

Colazione

Toast with "St. Dalfour" sugar free preserves. Turkish pide. Whole meal sour dough. Sultana ciabatta. Gluten free chia. Gluten free fruit.	7.90	Oyster, porcini & swiss brown mushroom on lightly toasted brioche with shavings of pecorino romano.	13.90
Fresh fruit salad with yoghurt & honey.	11.90	Black truffle, potato & fontina omellette.	13.90
Dr. Bircher's muesli with apple, berries, honey & toasted coconut flakes.	12.90	Free-range eggs – scrambled, poached or fried with roasted tomato, bacon & char grilled Turkish pide.	13.90
Creamy oatmeal porridge served with roasted local quinces.	12.90	Free range eggs gently baked in pepperonata with spicy cacciatore sausages.	13.90
Blueberry & polenta pancakes with caramelized oranges & mascarpone.	14.90	Smoked ocean trout & potato "fish cake" with poached free range eggs & salsa verde.	14.90
		Eggs Benedict – poached free-range eggs on toasted muffins with leg ham & hollandaise sauce.	14.90
		Smoked speck roasted with maple syrup served with hash brown & a fried free range egg.	14.90

Bibite

Orange/Apple/Tomato/Pineapple Juice	3.50
Apricot/Peach/Pear Nectar	3.80
Ruby Red Grapefruit/Cranberry Juice	3.80
Blood Orange /Mandarin Juice	5.50
NV Prosecco Brut Di Valdobbiadene Guerrieri Rizzardi <i>Veneto, Italy</i>	12.50
NV Cuvee Brut Bellavista <i>Lombardia, Italy</i>	22.50
Bellini – White peach and Prosecco	13.50
Bloody Mary – Vodka and spiced tomato juice	15.50
Breakfast Martini - Bombay Gin, lemon juice and marmalade	15.50

Extras

Extra free range egg	2.00
Italian Sausage	3.00
Spinach pan fried in extra virgin olive oil	3.50
House made baked beans	3.50
Pan fried Swiss brown mushrooms	3.50
Roasted tomatoes	3.50
Grilled bacon	3.50
Hash brown	4.50