

GOURMET BREAKFAST EXPERIENCE

HEALTHY START

OVERNIGHT BUCKWHEAT (V) (GF) (LF) (LS) 220g € 14

Locally sourced buckwheat, blueberries, almond milk
Caramelised peach, salted hazelnut disc

GREEN PROTEIN BOWL (V) (GF) (LF) (NF) 220g € 17

Avocado, melon, kiwi, soaked chia seeds
Baby spinach, maple protein

STRAWBERRIES SMOOTHIE BOWL (V) 220g € 14

Strawberries, banana, milk, locally sourced honey
House-made granola, sliced almonds

HEALTHY SALAD (V) (GF) (LF) 220g € 17

Broad beans, roasted beetroot, fresh grapes, toasted walnuts
Baby spinach, fresh mint, pomegranate and Dijon dressing

GRAINS (V) (GF) 250g € 18

Toasted house-made paleo bread with nuts and seeds
Roasted pepper pesto, rocket and fresh basil
Dried cherry tomatoes, aged cow's cheese

SAVOURY

CORN (V) (LF) (NF) 300g € 14

Corn fritter, tomato and onion salsa, herbs salad, avocado

Selection of locally sourced organic eggs

CROQUE MADAME 300g € 17

Deep-fried sourdough with mustard and honey
Filled with pork ham and Emmental cheese
Served with *béchamel* sauce and a fried egg

BAKED OMELETTE (V) (GF) (NF) (LS) 300g € 16

Fluffy baked omelette, pickled peppers, red onions, strained yoghurt
Dried tomatoes, parsley, cucumber, micro peas, lemon dressing

COFFEE & HOT BEVERAGES

Sustainably sourced coffee and tea

Espresso	80ml	€ 2.9
Macchiato	80ml	€ 3.5
Cappuccino	100ml	€ 4.5
Decaffeinated coffee	60ml	€ 2.9
Caffè Latte	200ml	€ 4.9
Hot Chocolate	200ml	€ 5
Locally sourced organic tea selection	400ml	€ 4.5
<i>Wild Thyme · Lavender</i>		
Classic tea selection	400ml	€ 4.5
<i>Chamomile · Peppermint · English Breakfast · Earl Grey · China Zhu Cha</i>		
Plant-Based milk alternatives	60ml	€ 1
<i>Coconut · Almond · Soy · Oat</i>		

SWEET

PANCAKES (V) 250g € 13

American pancakes, locally sourced peach jam
Orange-infused olive oil, ricotta, caramelised hazelnuts

WAFFLE (V) 250g € 14

Buttermilk waffle, raspberries sauce, pickled beetroot
House-made hazelnut cream and cocoa *quenelle*

FRENCH TOAST (V) 250g € 16

Caramelised brioche bread, chocolate sauce
Locally sourced fresh strawberries, *crème Chantilly*

FRUIT PLATTER (V) (GF) (LF) 250g € 19

Selection of sliced seasonal fruit

BAKERY BASKET (V) 200g € 14

Selection of house-made breads, mini butter croissants and pastries
Selection of organic jams, honey and butter

WHITE OMELETTE (V) (GF) (NF) (LS) 300g € 17

Fluffy egg white omelette
Sautéed locally sourced olives and courgette
Soft goat's cheese in thyme-infused oil, crispy capers

SUNNY SIDE-UP EGGS (NF) (LS) 300g € 18

Fried eggs, potato hash brown
Sautéed tomato and button mushrooms
Locally sourced grilled mini beef sausages, sour cream with chives

SALMON BENEDICT 300g € 21

Poached eggs, smoked salmon, puff muffin
Spinach, brown butter hollandaise sauce, salmon roe

JUICES

Freshly squeezed juices	300ml	€ 6
<i>Orange · Grapefruit · Apple · Carrots</i>		
Fresh juice mix	300ml	€ 8
Fresh ginger shot	30ml	€ 2
Cold Brew	300ml	€ 6
<i>Healthy brew made from loose tea, fresh seasonal fruits and fresh herbs</i>		

BUBBLES

Philipponnat, Royale Réserve, Brut	150ml	€ 38
Borgoluce, Prosecco Superiore Brut	150ml	€ 15
Valdobbiadene DOCG, Italy		

At The Chedi Luštica Bay, we are dedicated to making a positive impact on the environment and local community.

By sourcing products locally, we ensure they have been obtained from sustainable sources.

(GF) GLUTEN FREE (V) VEGETARIAN (LF) LACTOSE FREE (V) VEGAN (LS) LOCALLY SOURCED (NF) NUTS FREE

All prices are quoted in euros, inclusive of VAT and subject to a 10% service charge.