



Cobia Restaurant Breakfast Menu

Couvert

Fresh seasonal fruit
Basket of daily pastries and home baked breads with butter, honey, confiture, Nutella and peanut butter

Tulia signature breakfast

3 poached eggs in glass served with guacamole, spring onion, clarified butter and parmesan
Flat iron seared steak with fried eggs, fresh cherry tomatoes and mushrooms
Farmer house frittata with mascarpone cheese and onion
Yogurt with fresh fruits served in a coconut

Cereals at your choice

Homemade granola, corn flakes, muesli, rice crisps or coco pops served with either soy milk, natural yogurt or fresh milk

Natural yogurt at your choice

Served with cashew nuts, almonds, honey, maple syrup, granola, or fresh fruit

Eggs

Creamy scrambled, omelette, poached, fried or boiled eggs served with a choice of fresh mushrooms, tomatoes, potatoes, onions, spring onion, bacon, sausages or cheese

Sweet option

Buttermilk crapes served with a choice of maple syrup, Nutella, honey or fruit
Homemade Belgium waffles with fruit compote and whipped cream

Extras

Selection of cheese platter, cold cuts, steamed vegetables, sandwich with Philadelphia cheese and avocado, oats porridge

Beverage

For a successful start of your day - Mimosa cocktail, freshly squeezed juices, coffee or tea