

WE LOVE LOCAL

WE BELIEVE IN ORGANIC

WE SUPPORT HVAR'S FARMS AND ARTISANS



Our vegetables are brought to you daily by **Fabijan Carić** and **Grgo Fistonić**, generations of island farmers that are dedicated to providing wholesome, natural foods for their family and friends.

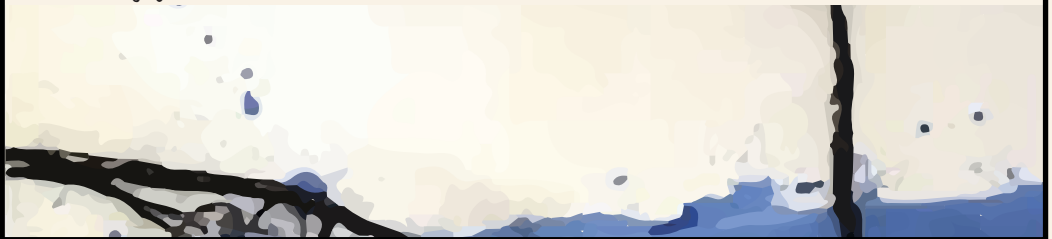
Yoghurts, tea selection and jams are all hand made out of local ingredients of the highest quality. Wild oranges, lemons and other citrus fruits are grown around our hotels.

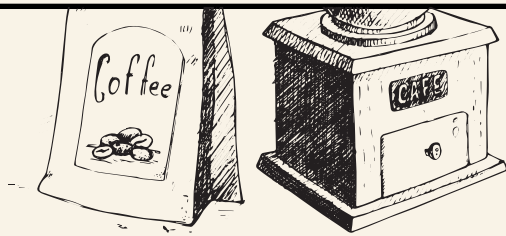
Premium Extra Virgin Olive Oil served only at our restaurants and bars won a golden medal for taste and quality at XIII. Mediterranean olive Oil Exhibition. Olive oil is made out of olives grown around hotel Pharos and hotel Amfora, handpicked and cold pressed.

Local farmer from Stari Grad, **Rino Lupi** and his family provides us with goat milk, homemade goat milk butter and fresh goat ricotta cheese.

Honey we use is also made by local beekeepers; choose from rosemary, sage and lavender taste.

Enjoy!





GOOD MORNING MENU



HOT CEREALS

STEEL CUT OAT PORRIDGE

hot oatmeal prepared with milk or water cinnamon, raisins, brown sugar

VANILLA CHIA BOWL

chia, berries, coconut milk, granola

CHEF'S SELECTION OF EGG DISHES

BOILED EGGS

cooked as you like (3, 6 or 9 minutes)

OMELETTE

regular or egg white with your choice: ham, bacon, sausage, smoked salmon, cheddar cheese, cream cheese, non-fat cottage cheese, broccoli, fresh arugula, cherry tomatoes, spring onions, rosemary, thyme, mint, basil, spinach

TURKISH EGGS

poached eggs, greek yogurth, garlic, lemon zest, olive oil, butter, hungarian paprika, cajun papper, grilled focaccia, mix sprouts

POACHED EGGS

2 eggs served on toast

EGGS BENEDICT

2 poached eggs over crispy bacon and butter toasted homemade roll, topped with Hollandaise sauce

EGGS FLORENTINE

2 poached eggs on toast with Hollandaise sauce, served with smoked salmon and sauteed young spinach

SHAKSHUKA - SPICED EGGS

North African recipe, eggs baked in spicy tomato-bell pepper sauce

FRIED EGGS - SUNNY SIDE UP OR DOWN

2 eggs of your choice

SIDE DISHES Hash Browns or Home fries

(fried potatoes flavored with spring onions, thyme & nutmeg)

START YOUR DAY ON A SWEET NOTE

AMERICAN PANCAKES

BELGIAN WAFFLES

CROISSANT

chocolate - hazelnut, almond, apricot

CHEF'S FAVORITE BRIOCHE FRENCH TOAST

All served with maple syrup, nuts, bananas, berries

***9 TYPES OF MILK:**

Low fat, regular, lactose free, rice milk, almond milk,
soy milk, goat milk, oat milk, coconut milk

**KICK START YOUR DAY
WITH FABULOUS BREAKFAST
AND LET US ACKNOWLEDGE
YOUR PREFERENCES.**

BREAD: gluten free bread

SWEETENERS: stevia, natreen, rice syrup,
agave syrup, locally produced honey

**TRY 100% HOMEMADE YOGURT AND KEFIR MADE
FROM LOCAL BUSHA COW'S MILK.
BUSHA CATTLE ARE SMALL NATIVE BREED OF CATTLE.**

FIND A HEALTHY CORNER AT OUR BUFFET





DORUČAK



TOPLE ŽITARICE

ZOBENA KAŠA

topla kaša pripremljena s mlijekom ili vodom: cimet, groždice, smeđi šećer

ZDJELA S CHIA VANILIJOM

chia, bobičasto voće, kokosovo mlijeko, granola

JAJA PO IZBORU ŠEFA KUHINJE

KUHANA JAJA

skuhana po vašoj želji (3, 6 ili 9 minuta)

OMLETI

klasični ili bijeli omlet sa: šunkom, slaninom, kobasicom, dimljenim lososom, cheddar sirom, koremasnim sirom, bezmasnim svježim sirom, brokula, svježja rikula, cherry rajčice, crveni luk, ružmarin, timijan, menta, bosiljak, špinat

JAJA NA TURSKI NAČIN

poširana jaja, Grčki jogurt, češnjak, limunova korica, maslinovo ulje, maslac, Mađarska paprika, cajun papar, pečena fokača, klice

POŠIRANA JAJA

2 jaja poslužena na tostu

JAJA BENEDICT

2 poširana jaja sa hrskavom slaninom i maslacem, tostirana domaća rolica, preliveno Hollandaise umakom

JAJA FLORENTINE

2 poširana jaja na tostu s Hollandaise umakom, poslužena uz dimljeni losos i obareni mladi špinat

SHAKSHUKA – ZAČINJENA JAJA

Sjevernoamerički recept, jaja kuhana u pikantnom umaku od rajčice i paprike

PRŽENA JAJA

2 jaja pripremljena prema vašem izboru

PRILOZI Hash Browns ili prženi krumpirići

(prženi krumpirići začinjeni lukom, timijanom i muškatinim oraščićem)

ZAPOČNITE SVOJ DAN SLATKOM NOTOM

AMERIČKE PALAČINKE

BELGIJSKE WAFLE

KROASAN

čokolada - lješnjak, bademi, marelica

BRIOCHE FRANCUSKI TOST PO IZBORU ŠEFA KUHINJE

Sve posluženo uz javorov sirup, orašasto voće, banane, bobičasto voće

***9 VRSTA MLIJEKA:** nisko masno, regularno, bez laktoze, rižino mlijeko, bademovo mlijeko, sojino mlijeko, kozje mlijeko, zobeno mlijeko, kokosovo mlijeko

**ZAPOČNITE SVOJ DAN
UZ PREDIVAN DORUČAK
I UPOZNAJTE NAS S VAŠIM
IZBOROM I ŽELJAMA.**

KRUH: bezglutenski kruh

ZASLAĐIVAČI: stevia, natreen, rižin sirup,
sirup od agave, domaći med

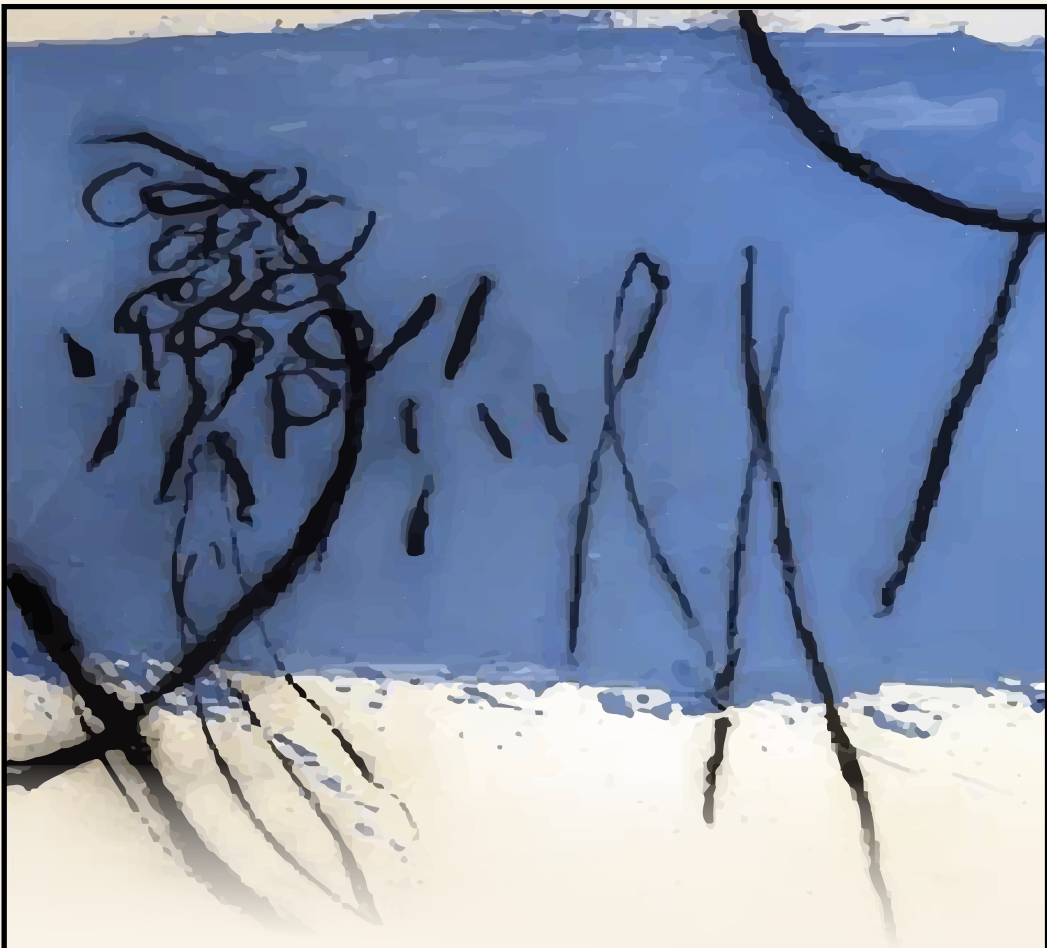
**PROBAJTE NAŠ 100% DOMAĆI JOGURT I KEFIR
OD LOKALNOG MLIJEKA BUŠA KRAVE.
BUŠA GOVEDO JE MALA, AUTOHTONA VRSTA KRAVE.**

PRONAĐITE ZDRAVI KUTAK NA NAŠEM BUFFETU

**BREAKFAST A LA CARTE
DORUČAK A LA CARTE**



29,50 EUR



SUNČANI HVAR D.D., IVE MILIČIĆA 3, OIB 29834131149

Knjiga žalbe nalazi se na recepciji. Porez je uključen u cijenu.

Ne točimo alkohol mlađima od 18 godina.

Book of complains is at the reception. Tax included in the price.

We do not serve alcohol to persons under 18 years old.