



Breakfast at Isola

Available from 7am to 11am

Continental breakfast

52

Access to buffet, hot beverage, juice or veg juice

A hot dish to choose from:

Eggs

Benedict, omelette any condiment, ham and cheese toast

Or:

Pancakes

Home made pancakes with red berries and maple syrup



Buffet breakfast

42

Access to buffet, hot beverage, juice or veg juice



Gluten free option available upon request

Our fish, coffee and tea come from sustainable sources, ensuring freshness and respect for the environment
G - Gluten | D - Dairy products | N - Contains nuts | A - Peanuts | V - Vegetarian | VG - Vegan | E - Egg and derivatives | S - Soya and derivatives | SE - Sesame | M - Mustard
C - Celery | ML - Molluscs | F - Fish | CR - Crustaceans | SO2 - Sulfur Dioxide and Sulphites | LP - Lupins | GF - Gluten Free

Dishes or ingredients marked with "*" are frozen or deep-frozen at the origin by the producer. Semi-processed ingredients used in the preparation of dishes are subjected to rapid chilling to ensure food safety in compliance with Reg. CE 852/04. Our staff is available to provide information regarding the composition of the products on offer. An allergen booklet is available for consultation. Due to the structure of our food and beverage preparation areas, we cannot guarantee the absence of one or more allergens. "To protect consumer health, seafood products served raw or nearly raw at this establishment (e.g., raw, marinated, smoked) are subjected to rapid freezing for sanitary purposes, in compliance with Reg. CE 853/04 and the Ministry of Health Circular of 17/02/2011."



À la carte breakfast

Savoury specialty

Eggs Benedict (G, D, E, SO2) Poached eggs, ham, hollandaise sauce	20
Eggs Florentine (G, D, E, SO2) Poached eggs, sautéed spinaches, hollandaise sauce	20
Eggs Royale (G, D, E, SO2, F) Poached eggs, smoked salmon, hollandaise sauce	24
Add oscietra caviar (F)	24
Add black truffle	14
Eggs Boiled, soft-boiled, fried, scrambled, poached, omelette	16
Available sides: Cheese, mushrooms, cooked ham, spinach, tomatoes, bacon	
Ham & cheese toast Country bread, ham, cheese	18
Avocado on toast (G, D, E, SO2) Country bread, mashed avocado, eggs mimosa	18
Salmon sandwich (G, D, F, SO2) Country bread, smoked salmon, dill cream cheese	24
Italian bruschetta (G, SO2) Country bread, heritage marinated tomatoes, basil	18

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Sweet speciality

Pancakes (G, D, E, SO2)	18
Home made pancakes with red berries and maple syrup	
Crêpe alla nutella (G, D, E, SO2, N)	18
Original Crêpe with Nutella and whipped cream	
Açaí Bowl (G, D, SO2, N)	18
With buffalo yogurt and granola	
Riz au lait (D, SO2)	16
Milk cooked rice pudding with honey and vanilla	

Coffee

Espresso	5
Decaffeinated coffee	5
American coffee	5
Double espresso	10
Barley coffee	6
Ginseng coffee	6
Cappuccino	6
Macchiato	6
Tassoni coffee	8
Hot chocolate	10
Hot chocolate with whipped cream	11



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*Vegetable alternatives to cow's milk available

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Hot Beverages

Hot chocolate	10
Hot chocolate with whipped cream	11
English breakfast tea	10
Earl grey tea	10
Jasmine tea	10
Gunpowder tea	10
Marrakech mint tea	10
Ginger & lemon	12
Liquorice & fennel	12
Citrus infusion	12
Chamomile infusion	12
Mint infusion	12
Fruit infusion	12

Fruit extracts

Orange	10
Grapefruit	10
Tanning booster Carrot, ginger, orange	14
Detox Pineapple, fennel, celery	14

Nectars & Fruit Juices

Apricot	8
Pineapple	8
Orange	8
Blueberry	8
Tomato	8
White peach	8
Grapefruit	8

Water

Panna still 0,50	8	Panna still 0,75	10
San Pellegrino sparkling 0,50	8	San Pellegrino sparkling 0,75	10

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