

List of Allergens

1. CEREALS CONTAINING GLUTEN

2. CRUSTACEANS

3. EGGS

4. FISH

5. PEANUTS

6. SOYBEANS

7. MILK

8. NUTS

9. CELERY

10. MUSTARD

11. SESAME SEEDS

12. SULPHUR DIOXIDE & SULPHITES

13. LUPIN

14. MOLLUSCS

(V) Vegetarian Dish - (VG) Vegan Dish

All prices are inclusive of VAT and Service

Dear Guest,

the above numbers (from 1 to 14) are used to highlight dishes containing allergens as ingredients.

Please note that each dish in this menu shows allergy information based on the corresponding numbers from 1 to 14.

If you have any dietary requirements or are concerned about food allergies, kindly ask one of our team members for assistance when selecting menu items.

Thanks



Breakfast Menu A' la Carte

Caffè espresso (Allerg. 7-V)	3	Teas / Herbal Teas	5
Double Espresso (Allerg. 7-V)	5	Chocolate (Allerg. 7-8-V)	5
Cappuccino / Caffelatte (Allerg. 7-V)	4	Pearl Barley (Allerg. 1-7-V)	4
Decaffeinated Coffee (Allerg. 7-V)	4	Milk (Allerg. 7-V)	3
American Coffee: with milk or cream (Allerg. 7-V)			4
Fried eggs Sunny side up / Over easy (Allerg. 3-V)			10
Boiled egg – minutes... (Allerg. 3-V)			7
Poached egg (Allerg. 3-12-V)			9
Scrambled eggs (Allerg. 3-7-V)			10
Egg Benedict (Allerg. 1-3-7-10-12)			12
White Omelets (Allerg. 3-V)			9
Omelets served with:			
Ham / Cheese / Vegetables (Allerg. 3-7-9)			12
Parma ham			14
Cold cuts assortments (Allerg. 7)			14
Pan Cake with:			
Maple syrup / Wild berries / Chocolate cream (Allerg. 1-3-7-8-V)			9
Waffles (Allerg. 1-3-7-V)			9
French Toast (Allerg. 1-3-7-V)			9
Wild berries (V-VG)			12
Seasonal Fruit plate (V-VG)			12
Fresh Fruit Juices & Fresh Fruit or Vegetables Spun (7-V-VG)			9
Golden Milk (Allerg. 3-V)			10

American Breakfast

CEREALS (Allerg. 1-5-8-V)

Assortment of Cereals – Corn Flakes / All Bran / Rice / Granola
Muesli

Jams / Marmalades / Hazelnut cream
Selection of Honeys

PASTRY AND BREAD (Allerg. 1-3-5-7-8-V)

Croissant / Danish pastry / Pan Chocolate / Muffins
Loaf bread / Rolls / Crackers / Toast e whole meal Toast

MILK (Allerg. 7-V)

Whole /Light / Rice / Almod (Allerg. 8-V)

YOGURT (Allerg. 7-V)

Whole / Skimmed / Light / With Fruit

COLD CUTS & SMOKED (Allerg. 4-7-12)

Traditional Cold Cuts

Smoked Fish: salmon / Swordfish / Tuna

CHEESES (Allerg. 7-V)

Local cheese with fruit compotes: Ricotta cheese / Soft Cheese

EGGS (Allerg. 3)

Scrambled (Allerg. 3-7-V) and hard – boiled eggs

Served with: bacon / Sausages / Mushrooms / Cherry Tomatoes

VEGETABLES (9-V-VG)

Fresh seasonal Vegetables

FRUIT (V-VG)

Assortment of seasonal Fruit

DRAY FRUIT: (Allerg. 5-8-11-V-VG)

Walnuts / Almonds / Hazelnuts / Plums / Dates / Figs

SEEDS (Allerg. 5-11-V-VG)

Sunflower / Poppy / Flax / Sesame / Pumpkin

JUICES (V-VG)

Orange juice and Grapefruit juice

GLUTEN FREE CORNER (1-3-5-7-8-V)

Bread selection / Pastry / Cereals

Price per person: 30 € service and VAT included

Continental Breakfast

Cafeteria

(7-V)

Orange or Grapefruit Juice

(V-VG)

Jams / Marmalade (V-VG) / Hazelnut cream (7-8-V)

Butter and Honey (7-V)

Croissant / Danish pastry / Pan Chocolate

(Allerg. 1-3-5-7-8-V)

Yogurt

(Allerg. 7-V)

Whole / Skimmed / Light / With Fruit

Toast e Whole meal Toast

(Allerg. 1-7-8-V)

Price per person: 15 € Service and VAT included