



PIANO
NOBILE

• SALONES •

Breakfast

BREAKFAST

- CONTINENTAL BREAKFAST

Selection of homemade pastry, jam, organic honey, 'dulce de leche' and butter. Choice of juice and seasonal fruits. Hot beverage of your choice.

- AMERICAN BREAKFAST

Selection of homemade pastry, jam, organic honey, 'dulce de leche' and butter. Cereals with milk or yogurt. Organic farm eggs cooked any style with your choice of sides. White or whole-wheat toast. Choice of juice and seasonal fruits. Hot beverage of your choice.



MENU

• VEGAN BREAKFAST

Selection of homemade pastry and jam.

Vegan yogurt with granola.

Sourdough bread toast, avocado and tomato.

Choice of juice and seasonal fruits.

Hot beverage of your choice.



MENU

BAKERY

- Toasted white bread or whole wheat bread served with cream cheese and jam.
- Healthy toast. On sourdough bread, avocado, tomatoes and quail eggs.

EGGS

- Boiled, scrambled or fried served with sourdough bread.
- Egg omelette or egg white omelette
Optional fillings: Natural ham, parma ham, mozzarella cheese, tomato

** All our varieties include sourdough bread*



MENU

CEREALS

- Corn flakes, artisanal granola with nuts.

YOGURT

- Natural buffalo whole yogurt, vegan yogurt or natural skimmed yogurt.

PÂTISSERIE

- Petits gâteau
- Classic Argentinean Medialuna
- Croissant
- Cinammon roll
- Scon
- Macaron



MENU

PUDDING

- Banana Bread
Banana bread, peanut butter, fresh bananas and organic honey.
- Carrot Cake
Carrot cake, cream cheese frosting, caramelized carrots and nuts.



MENU

COFFEE

- Espresso, small latte or flat white.
- Capuccino, double espresso, or latte.
- Tea strands collection by Inés Berton.

NON-ALCOHOLIC DRINKS

- Sodas, still water, sparkling water.