

BREAKFAST MENU

BRANCO
MYKONOS

EGGS

Basket with whole grain bakery selections
white bread, butter, olive oil

Boiled eggs
2-4 or 6 minutes

Fried eggs
double fried
sunny side
over medium

Eggs scrambled
plain or with double cream

Poached eggs
with black bread

Kagiannas
with fresh tomatoes and feta cheese

Omelet
with 2 eggs (ingredients selection)

White omelet
with 2 eggs (ingredients selection)

Omelet
with egg white and vegetables

Eggs benedict

Poached Eggs with Avocado
on brown bread

CEREALS

Cereals selection
muesli, all bran flakes

SIDES & MORE

Sausages boiled

Spinach

Grilled bacon

Traditional cheese pie / spinach

Yogurt

full

2% low fat

0% low fat

goat local yogurt

Bagel from Thessaloniki

Toast choice

white – brown bread

turkey – ham

yellow cheese

Cherry tomatoes with thyme, capers and cream cheese

VARIETIES & DESSERTS

Variety of jams, praline, sesame paste, honey

Variety of local and international cheeses

Variety of local and international cold cuts

Variety of seasonal fruits

Chocolate croissants or butter croissants

“Bougatsa” with cream and cinnamon

Vanilla / chocolate Cake

Rice pudding vanilla with cinnamon

Pancakes / Waffles with choice of:

honey

maple syrup

chocolate sauce

Ask us for suggestion on gluten free, vegetarian, vegan or kosher dishes

EXECUTIVE CHEF: TZIERAS CHRISTOS

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