



THANK YOU

BREAKFAST MENU

BAKERY BASKET

Butter croissants, a selection of white and rye breads, homemade cake, energy bars, butter, Greek honey and marmalade
*Gluten free options available

PIE OF THE DAY

THE JUICE CORNER

Freshly squeezed
Orange juice
Vitamin boost: orange, green apple, banana, strawberry, blueberry
Detox: apple, pineapple, ginger, avocado, spinach

ENERGY SHOTS

Ginger shot: lemon, ginger, honey (Vit. C & Zinc)
Chilli shot: mango, chilli, lime (Vit. B12 & C)
Turmeric shot: orange, ginger, turmeric (Vit. D3 & C)

CEREALS

Corn flakes / choco flakes / granola / All Bran / oats
*Gluten free options available

MAKE YOUR GREEK YOGURT

Granola / fresh fruits / honey / walnuts / Greek tahini / Nutella
*Full fat / 2%

HEALTHY CHOICES

Quinoa Bowl

With quinoa, flaxseed, turmeric, cucumber, tomato, avocado and poached egg

Avocado Toast

Choice of salmon OR boiled egg

Harvest Vegetables

With asparagus, cherry tomatoes, mushrooms, sweet potato, baby spinach, Katiki Domokou creamy cheese, dried plums, carob rusks and pumpkin seeds

Overnight Wellness Pot

Overnight oats with mixed seeds, thyme honey and a seasonal touch

Açaí bowl

With walnuts, berries and chia seeds

Please inform us of any allergies or intolerances you may have.
The EU Food Allergen list is available to all guests:
(1) Lactose, (2) Eggs, (3) Nuts, (4) Peanuts, (5) Soy, (6) Molluscs, (7) Crustaceans, (8) Sesame, (9) Sulphur dioxide and sulphites, (10) Cereals containing gluten, (11) Mustard, (12) Lupin, (13) Celery, (14) Fish.
The oil used on salads is olive oil. Sunflower seed oil is used for frying.
Responsible for implementation of statutory regulations: Vasilis Lagios.

THE EGGS

Cooked to Your Preference

Fried eggs
Poached eggs
Boiled eggs, cooked to your preferred time (4 | 6 | 8 min)
Scrambled eggs
Omelette

Accompany Your Eggs with:

Protein Selection

Bacon / smoked salmon / turkey / pastrami / frankfurter sausage

Vegetables Selection

Mushrooms / asparagus / cherry tomatoes / peppers / onion / baby spinach

Greek & International Cheeses

Feta / graviera from Naxos / Tsalafouti (Greek soft cheese) / cottage / Philadelphia creamy cheese / smoked Metsovone

SIGNATURE BREAKFAST DISHES

Kagianas

Greek style scrambled eggs with tomato, feta cheese, pork salami from Lefkada and toasted bread

Croque Madame

Fried egg on toasted bread, ham, cheese and béchamel sauce

Eggs Florentine

Poached eggs with sautéed spinach and hollandaise sauce

Our Benedict Toast

Poached eggs on toasted bread with asparagus and hollandaise sauce. Choice of prosciutto from Evrytania OR smoked salmon.

Our Pastrami Toast

With truffle, Graviera cheese, caramelized onion and arugula

DESSERTS

Crepes

Banana / Nutella / hazelnut / white Nutella / Oreo cookies

Pancakes

Red fruits / banana / maple syrup / Nutella

Seasonal fruits

Tsoureki French Toast

Greek sweet bread flavoured with masticha of Chios island

Dessert of the day