



BREAKFAST

HEALTHY START

OVERNIGHT BUCKWHEAT (V) (GF) (LF) (LS) 220g € 13

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

GREEN PROTEIN BOWL (V) (GF) (LF) (NF) 220g € 16

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

STRAWBERRIES SMOOTHIE BOWL (V) 220g € 13

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

HEALTHY SALAD (V) (GF) (LF) 220g € 16

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

GRAINS (V) (GF) 250g € 17

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 € 13

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

Farm-fresh organic eggs from local producers

CROQUE MADAME 300g € 16

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

BAKED OMLETTE (V) (GF) (NF) (LS) 300g € 14

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

WHITE OMLETTE (V) (GF) (NF) (LS) 300g € 16

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 € 17

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

SALMON BENEDICT 300g € 19

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

SWEET

PANCAKES (V) 250g € 12

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

WAFFLE (V) 250g € 13

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

FRENCH TOAST (V) 250g € 14

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

FRUIT PLATTER (V) (GF) (LF) 250g € 18

Locally sourced selection of sliced seasonal fruits

BAKERY BASKET (V) 200g € 13

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

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 our meat and fish are sustainable and ethically acquired.

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

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