



BREAKFAST

From 7.30am to 11.30am

FRESH FRUIT & CEREALS

Seasonal fruit salad
Mango, papaya & mixed berries
Pink grapefruit
Mixed berries
Bircher muesli
Homemade muesli
Granola with Greek style organic
yoghurt & fresh berries
Organic porridge
with fresh mixed berries
with banana

ORGANIC YOGHURTS

Greek style natural
Plain
Natural low fat
Plain
Acai coconut yoghurt with
blueberry compote, selection of seeds
(Chia, linseed, hemp & sunflower)
& granola ✨
Chia pudding breakfast bowl
with mixed berries, nuts & flaxseed oil ✨

VIENNOISERIE

Selection of mini pastries
Pain au chocolat gianduja, almond croissant,
Kugelhopf & croissant
Almond croissant
Pain au chocolat gianduja
Kugelhopf
Croissant

BREADS

wholemeal toast
Baguette
Gluten-free fruit & nut bread ✨
sourdough bread

HOT BREAKFAST

Two “Ferme de la Forêt” eggs
of your choice, with toast
(fried, soft-boiled, poached or scrambled)
Buttermilk pancakes with maple syrup ✨
with roasted banana, raisins & pecans
with mixed berries & lemon ricotta
Gluten-free buttermilk pancakes
with bacon
with fresh mixed berries
Scrambled eggs with smoked salmon
Grilled kipper
Oscietra caviar on scrambled
eggs with brioche soldiers

Omelette
with courgette & Spring herbs
Eggs Florentine
English muffin with spinach,
poached eggs & Hollandaise sauce
Eggs Benedict
English muffin with ham, poached eggs
& Hollandaise sauce
Eggs Royale
English muffin with smoked salmon,
poached eggs & Hollandaise sauce
Shakshuka ✨
with feta cheese & coriander

Sunflower rye bread toast with
crushed avocado
with turkey bacon
with poached eggs
with smoked salmon
Vegetable frittata
with Monte Enebro goat's cheese, Datterini tomatoes,
asparagus, mushrooms, rocket & courgettes
Healthy full English
Chicken sausage, turkey bacon, slow roasted tomato &
poached eggs ✨
Full English breakfast
(eggs of your choice)

TEA

The Arts Club breakfast tea
Special blend of black teas with malty & earthy aromas
Darjeeling jungpana
An elegant aroma of almond with flavours of citrus
& muscatel from the Kurseog valley
Earl Grey
Chinese black tea & oil of bergamot, offering a floral & citrusy flavour
Lapsang souchong
A specialty of the Fujian Province in China with a distinctly smoky
aroma with a flutter of spice
Assam bargang
Elegant black tea with creamy & sweet flavour
White snowbuds
A sweet flavour with a pleasant herbal after taste & a hint of spice

Ceylon decaffeinated
A full bodied Ceylon tea with spicy undertones
Tie guan yin oolong
“Iron goddess of mercy”, a premium oolong tea
with fruity & buttery undertones
Jasmine bai ma huo
“White haired monkey”, a classic, sweet, jasmine flavour
with a flicker of lavender
Dragon well
A premium grade green tea encompassing the perfect
balance between sweet & savoury
Sencha
Premium Japanese green tea with aromas reminiscent
of freshly cut grass & sea breeze
Matcha
Ceremonial-grade matcha, rich emerald green cordial with robust body

COFFEE

Espresso
Macchiato
Cappuccino
Latte
Americano
Cafetière
Hot chocolate

SPECIALITY LATTES

Matcha latte
Turmeric & chai latte