



## Breakfast Menu

BUONGIORNO!!!

La Continentale € 50.00 for person

includes a selection of croissants, bread, butter, jam, orange juice, one choice of coffee, cappuccino, tea and a surprise from our chef pastry  
and one choice of this special selection of dishes by our chef Giordano Gianforchetti.

EGGS € 16

J.K. Breakfast

fried eggs, cheddar, crispy bacon, potato rosti,  
BBQ sauce, toasted white bread

Veggie Benedict

poached eggs, avocado, homemade bread,  
hollandaise sauce

Eggs Benedict

poached eggs, grilled ham, hollandaise sauce, homemade bread

Mediterranean

fried Eggs, basil, sliced parmesan cheese, tomatoes, avocado

Classic Omelette

ham and cheese, toasted white bread

Healty Breakfast



egg White omelette, vegetables, mushrooms,  
roasted tomatoes, toasted wholemeal bread





## Breakfast Menu

### SPECIAL PLATES € 16

#### Italian Way

selection of cold cuts, buffalo mozzarella, tomatoes,  
toasted whole grain bread

#### Avocado Toast

toasted brown bread with avocado, smoked salmon and cream cheese

#### Bruschetta

homemade bread with mortadella, stracchino cheese, pistachio

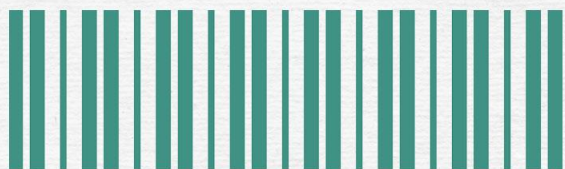
#### Mixed Salad

mixed salad greens, tomatoes, cucumber, mozzarella, avocado

#### Vegan Salad

spinach, mustard, walnuts, citronette





## Breakfast Menu

### SWEET PLATES € 14

French Toast  
with wild berries, banana, whipped cream

Pancake with strawberries, maple syrup

Crêpes with Nutella

Waffle  
a choice between cream, jam, nutella

### YOGURT AND FRUIT € 14

JK Granola  
greek yogurt, granola, honey, wild berries

Sliced Fresh Fruit

Mixed Berries







## Breakfast Menu

### AND TO DRINK...

espresso coffee, decaf espresso € 8

ginseng & barley coffee € 8

cappuccino, latte € 12

iced coffee, iced cappuccino € 12

americano, decaf americano € 10

hot chocolate, teas, infusions € 10

freshly squeezed juices € 14

Oxygen € 14

fennel, green apple, celery, lime, mint, spinach, basil

Lemon Boost € 14

lemon, beetroot, green apple, cucumber, blueberries

ACE Spicy € 14

orange, carrots, lemon, ginger



**vegetarian**



**gluten free**



**lactose free**

meat, fish, cheeses, cured meats, eggs, fruit and vegetables  
are locally sourced and certified for sustainability  
our menus contain allergens, if you have any food allergies or  
intolerances, please inform a staff member upon placing your order