



euphoria
RETREAT

SMALL
LUXURY
HOTELS
OF THE WORLD™

BREAKFAST MENU

BREAD AND CROISSANT SELECTION (E, G, L, N, Se)

with selection of homemade marmalades, honey and butter

CAKES AND COOKIES SELECTION (E, G, L, N, Se)

homemade with honey, cinnamon, cocoa, dry fruits and matcha tea

CEREALS

Selection of: oat, buckwheat, quinoa (G)

Selection of milk: soy (So), coconut, almond (N), cow's, goat's (L)

Selection of yogurt: goat's, sheep's, cow's (L)

PORRIDGE (G)

with your choice of cereal and milk

served with thyme honey

PORRIDGE WITH FRUITS OF THE SEASON (G)

with your choice of cereal and milk

served with thyme honey and chia seeds

HOMEMADE GRANOLA (G, N, Se)

roasted oats with thyme honey, mixed nuts and dry fruits,

served with your choice of milk or yogurt and thyme honey

CREPE WITH OAT (E, G, N, Se)

with almond milk, egg, egg white

served with tahini, honey, strawberries, banana and almond fillets

GREEK BREAKFAST

one choice per person

LACONIAN SAITI WITH CHEESE (G, L, Se) (vegetarian)

crispy handmade filo pastry stuffed with local Feta cheese flavoured with

wild oregano and lemon zest, served with thyme honey from Taygetos and sesame

KAYANNAS (E, G, L, Su)

scrambled eggs with siglino (local cured pork), fresh tomato, sfela cheese and

oregano, served on toasted bread

SELECTION OF CHEESE AND CHARCUTERIE (G, L)

a variety of local goat's and sheep's cheese with traditional cured meats

FRUIT SALAD WITH YOGURT (L)

your choice of yogurt topped with fresh mixed fruits of the season



VEGAN CHOICES

one choice per person

EUPHORIA SCRAMBLED (G, So)

with tofu and tomatoes, served on toasted bread

AVOCADO CREAM AND GREEN ASPARAGUS (G)

with tomato slices and truffle oil, served on toasted bread

SWEET CREPES WITH ZEA FLOUR (G, So)

served with thyme honey and cinnamon

BUCKWHEAT PANCAKES (G)

served with forest fruits, thyme honey and cinnamon

SELECTION OF FRUITS or FRUIT SALAD

sliced mixed seasonal fruit

EGGS JUST THE WAY YOU LIKE THEM

one choice per person

BOILED EGGS (E)

4, 6, 9 minutes

FRIED EGGS (E, G)

served on toasted bread

SCRAMBLED EGGS (E, G, L, Se)

served on brioche

OMELETTE (E, L)

Selection of: plain, or mushrooms, or peppers or cheese

OMELETTE MYSTRAS STYLE (E, L, Su)

with tomato, onions, olives and feta cheese

POACHED EGGS (E, G, L, Se)

served on brioche

LACONIAN BREAKFAST (E, G, L, Su)

fried eggs on potato nests with sausages from Sparta,
marinated feta cheese from Taygetos with oregano and mixed olives

EGGS BENEDICT (E, G, L, Se, Su)

poached eggs on brioche, siglino (local cured pork) and hollandaise sauce

(E) egg | (G) gluten | (L) lactose | (N) nuts | (Se) sesame seeds | (So) soy | (Su) sulphites

Please advise the waiter for any allergies or intolerances.