



## OUR CONTINENTAL BREAKFAST

Baked treats from the oven and more

Pancakes and waffles

Selection of cakes

Selection of cold cuts from Marco d'Oggiono

Selection of local cheeses

Marinated salmon and red fruits

Yogurt of your choice (white, red fruits, honey and lemon balm)

Selection of jams and hazelnut cream

Selection of dried and candied fruit

Cereals and muesli

*One preparation of your choice from:*

Scrambled eggs

Scrambled eggs with bacon

Fried eggs

Boiled eggs

Natural omelette

*Two drinks of your choice from the menu*

**30€ / person**



## À LA CARTE BREAKFAST

### COFFEE

- Espresso 2,50
- Double Espresso 4,50
- Decaf Espresso 3
- Indian Coffee 4
- Guatemala Coffee 5
- Peruvian biological coffee 6
- Barley coffee 3
- Ginseng coffee 4,50
- Cappuccino 4
- Cappuccino soy milk 5
- Latte macchiato 4

### TEAS AND INFUSIONS

- Jasmine tea 5
- Red fruits tea 6
- Black tea 5
- Green tea 6
- Earl Grey tea 5
- Chamomile 6
- Verbena infusion 6
- Organic iced tea Galvanina peach or lemon 7

### JUICES AND SQUEEZES

- Pineapple, peach, pear, ace juice 6
- Mango juice 7
- Freshly squeezed orange juice 8

### FRUITS

- Sliced fruit 12
- Mixed berries 12
- Sliced tropical fruit 15

### EGGS

- Fried eggs 5
- Boiled eggs 5
- Scrambled eggs 5
- Scrambled eggs with bacon 8
- Natural omelette 5
- Stuffed omelettes 10

### *Specials:*

- Eggs benedict with bacon 12
- Eggs benedict with salmon 15

### VEGETALS

- Caprese salad 12
- Roasted vegetables 10
- Mixed salad 8
- Avocado toast 15

*Guests outside the relais are asked to book at least 24 hours before the desired date.*