/ warm fruit compote

Low-fat banana loaf with maple ricotta and fresh fruit

Gluten free veg quiche with green leaves

Corn and polenta pancakes w/ tomatoes and green olives, salsa

Chipolatas chorizo with cheese and jalapeno quesadillas

Variety of dips with Turkish bread

Spinach & fetta pumpkin ricotta triangles served with corn and tomato relish

