



Each morning begins with possibility and promise. Feel free to select one dish from our A la carte menu and enjoy a variety of options from our buffet.

À la carte Breakfast

Cured salmon, grapefruit, popped tomato, rucola and rye bread

Gu | Mi | Eg | Nt | Mu | Sy | Sh | Fi | Ce | Su | Lp

Eggs Florentine on a toasted croissant Ve | Gu | Mi | Eg | Mu | Ce | Su | Lp | Se

Toasted sour dough bread, Chèvre, grilled honey figs, sumac buckwheat Ve | Gu | Mi | Eg | Mu | Ce | Su | Lp | Se

Potato rosti, Serrano ham, grated Parmigiano Gu | Mi | Eg | Mu | Sy | Ce | Su | Lp | Se

Truffle scramble eggs, portobello mushroom, dried local Mġarr cheese Ve | Gu | Mi | Eg | Mu | Ce | Su | Lp | Se

Eggs al "Purgatorio" — poached eggs cooked in fresh tomato sauce, basil oil, toasted baguette, Calabrian Nduja spread

Gu | Mi | Eg | Pn | Nt | Mu | Sy | Ce | Su | Lp | Se

Vegan Special — Toasted sour dough bread, avocado, scramble tofu, grilled zucchini, tomato chutney Ve | Vg | Gu | Mu | Ce | Su | Lp | Se

Carved seasonal fruit platter Ve | Vg

Slow cooked porridge, chia seeds, forest berries, mascarpone

Ve | Gu | Mi | Su | Lp | Se

Pan Perdu, sweet ricotta, candied orange, cinnamon Ve | Gu | Mi | Eg | Su | Lp | Se

Waffle, local honey, forest fruit Ve | Gu | Mi | Eg | Su | Lp | Se

Toasted banana cake, icing sugar, hazelnuts, caramel Ve | Gu | Mi | Eg | Su | Lp | Se

Sides

Grilled tomato, cress Ve | Vg | Su | Se €4.00

Pork sausage Gu | Mu | Sy | Ce | Su | Lp | Se €6.00

Honey and thyme glazed bacon Sy | Su | Se €3.50

Poached eggs Ve | Eg | Su | Sy | Se €3.00

Zesty lemon avocado Ve | Vg | Mu | Sy | Su €3.00

Spiced vegetarian Shakshuka Ve | Vg | Mu | Sy | Ce | Su | Se €3.50

Ve Vegetarian	Vg Vegan	Gu Gluten	FOOD ALLERGENS				Mi Milk	Eg Eggs	Pn Peanuts
Nt Nuts	Mu Mustard	Sy Soya	Sh Shellfish	Cr Crustaceans	Fi Fish	Ce Celery	Su Sulphite	Lp Lupin	Se Sesame

Kindly contact a member of our team if you have any questions about food allergens.