





A LA CARTE BREAKFAST

Pancakes & Waffles

- Maple syrup
- Blueberry jam
- · Ricotta cheese
- Nutella

- Seasonal fruit
- Greek yoghurt
- Oreo, red berries, or vanilla ice cream

Eggs

- Fried
- Scrambled
- Soft-boiled
- French omelette

- Egg white omelette
- Egg white omelette with

 Ratatouille

Special Fried Eggs

- 100% Iberico Bellota Ham
- Truffled eggs with seasonal wild mushrooms
- Garlic king prawns
- With lobster and bearnaise sauce (* extra charge 38€)
- With caviar osetra Irani tradition 125gr (*extra charge 200€)

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Eggs Benedict

- Smoked salmon
- Roast beef
- 100% Iberico Bellota Ham

Mediterranean Eggs

Yoghurt sauce, hummus, dried tomatoes, roasted onion, pita bread,
 poached eggs and pesto

Basque MEX Eggs

 Basque corn tortilla (talo), ratatouille, Gernika beans, jalapeño peppers, pork belly "torreznos" and fried eggs

Japan Brunch Eggs

 Farmhouse artisan bread, avocado, white tuna tartare, wakame seaweed, and poached eggs