

# DORUČAK A LA CARTE / BREAKFAST A LA CARTE

C  
Celery

E  
Eggs

Wh  
Wheat

SO<sub>2</sub>  
Sulphit- Wine

Ms  
Mustard

GF  
Gluten Free

ML  
Milk

**Eggs (choose between) / Jaja (birajte način pripreme)** **E**

**Omelette/ omlet**

**Scrambled/ kajgana**

**Poached/ poširana**

**Fried / pržena**

200gr

\*

*Choose your condiments:*

*tomato, spinach, bacon, ham, cheese*

*Izaberite dodatke:*

*paradajz, spanać, slanina, šunka, sir*

40gr

**Eggs Benedict (salmon or ham)**

**Benedikt jaja ( losos ili šunka)**

\*

*English muffin, spinach, hollandaise sauce*

*Engleski mafin, spanać, holandez sos*

210gr

**E Wh**

**Shakshuka**

\*

*Tomato sauce, spinach, red peppers, cumin, eggs*

*Paradajz sos, spanać, crvena paprika, kumin, jaja*

280gr

**E SO<sub>2</sub>**

**Croque monsieur**

\*

*Bread toast, mustard, ham, cheese, bechamel sauce*

*Tost hleb, senf, šunka, sir, bešamel sos*

180gr

**E Wh Ms**



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## Sirniki

\*

*Eggs, ricotta, flour, fresh fruit, homemade jam, whipped cream*

*Jaja, rikota, brašno, svježe voće, domaći džem, šlag*

210gr

E Wh

## French toast / Francuski tost

\*

*Brioche toast, eggs, cinnamon, whipped cream, fresh fruit*

*Brioche tost, jaja, cimet, šlag, svježe voće 150gr*

E Wh

## Oatmeal / Ovsena kaša

\*

*Raisins, linseed, chia seeds, milk, butter, seasonal fruits*

*Suvo grožđe, sjemenke lana, sjemenke čie, mlijeko, puter, sezonsko voće*

240gr

ML

\*

*For the guests who are not staying in Vivid Blue Hotel the price for breakfast is 15€ per person.*

*Za goste koji nisu smješteni u hotelu Vivid Blue cijena doručka je 15€ po osobi.*

