

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 Fistončić, 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.

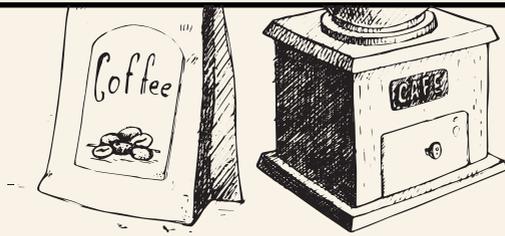
Premium Extra Virgin Olive Oil served only at our restaurants and bars won a golden medal for taste and quality at XIII. Mediterranean olive Oil Exhibition. Olive oil is made out of olives grown around hotel Pharos and hotel Amfora, handpicked and cold pressed.

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! ●





BREAKFAST MENU



HOT CEREALS

CREAM OF WHEAT

prepared with milk or water

PORRIDGE

hot oatmeal prepared with milk or water

CHEF'S SELECTION OF EGG DISHES

BOILED EGGS

boiled according to your preferences (3, 6 or 9 minutes)

OMELETTE

regular or egg white with: ham, bacon, sausage, smoked salmon, Swiss cheese, cream cheese, non fat cottage cheese, broccoli, fresh arugula, cherry tomatoes, asparagus, onions, local herbs

POACHED EGGS

2 eggs served on toast

EGGS BENEDICT

poached eggs over bacon and butter toasted homemade bread, topped with Hollandaise sauce

EGGS FLORENTINE

Poached eggs on toast with Hollandaise sauce, served with smoked salmon

FRITTATA A LA ADRIANA

With fresh arugula, asparagus, cottage cheese, cherry tomatoes and Swiss cheese

SHAKSHUKA - SPICED EGGS

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

FRIED EGGS - SUNNY SIDE UP OR DOWN

Your choice of eggs

SIDE DISHES: Hash Browns or Home fries (fried potatoes flavored with onions, time & nutmeg)

START YOUR DAY ON A SWEET NOTE

AMERICAN PANCAKES

WAFFLES

ADRIANA FAVORITE BRIOCHE FRENCH TOAST

all served with maple syrup or whipped cream or nuts or bananas or fresh mint or seasonal fruit

*11 TYPES OF MILK:

low fat, regular fat, lactose free, ric emilk, almond milk, soy milk, goat milk, oat milk, spelt milk, chocolate milk, coconut milk

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

BREAD: Gluten free bread, Matzo 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

BREAKFAST A LA CARTE

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180 KN



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.