

# 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.

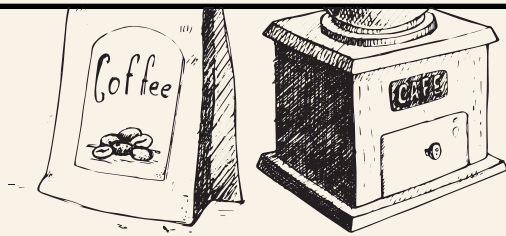
Premium Extra Virgin Olive Oil served only at our restaurants and bars won a golden medal for taste and quality at XIII. Mediterranean olive Oil Exhibition. Olive oil is made out of olives grown around hotel Pharos and hotel Amfora, handpicked and cold pressed.

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, 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, kremastim sirom, bezmasnim svježim sirom, brokula, svježurikula, 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

Sjeverno afrički 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, marelica

BRIOCHE FRANCUSKI TOST PO IZBORU ŠEFA KUHINJE

Sve poslužno 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

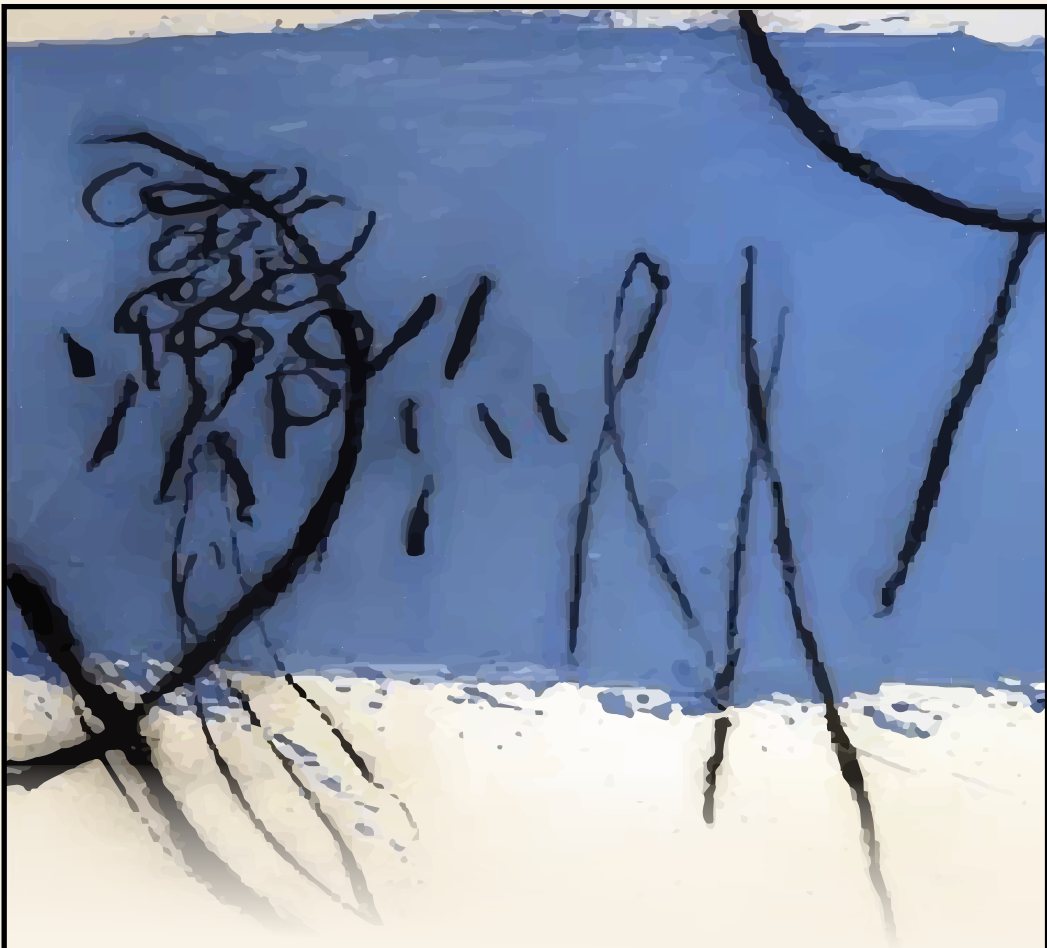
**PROBAJTE NAŠ 100% DOMAĆI JOGURT I KEFIR  
OD LOKALNOG MLIJEKA BUŠA KRAVE.  
BUŠA GOVEDO JE MALA, AUTOHTONA VRSTA KRAVE.**

**PRONAĐITE ZDRAVI KUTAK NA NAŠEM BUFFETU**

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



**34 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.