



AERNŌ

RESTAURANT

Breakfast Menu

Kalimera

Greet every morning with our “Kalimera”
a la carte breakfast menu.

Start your day energized and revitalized
with a variety of fresh, organic, hand-
picked local and Greek products.

A la Carte Breakfast Menu

Breadbasket

Variety of freshly baked bread

Butter or Chocolate Croissants

Spreads Options

Greek honey

Nutella

Daily homemade marmalades

Cheese Platter

Greek cheese selection

Cold Cuts Platter

Selection of Greek Charcuterie

Fruit Platter

Seasonal Fruits Salad

Yogurt

Plain

With honey

With honey and nuts

With Granola, honey, fruits

With homemade sour cherries

Cereals

Corn flakes

Chocolate flakes

Muesli and almonds

Savory

Greek Style French Toast

Feta cheese, tomato, and fried egg

Avocado Toast

Smoked salmon, soft-boiled eggs,
basil, local tomato confit

Eggs Benedict

Poached eggs, brioche, Hollandaise
sauce, crispy Prosciutto, chives

Grilled "Manouri" Cheese

Local tomatoes, thyme

Quiche Lorraine

Garnished with green salad and dill
vinaigrette

Local Free-Range Eggs Inspirations

Boiled Eggs

3min, 5min, 10min

Scrambled Eggs

Garnished with a choice of ham, bacon, peppers, mushrooms, tomatoes, onions, sausage, or cheese

Sunny side up Eggs or Double Fried Eggs

With mixed salad, dill vinaigrette and tomatoes

“Kagianas”

Greek style scrambled eggs with tomato, Feta cheese, red bell pepper, fresh oregano

Omelettes

Greek Omelette

Tomato, feta cheese, peppers, onions, olives, capers

Santorinian Omelette

Chloro cheese, local semidried tomatoes, capers

Healthy white Omelette

Steamed vegetables, spinach, turkey

Side Dish Options

Green Salad

Mini Greek Salad

Roasted Mushrooms

Bacon

Greek Sausage

Smoked Salmon

Healthy Power Drinks & Bites

Vegetarian Power Drink

Mixed Fruit Power Drink

Porridge

With fruits, Chia seeds, honey

Homemade Energy Bars

Gluten Free Options

Bread

Toast Bread

Corn Flakes

Cake

Biscuit

Mini dessert

Sweet Delights

Pancakes Classic

Melty chocolate, red fruits, caramelized hazelnuts

Waffle

Hazelnut praline and fruits

“Rizogalo” Greek Rice Pudding

Vanilla, dry fruits and nuts

Muffins

Chocolate or Vanilla

Coffee

Filter Coffee
Freddo Espresso
Freddo Cappuccino
Espresso
Espresso Double
Espresso Macchiato
Cappuccino
Latte Macchiato
Frappe
Greek Coffee
Greek Coffee Double
Chocolate (hot or cold)

Hot Tea

English Breakfast
Earl Grey
Green
Chamomile
Darjeeling
Red Fruits

Annex II outlines the 14 allergens (and products thereof) that can cause allergic symptoms:

1. Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats. 2. Eggs and Egg products 3. Fish 4. Peanuts 5. Soybeans 6. Milk (including lactose) 7. Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts 8. Celery (including celeriac) 9. Mustard 10. Sesame 11. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg or 10mg/L in the finished product. This can be used as a preservative in dried fruit 12. Crustaceans for example prawns, crabs, lobster, crayfish 13. Lupin, which includes lupin seeds and flour and can be found in types of bread, pastries and pasta 14. Mollusks like, mussels, whelks, oysters, snails and squid

Dear Guests,

In case of any severe allergy or intolerance, please contact any of our restaurant managers to assist you.

Thank you,
The AKRA Suites Team

All prices include VAT 13% & 24% and municipal tax 2%



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