

BREAKFAST

HEALTHY START



AVOCADO AND KALE SMOOTHIE BOWL ^(G) ^(L)

Kale leaves, almond milk, banana, avocado, agave syrup, raspberries, kiwi, chia seeds

BERRIES SMOOTHIE BOWL ^(L)

Mixed berries, almond milk, vanilla protein powder, chia seeds, coconut flakes, toasted almonds

PINEAPPLE SMOOTHIE BOWL ^(L)

Pineapple, coconut water, organic honey, blueberry, sunflower seeds, puffed whole grains

PEAR & YOGHURT ^(G)

Greek yoghurt, pear, pistachio crumble, strawberries, thyme honey

SPRING BREAKFAST SALAD ^(G)

Sautéed halloumi, medium boiled egg, beets, zucchini, avocado, baby kale, almond hummus

ARTISANAL CHEESE PLATE

Farm cheese selection, orange compote, nuts (*aged cow cheese, goat soft cheese, sheep cheese*)

SAVORY

SALMON BENEDICT

Poached eggs, smoked salmon, toasted rye bread, dark brown hollandaise sauce, wilted spinach, pumpkin seeds

SCRAMBLED EGGS ^(G)

Fluffy scrambled eggs, chives, crispy pancetta

MEDITERRANEAN EGG WHITE OMELET

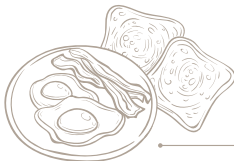
Marinated olives, spinach, roasted tomatoes, feta cheese, pistachio

SUNNY-SIDE UP EGGS

Fried eggs, corn tortillas, avocado, grilled chorizo, sour cream

CROQUE MADAME SANDWICH

Brioche bread, béchamel sauce, melted cheese, turkey ham, fried egg



SWEET

DANISH WAFFLES

Seasoned with cardamom and ginger, fresh oranges, powdered sugar

7

BUTTERMILK PANCAKES

Seasoned with seasonal berries, whipped butter, maple syrup

7.5

FRENCH TOAST

Classic country bread, vanilla custard cream, seasonal berries

9

FRUIT PLATTER

Sliced seasonal fruit with mixed nuts

10

