



HANNAH & ELIA

fine cooking great events

Breakfast



Making breakfast is above all a matter of love for us. And love means we bake the bread ourselves and serve it hot, we make the jam, we make the *Butterzopf* bread plait fresh and we marinate the salmon ourselves.

Our various breakfast offers are simply called: Silver – Gold – Platinum.

And Platinum means brunch, not just breakfast: no need for either breakfast or lunch, because our brunch combines both in one.

"Splendid yet simple, luxurious while at the same time familiar, marvellous food and a relaxed atmosphere."

Christian and Isabella, guests at the Manincor winery.



Breakfast

SILVER

The small breakfast

Fresh croissants **OR** wholegrain apple bread with butter and honey



A variety of small open sandwiches



Home-made seasonal fruit juice



Coffee and tea



A variety of fruit

GOLD

The big breakfast

The finest cheeses, ham and smoked meats served on a 2-metre long wooden board



Fresh butter from Schabs



Butter croissants



Large fruit platter



Home-made bread e.g. wholegrain spelt bread, wholegrain apple bread, nut bread and Butterzopf (sweet white bread plait)



Home-made jams



Mountain honey



Home-marinated salmon



Goat's milk yoghurt from the Passeier Valley



Bircher muesli according to the original recipe



Home-made seasonal fruit juice



Coffee and tea





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Breakfast

PLATINUM

The big brunch

Fresh butter from Schabs



Home-made jams



Mountain honey



Home-made bread e.g. wholegrain spelt bread, wholegrain apple bread and Butterzopf (sweet white bread plait)



Coffee and tea



Freshly squeezed seasonal fruit juice



Large fruit platter



Goat's milk yoghurt from the Passeier Valley



Bircher muesli according to the original recipe



The finest cheeses and ham, hard smoked sausage, chamois sausages, smoked beef and speck



Home-marinated salmon



Poultry liver parfait



Salad with shrimps, avocados and tomato cubes



Potato pasta pockets with fresh and mature goat's cheese, finest olive oil, peppers and thyme



White sausages served with sweet mustard

