COFFEE BREAK MENU

Basic coffee break . . . . . **6,00 EUR / person**

BEVERAGES: coffee & tea, lemon water and juices in jugs
allergens: 7

The basic coffee break (6,00 EUR per person) must be added to all other Coffee break menu selections.

FIT coffee break . . . . . **4,50 EUR / person**

SNACK: fresh sliced fruit 100g, 1x wholegrain roll, crostini with guacamole 50g
allergens: 1, 3, 6, 7

SLOVAK coffee break . . . . . **4,50 EUR / person**

SNACK: 1x mini cheese scone, 1x mini scone with pork scratching's, crostini with bryndza (traditional sheep cheese) spread & cucumber 50g
allergens: 1, 3, 7

SUMMER coffee break . . . . . **4,50 EUR / person**

SNACK: fresh sliced fruit 100g, crostini 2x50g (1x caprese, 1x with goat cheese and fig), mango-coconut panna cotta 30ml
allergens: 1, 3, 7

WINTER COFFEE BREAK . . . . . **4,50 EUR / person**

SNACK: fresh sliced fruit 100g, crostini 2x50g (1x with crackling spred, 1x with olive tapenade, tomato, arugula & parmesan cheese), apple strudel 60g
allergens: 1, 3, 7

CLASSIC SWEET coffee break. . . . . . **4,50 EUR / person**

SNACK: fresh sliced fruit 100g, 1x mini croissant, cake 50g (according to daily offer)
allergens: 1, 3, 7

MIX coffee break . . . . . **4,50 EUR / person**

SNACK: croissant with ham & cheese 100g, 1x pizza pastry, 1x curd cheese strudel
allergens: 1, 3, 7

SAVORY coffee break . . . . . **4,50 EUR / person**

SNACK: fresh sliced fruit 100g, mini baguette caprese 100g, 1x spinach pastry
allergens: 1, 3, 7

VEGAN coffee break . . . . . **4,50 EUR / person**

SNACK: fresh sliced fruit 100g, hummus with vegetables 30ml, vegan panna cotta with fruits 30ml
allergens: 6, 9, 11

GLUTEN FREE coffee break . . . . . **6,00 EUR / person**

SNACK: fresh sliced fruit 100g, gluten & dairy-free crostini 50g (with olive tapenade, tomato & arugula), gluten free cake (according to daily offer) 60g
allergens: 3

BUSINESS BUFFET BREAKFAST / BRUNCH . . . . . **20,00 EUR / person**

BEVERAGES: coffee & tea, lemon water and juices in jugs
HOT BUFFET: fried egg or scrambled eggs, selection of sausages, bacon, grilled tomatoes, grilled vegetables or mushrooms
COLD BUFFET: various types of savory pastries, sweet pastries, hams & cheeses platter, fresh vegetables, fresh sliced fruit, butter, jam, Nutella
allergens: 1, 3, 4, 6, 7, 8, 11, 12

Didn't find the combination you were looking for?
Take one of the coffee breaks as a base and add items from the list below.

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COFFEE BREAK MENU

SWEET SNACK

Fresh fruit display 100g	(0)	2,70 EUR
Croissant 3pcs (butter)	(1, 3, 7)	2,70 EUR
Filled sweet pastry 2pcs (according to daily offer)	(1, 3, 7)	1,50 EUR
Cake 50g (according to daily offer)	(1, 3, 7)	2,20 EUR
Traditional Moravian cake 65g (according to daily offer)	(1, 3, 7)	1,90 EUR
Homemade brownies 90g /minimum order - 15 portions/	(1, 3, 7)	2,80 EUR
Muffin 1ks (according to daily offer)	(1, 3, 7)	2,50 EUR
Apple strudel 60g	(1, 3, 7, 8)	2,50 EUR
Curd cheese strudel 60g	(1, 3, 7)	2,50 EUR
Gluten free cake 60g (daily offer)	(3, 7)	3,50 EUR

MINI DESERTS (All items in this section: minimum order 3 portions)

Panna cotta with fruits 100ml	(7)	6,70 EUR
Chocolate mousse 100ml	(7)	6,70 EUR
Tiramisu 100ml	(1, 3, 7)	4,20 EUR
Mascarpone with strawberries / raspberries 100ml	(7)	4,20 EUR
Mango lassi 100ml	(7)	4,90 EUR
Coconut panna cotta with fruits 100ml	(0)	4,90 EUR
Lotus cheesecake 100ml	(1, 7)	4,90 EUR
Chestnut pureé with mascarpone 100ml	(7)	4,90 EUR

SAVOURY SNACK

Mozzarella with tomato & basil 20g	(7)	0,90 EUR
Eidam cheese with grapes 20g	(7)	0,90 EUR
Gentian cheese with olive 20g	(7)	0,90 EUR
Vegetable sticks (cucumber, carrot, celery) 100g	(0)	1,60 EUR
Salty pastry 2pcs (according to daily offer)	(1, 3, 7)	1,50 EUR
Mini scones 2pcs (cheese /scab of meat)	(1, 3, 7)	2,20 EUR
Crostini with olive tapenade, tomato, arugula & parmesan cheese 50g	(1, 3, 7)	2,10 EUR
Crostini guacamole 50g	(1, 3, 7)	2,10 EUR
Crostini with avocado and mushrooms 50g	(1, 3, 7)	2,50 EUR
Crostini caprese 50g	(1, 3, 7)	2,50 EUR
Crostini with sheep cheese (bryndza) spread and cucumber 50g	(1, 3, 7)	2,20 EUR
Crostini with goat cheese and fig 50g	(1, 3, 7)	2,50 EUR
Crostini with crackling spread 50g	(1, 3, 7)	2,50 EUR
Crostini with chorizo salami and brie cheese 50g	(1, 3, 7) / (58)	2,50 EUR
Gluten & dairy-free crostini with olive tapenade, rucola & tomato 50g	(3)	2,70 EUR
Garnish sandwich (ham/cheese) 100g	(1, 3, 7)	2,70 EUR
Mini baguette with ham & cheese 100g	(1, 3, 7) / (45)	3,00 EUR
Mini baguette caprese 100g	(1, 3, 7)	3,00 EUR
Croissant with ham & cheese 100g	(1, 3, 7)	2,40 EUR
Canapes with prosciutto crudo & pear 30g	(1, 3, 7, 12) / (37)	2,10 EUR
Canapes with prosciutto crudo & Emmental cheese 30g	(1, 3, 7, 12) / (37)	1,60 EUR
Canapés with chorizo salami & Emmental cheese 30g	(1, 3, 7, 12) / (58)	1,70 EUR
Canapés with cacciatore salami & Emmental cheese 30g	(1, 3, 7, 12) / (37)	1,80 EUR
Canapés with avocado and egg 30g	(1, 3, 7, 12)	1,80 EUR
Canapés with avocado and shrimp 30g	(1, 3, 4, 7, 12)	2,20 EUR
Canapés with brie cheese and nuts 30g	(1, 3, 7, 12)	1,50 EUR
Canapés with tomato and mozzarella 30g	(1, 3, 7, 12)	1,50 EUR
Canapés with smoked salmon 30g	(1, 3, 4, 7, 12)	2,20 EUR
Homemade crackling spread with chorizo craklings & egg 90g - for 3 persons	(1, 3, 7) / (58)	5,60 EUR
Homemade sheep cheese (bryndza) spread 90g - for 3 persons	(1, 3, 7)	5,60 EUR
Hummus with vegetables & crunchy toast 100g - for 3 persons	(1, 3, 6, 7, 11)	6,90 EUR
Selection of Italian cheeses (Taleggio, Pecorino, Gorgonzola, Parmesan) 200g - for 2 persons	(1, 7, 8)	16,90 EUR
Selection of Italian hams & cheeses (Taleggio, Pecorino, Gorgonzola, Parmesan, Prosciutto, Spinata, Coppa Stagionatta, Cacciatore) 440g - for 4 persons	(1, 7, 8, 12) / (37)	34,90 EUR

LIST OF ALLERGENS

(1) Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats)
(2) Crustaceans for example prawns, crabs, lobster, crayfish
(3) Eggs
(4) Fish
(5) Peanuts
(6) Soybeans
(7) Milk (including lactose)
(8) Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
(9) Celery (including celeriac)
(10) Mustard
(11) Sesame
(12) 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
(13) Lupin, which includes lupin seeds and flour and can be found in types of bread, pastries and pasta
(14) Molluscs like, mussels, whelks, oysters, snails and squid

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