



CHAMPAGNE BAR
AND RESTAURANT

A LA CARTE / IN ROOM BREAKFAST

08:00 ————— 11:00

BEVERAGES

Nescafe (Hot Instant Coffee)
'Frappe' (Cold Instant Coffee)
Greek Coffee
Filter Coffee
Espresso
Cappuccino
Hot or Cold Chocolate
Home Made Ice Mint Tea with Ginger
Tea
earl grey / peppermint / green / lemon /
english breakfast / chamomile / raspberry /
jasmine / cinnamon, ginger & nutmeg /
tangerine, rose & grapefruit

JUICES

Fresh Orange Juice
Fresh Grapefruit Juice
Pineapple Juice
Tomato Juice
Lemonade

EGG CHOICES

Scrambled Eggs
Double Fried Eggs
Sunny Side up Eggs
Poached Eggs
Plain Omelet

HEALTHY BREAKFAST CHOICES

Fresh fruit salad
Yogurt (low or full fat), oats and honey
toast with smoked turkey and low-fat cheese

GREEK BREAKFAST CHOICES

Greek cheese plate with feta cheese,
Greek gruyere, kopanisti (local spicy cheese),
& metsovone (smoked cheese)
Home made Greek pie
Mini Greek dakos
Greek rice pudding

CONTINENTAL BREAKFAST CHOICES

Handmade Cake
Variety of cold cuts, cheeses and dried fruits
Mini sugar glazed donuts

OTHER CHOICES

Bread Selection
Gluten-free Bread
Cereals
Croissant Basket
Fried Local Sausages
Fried Bacon
Toast with Ham & Cheese
Jams
honey, chocolate hazelnut, peanut butter & butter
Glass of Sparkling Wine

EARLY DEPARTURE BREAKFAST

05:00 ————— 08:00

Coffee or Tea / Cake and Bread Selection / Jams (Butter, Honey & Chocolate Hazelnut) / Orange Juice

PLEASE PLACE YOUR ORDER THE DAY BEFORE



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Kalimera

‘Sunny Day Eggs’

toasted sourdough bread, asparagus, Cretan fresh cheese, cherry tomato salad

‘Strapatsada Mykonos’

scrambled eggs, tomato, kopanisti cheese, oregano, red bell pepper

Shiny Omelette

a la minute omelette with local fresh eggs / served with organic salad
or make your Omelette

The Gardener’s Omelette

spinach, asparagus, green beans with dill

Egg Benedict

brioche, hollandaise sauce, crispy prosciutto, chives

Avocado on Toast

bread, smoked salmon, soft-boiled eggs, basil, local tomato confit

‘Selene’ Croque Madame

smoked ham from Naxos, light béchamel and local egg on top

Boiled Eggs 4’ - 6’ - 8’

PANCAKES

melty chocolate, red fruits, caramelized hazelnuts

OR

bitter orange marmalade and Greek yogurt cream