If you have any dietary requirements, please consider the following:
(VG) - VEGAN, (VE) - VEGETARIAN, (LF) - LACTOSE FREE,
(GF) - GLUTEN FREE, (NF) - NUT FREE
For any other dietary restrictions, please speak with our waiters.

nešto slano
something savory

KLASIČNA JAJA BENEDICT*
Posluženo na engleskom muffinu, sa špinatom, šunkom i holandez umakom
(NF)
CLASSIC EGGS BENEDICT*
With grilled ham, spinach, hollandaise and English muffin

JAJA FLORENTINE*
Poširana jaja s blanširanim špinatom, holandez umakom i muffinom
(VE, GF, LF)
EGGS FLORENTINE*
Poached eggs, blanched spinach, hollandaise and English muffin

JAJA NA VAŠ NAČIN*
Jaje na oko, šunka i jaja, kuhana ili poširana
(NF, VE, GF)
EGGS YOUR WAY*
Sunny side up, sunny side down, ham & eggs, boiled or poached

OMLET*
Dodaci: špinat, paprika, šampinjoni, luk, sir, šunka, slanina
(NF, VE, GF)
OMELET*
Add ons: spinach, bell peppers, mushrooms, onion, cheese, ham, bacon

KAJGANA*
Dodaci: špinat, paprika, šampinjoni, luk, sir, šunka, slanina, pršut
(NF, VE, GF)
SCRAMBLED EGGS*
Add ons: spinach, bell peppers, mushrooms, onion, cheese, ham, bacon, prosciutto

OMLET OD BJELANJAKA*
Dodaci: špinat, paprika, šampinjoni, luk,sir, šunka, slanina, pršut
(NF, VE, GF)
EGG WHITE OMELET*
Add ons: spinach, bell peppers, mushrooms, onion, cheese, ham, bacon, prosciutto

terra

A LA CARTE BREAKFAST

žitarice i pahuljice
grains and cereals

(VE)

ZDJELA S VOĆEM
Zdjela sezonskog voća s organskim grčkim jogurtom i granolom

FRUIT BOWL
Seasonal fruit bowl with organic Greek yogurt and granola

(VE, GF, LF)

VOĆNA SALATA*
Svježe sezonsko voće s dresingom od meda, mente i citrusa

FRUIT SALAD*
Fresh seasonal fruits with honey, mint and citrus dressing

(VE, VG, GF, LF)

ZOBENA KAŠA
Sa javorovim sirupom i suhim marelicama (na bazi vode, mlijeka ili bademovog mlijeka)

PORRIDGE
With maple syrup and dried apricot (made with: water, milk or almond milk)

(VE, NF)

PUDING OD CHIA SJEMENKI
Sa svježim bobičastim voćem i javorovim sirupom

CHIA SEED PUDDING
With fresh berries and maple syrup

(NF, VG, GF)

GRČKI JOGURT*
S medom i svježim bobičastim voćem

GREEK YOGURT*
With honey and fresh berries

** These dishes are crafted using seasonal ingredients and products from local OPGs (family farms).*
OPG APIDEA Stari Grad for honey, OPG Joško Vitali for seasonal fruits and vegetables, OPG Prosper Vlahović Stari Grad for eggs, MENGO, our local fisherman for seasonal Adriatic fish, ULJARA BOŽIĆ SVIRČE for local olive oil, BADANJ DRNIŠ for local prosciutto and bacon

Aligned with Relais & Châteaux, our kitchen team is committed to protecting marine biodiversity by sourcing sustainably throughout the season and proudly excluding all threatened species from our menus.
WE PROUDLY DO NOT USE: Atlantic salmon, Brown crab, European hake, Atlantic mackerel

RELAIS & CHATEAUX

naresci, sirevi i salate
charcuterie, cheese & salad

PLATA SA SIROM
Kravlji, kozji i ovčji sirevi iz Hrvatske
(NF, VE, GF)
CHEESE PLATTER
Cow, goat and sheep cheeses from Croatia

PLATA S MESOM*
Dimljena šunka, mortadela, istarska kobasica i pršut
(NF, GF, LF)
MEAT PLATTER*
Smoked ham, mortadella, Istrian sausage and prosciutto

ZELENE SALATE
Kombinacija svježih zelenih lisnatih salata
(NF, GF, LF, VE, VG)
BOWL OF GREENS
Seasonal fresh greens

nešto slatko
something sweet

PALAČINKE
S Nutellom ili džemom
(VE, NF)
CREPES
With Nutella or jam

VAFLI*
Sa sezonskim bobičastim voćem, mentom i javorovim sirupom
(VE, NF)
WAFFLES*
With seasonal berries, mint and maple syrup

FRANCUSKI TOST*
Sa sezonskim bobičastim voćem, mentom i javorovim sirupom
(VE, NF)
FRENCH TOAST*
With seasonal berries, mint and maple syrup