

Gritto

À LA CARTE BREAKFAST MENU

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Brussels Granola  1, 2, 11	10
Greek yogurt seasonal fresh fruits honey toasted sunflower seeds goji berries dried fruits	
Brussels Waffle 1, 2, 3, 11	12
Biscoff maple syrup blueberries mascarpone whipped cream + supplement bacon	2
Avocado Toast  1, 2, 3, 10, 12	14
Sourdough bread fresh herbs + supplement bacon and/or a 63° egg	2 2
Olé Olé 1, 10, 12	14
Sourdough bread Jamon Ibérico de Bellota fresh sliced tomato with Arbequina olive oil and fresh basil	
Smoked Salmon Bagel 1, 2, 3, 8, 10, 12	12
Smoked salmon spread cheese arugula and dill	
Benedict Eggs  1, 2, 3, 10, 12	12
63° Eggs on toast sautéed fresh spinach lemony hollandaise sauce	
Norwegian Eggs 1, 2, 3, 10, 12	12
63° Eggs on toast smoked salmon lemony hollandaise sauce	
Your Kind of Omelette 2, 3, 10 12	10
Eggs with ham, cheese, mushrooms, ... Let us know your favourite omelette and our chef will prepare it for you.	

 Vegetarian

Allergens

1 gluten | 2 milk | 3 eggs | 4 soya | 5 sesame |
6 shellfish | 7 mustard | 8 fish | 9 crustaceans |
10 sulfites | 11 nuts | 12 peanuts | 13 celery |
14 almond

DRINKS

Your coffee style

€

Espresso	4
Doppio	5
Latte	5
Cappuccino	5
Americano	5
Flat White	5

Tea

Duke's Blues Earl Grey Black Tea Cornflower Bergamot & Lemon	5
Merry Peppermint Herbal Blend with Peppermint Spearmint Liquorice root Fennel Basil Peppermint flavouring	5
La Vie en Rose Black Tea with Rose Black Tea Rose buds Rosehip	5
Beeeee Calm Pure camomile	5
Queen Berry Fruit blend with berries Hibiscus Elderberry Currant Rosehip Natural Flavourings Blackcurrant Blueberries Raspberry Pieces	5
Energinger Herbal Blend with Ginger Black Tea Rose buds Rosehip	5

Fresh Fruit Juice

Your daily dose of freshly squeezed vitamins

Orange	7
Lemon	7
Apple	7
Grapefruit	7