Posif Giannitsopoulos

# BREAKFAST ALA CART MENU

## EGGS

EGGS (ANY STYLE) OVEN BAKED OMELETTES, FRIED, SCRAMBLED, POACHED, BOILED ON THE SIDE: BACON OR GREEK SAUSAGES

"STRAPATSADA"/ TRADITIONAL GREEK EGGS SCRABBLED WITH FETA AND TOMATO

BENEDIC EGGS/ SAUTEED SPINACH, CRISPY BRESAOLA, MUSHROOMS & GREENS FROM THE GARDEN

ROYAL BENEDIC EGGS/ ASPARAGUS, SALMON, CITRUS HOLLANDAISE, KALE

AVOCADO POACHED EGG/ AVOCADO HASS, EGG POACHED, CHILI PEPPER, LIME JUICE, GRAVIERA & ROASTED BREAD

FITNESS WHITE OMELETTE/ QUINOA, VEGETABLES, BROCCOLI & TURKEY

ENERGY OMELETTE/ JAM, PEPPERS, MUSHROOMS, TOMATOES & GOUDA CHEESE

FRIED EGGS ENGLISH STYLE/ SAUSAGE, MUSHROOMS, TOMATOES, BABY POTATOES

AND MORE....

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#### SIDES

BAKED BEANS/ WITH CHIPS OF CELERY AND OLIVE OIL

BIO BAKED TOMATOES WITH FETA CHEESE

BABY POTATOES WITH BACON & CHEDDAR

BAKED FOREST MUSHROOMS WITH THYME,
PARMESAN FLAKES & POMEGRANADE
VINEGAR

GREEK TRADITIONAL SAUSAGE

COLD CUTS & CHEESES

SEASONAL FRUITS SALAD/ WHEAT/ ALMOND & MINT

### PANCAKES & FRENCH TOAST

FRENCH TOAST/ MAPPLE SYRUP,
CARDAMON, ORANGE MARMALADE, CREAM
ANGLAISE & FRESH SEASONAL FRUITS

CREPES/ PEANUT BUTTER, FOREST FRUIT MARMALADE, STRAWBERRIES & BITTER CHOCOLATE

PANCAKES WITH CHOCOLATE PRALINE,
BANANA, CARAMELIZED NUTS,
MASCARPONE & BLUEBERRIES

PANCAKES/ LEMON CURD, GINGER, YOGURT CREME, COCONUT, CRAMBLE

AND MORE...

Tip: The above menus are indicative. These dishes can be adapted, based on your particular preferences, to create a bespoke menu just for you

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# BREAKFAST ALA CART MENU

#### BEVERAGES

FILTERED AND GREEK COFFEE

ASSORTED TEAS
FRESH SMOOTHIES OF THE DAY
MILK: SOY MILK, ALMOND MILK, FULL FAT AND
SKIMMED

#### MORE...

SELECTION OF BREADS AND BREAD STICKS HONEY, BUTTER, MARMALADE, CEREALS

HOMEMADE PIES SWEETS AND SALTED

GREEK YOGURTS POTS/ VARIATY OF DIFFERENTS OPTIONS, VEGANS, PUDDING AND FULL FAT

Greek yogurt with walnuts and honey o'r tahini ,Muesli, Halva

Croissants & Cookies