



BREAKFAST

From 7.30am to 11.30am

FRESH FRUIT & CEREALS

- Seasonal fruit salad
- Mango, papaya & mixed berries
- Pink grapefruit
- Mixed berries
- Bircher muesli
- Homemade muesli
- Granola with Greek style organic yoghurt & fresh berries
- Organic porridge
with fresh mixed berries
with banana

ORGANIC YOGHURTS

- Greek style natural
Plain
- Natural low fat
Plain
- Acai coconut yoghurt with blueberry compote, selection of seeds
(Chia, linseed, hemp & sunflower)
& granola 🌱

VIENNOISERIE

- Selection of pastries
Pain au chocolat gianduja, almond croissant, pain aux raisins & croissant
- Almond croissant
- Pain au chocolat gianduja
- Pain aux raisins
- Croissant

BREADS

- Wholemeal toast
- Baguette
- Gluten-free fruit & nut bread 🌱
- Sourdough bread

HOT BREAKFAST

- Two “Ferme de la Forêt” eggs of your choice, with toast
(fried, soft-boiled, poached or scrambled)
- Buttermilk pancakes with maple syrup 🌱
with roasted banana, raisins & pecans
with mixed berries & lemon ricotta
- Gluten-free buttermilk pancakes
with bacon
with fresh mixed berries
- Scrambled eggs with smoked salmon
- Scrambled eggs with caviar
- Grilled kipper

- Omelette
with courgette & Spring herbs
- Eggs Florentine
English muffin with spinach, poached eggs & Hollandaise sauce
- Eggs Benedict
English muffin with ham, poached eggs & Hollandaise sauce
- Eggs Royale
English muffin with smoked salmon, poached eggs & Avocadaise sauce
- Shakshuka 🌱
with feta cheese & corriander

- Sunflower rye bread toast with crushed avocado
with turkey bacon
with poached eggs
with smoked salmon
- Vegetable frittata
with Monte Enebro goat's cheese, Datterini tomatoes, asparagus, mushrooms, rocket & courgettes
- Healthy full English
Chicken sausage, turkey bacon, slow roasted tomato & poached eggs 🌱
- Full English breakfast
(eggs of your choice)

TEA

- The Arts Club breakfast tea
A special blend of black teas with malty & earthy aromas
- Darjeeling jungpana
An elegant blend of almond, citrus & muscatel from the Kurseog valley
- Earl Grey
Chinese black tea & oil of bergamot, offering floral & citrusy flavours
- Lapsang souchong
A specialty of the Fujian Province in China with a distinctly smoky aroma & a flutter of spice
- White snowbuds
A sweet flavour with a delightful herbal after taste & a hint of spice
- Ceylon decaffeinated
A full bodied Ceylon tea with spicy undertones
- Milky oolong
A deliciously creamy flavour, with hints of vanilla
- Matcha
Ceremonial-grade matcha, rich emerald green cordial with robust body

- Jasmine and apricot
Uplifting & indulgent, this blend of white & green tea is layered with apricots, the finest jasmine & warming ginger
- Sencha
Premium Japanese green tea with aromas reminiscent of freshly cut grass & sea breeze
- Very berry
A vibrant blend of red berries & fruits, a tangy freshness & tart notes from hibiscus flowers
- Green mint
Full-bodied earthy green tea, layered with refreshing mint
- Chamomile
Floral & sweet with a creamy finish
- Peppermint
Warming, calming & refreshing on the palate
- The Arts Club herbal tea
A handmade herbal infusion with delightfully sweet, fruity

COFFEE

- Espresso
- Macchiato
- Cappuccino
- Latte
- Americano
- Cafetière
- Hot chocolate

SPECIALITY LATTES

- Matcha latte
- Turmeric & chai latte