

Our full Breakfast Table

@ 18€ / adult _ 12€ / kids under 8 y.o.

- Fresh water infused with a hint of Mint & Lemon
 - Assortment of Teas and Coffees
 - Fresh & local Fruit salad of the day (*different every day*)
 - Assortment of House Granola & quality Cereals
 - Greek Yoghurt
 - Cow's milk and/or Vegetarian milks
 - Assortment of Breads *Home-made & Organic Sourdough* from « **La Paneteca** »
 - Assortment of Organic Jams, Honey, Choco & Nut Spreads
 - Platter of local & Spanish Cheeses and Jamón (*cured Ham*)
 - Freshly Peeled Tomatoes, *Organic extra virgin Olive Oil*, Herbs from the Garden
 - A preparation with fresh Avocadoes (*different every day*)
 - 1 free-range Egg preparation per day (*different every day*) *(see below)
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- Poached Eggs, *Italian style*, freshly diced Tomatoes, baby Herbs, Parmesan
 - Scramble Eggs, *roasted Mushrooms*, oven-dried Tomatoes and fresh Herbs
 - Tamagoyaki, *japanese style rolled fluffy omelette*
 - Egg Salad, *caramelised onions* , home-made EVOO Mayo & Herbs
 - Chakchouka, *baked Egg*, Avocado, Tomato Salsa
 - Frittata, *with sun-dried Tomatoes*, fresh Goat Cheese and Basil
 - Soft boiled quail eggs, *fresh Herbs*, extra-virgin Olive Oil
 - ...

Extra Options - Breakfast

- House-made « Dips » (Hummus, Artichoke Caviar, Beetroot, Cashew, Horseradish Mousse ...)

Extra charge @ 12€ / type (+6 serves)

- Assortment of Jamón Iberico

3 types of Jamón from different regions, races and cuts. Served with Tomato Pulp, organic extra virgin Olive Oil and Capers berries

Extra charge @ 26€ / platter (4-6 persons)

- Croissants, Danishes and Pastries organic from « La Paneteca » artisan Bakery

Extra charge @ 4€ / each

- House-made Banana Bread with / without dark Chocolate flakes

Extra charge @ 14€ / loaf (+ 12 thick slices)

- House « French Toasts », real Maple syrup and fresh seasonal fruits

Extra charge @ 16€ / serve (4 thick slices)

- « Soufflé » Pancakes » real Maple syrup and fresh seasonal fruits

Extra charge @ 16€ / serve (4 Pancakes)

- House-made Mini-Muffins (Dark Choco, Blueberries, Raspberries, Banana-Choco ...etc)

Extra charge @ 14€ / 6 muffins

- « Verrines », shots of greek Yoghurt, House Granola maison, Berry Compote, fresh Fruits

Extra charge @ 21€ / 6 Verrines

- 100% pure fruit Juice, flavor of your choice

Extra charge @ 5€ / 1l Bottle

Organic available @ 9€ / bottle

- Freshly made Smoothies 100% pure fruits (all combinations possible, seasons permits)

Extra charge @ 4€ / serve (200ml)

Extra Options - Brunch

- Artisanal smoked Salmon, Side of Horseradish cream, pink Pepper, fresh Herbs

Extra charge @ 7€ / person

- Platter of Buffalo Mozzarella and Heirloom Tomatoes

Freshly peeled and marinated Tomatoes, Organic extra Virgin Olive Oil, Aged Balsamic, fresh Herbs

Extra charge @ 6€ / person

- Large Platter of grilled and marinated Vegetables, and assorted Dips

Per example : Oven-dried Tomatoes, semi-dried Cherry Tomatoes, seared Artichoke Hearts, grilled Zucchini with Rosemary and Chili, Spice marinated Aubergines, Chargrilled sweet Peppers, marinated Olives, Artichoke « Caviar », sun-dried Tomato Tapenade, Romesco, Houmous, Baba Ganoush ...etc

Extra charge @ 14€ / platter (4-6 persons)

- Assortment of Jamón Iberico

3 types of Jamón from different regions, races and cuts. Served with Tomato Pulp, organic extra virgin Olive Oil and Caper berries

Extra charge @ 26€ / platter (4-6 persons)

- Mini Quiches in puff Pastry – flavor of your choice

Per example : Zucchini, Cherry Tomatoes, Goat cheese and Rosemary. Pancetta, Mushroom and Cheddar...etc

Extra charge @ 12€ / 6 mini-quiches

- House-made Focaccine bread – flavor of your choice

Thick dough mini- Pizza with Toppings like Buffalo Mozzarella, Jamón, fresh Tomatoes, grilled vegetables, Olives ...etc

Extra charge @ 14€ / 6 Focaccines

- Tortilla Española – flavor of your choice

Oven baked, potato layered Omelette topped with extra ingredients of your choice.

Extra charge @ 22€ / 1 grande Tortilla (8-10 personnes)

- Giant Chakchouka

Oven-baked dish with a slow cooked spiced Tomato and Pepper sauce, topped with free-range Eggs and Avocados

Extra charge @ 20€ / 1 Large Chakchouka (6-8 personnes)