

noa

Breakfast

9.00 - 12.30

Scrambled Eggs

72 hours homemade salmon gravlax 15
spanish ham 13
mixed wild mushrooms 14
black truffle 26

2 Fried Eggs

homemade fish sausage 15
bacon & mushrooms 14
black truffle 26

6 Gillardeau Oysters no.2 35

on ice with mignotte

Eggs Benedict 14

on toasted sourdough with hollandaise and asparagus

Brioche Breakfast Sandwich 12

brioche sandwich with egg, bacon, iceberg and avocado

Grilled Cheese and Ham Sandwich 12

Savory Sauteed Mushrooms on Sourdough Toast 14

with baby spinach and goats cheese mousse

Salmon Gravlax on Sourdough Toast with Butter 14

Extra Side:

sauteed mixed mushrooms 7
1/2 avocado drizzled with olive oil 5
bacon 4
shaved black truffle 8 /10 grams

HEALTHY OPTIONS

Homemade Granola 13

with oats and seeds served over strained greek yoghurt
with chopped pink grapefruit segments, fresh mint and drizzled with local honey

Avocado, Feta, Honey & Strawberry Wholegrain Power Toast 11

Local Anari Cheese, Tahini Cream & Sliced Banana Wholegrain Power Toast 11

SWEET SECTION

French Toast 15

mascarpone and amaretto cream served over sweet french brioche topped
with strawberries and maple syrup

Orange Blossom Pancakes 15

anari and honey cream, crushed pistachios and mixed berries

BREAKFAST COCKTAILS & WINE

Bloody Mary 12

Classic Mimosa 12

Espresso Martini 12

Prosecco Extra Dry Follador 9

Champagne Yellow Label Brut Veuve Cliquot 24

BRUNCH DRINKS

Matcha Green Tea Coco Latte 8

Blueberry Smoothie with Agave Syrup, Lime and Coconut Milk 8

Fresh Orange Juice 5