

GOURMET BREAKFAST

BEVERAGES

COFFEE, ESPRESSO, CAPPUCCINO, CAFFÈ LATTE, DECAF COFFEE, HOT CHOCOLATE, COCOA, TEA, JUICE

FRESHLY SQUEEZED JUICE
ORANGE / GRAPEFRUIT / APPLE / CARROT

RUGGERI QUARTESE PROSECCO

BREAKFAST MENU

PREPARATION TIME—UP TO 20 MIN

EGG DISHES

EGGS BENEDICT,
BOILED EGGS, SUNNY-SIDE UP EGGS,
OMELETTE WITH PARMESAN / MUSHROOMS /
SMOKED SCOTTISH SALMON

ENGLISH BREAKFAST

TWO FREE-RANGE EGGS, BACON, PORK SAUSAGE, TOMATO, MUSHROOMS, AND TOAST

SWEET FRENCH CRÊPES

WITH SEASONAL BERRIES / CRÈME FOUETTÉE /

JAM / MAPLE SYRUP /

CARAMEL, BANANA AND ICE CREAM

SAVOURY PANCAKES

FILLED WITH EMMENTAL / PROSCIUTTO

COTTAGE-CHEESE PATTIES

WITH SOUR CREAM / JAM / HONEY

PORRIDGE

OATMEAL / RICE / BUCKWHEAT / SEMOLINA

MADE WITH MILK OR WATER

COLD AND HOT BREAKFAST BUFFET WITH SEASONAL AND LOCAL PRODUCTS

GOURMET BREAKFAST MENU PRICE € 35.00 /PER PERSON