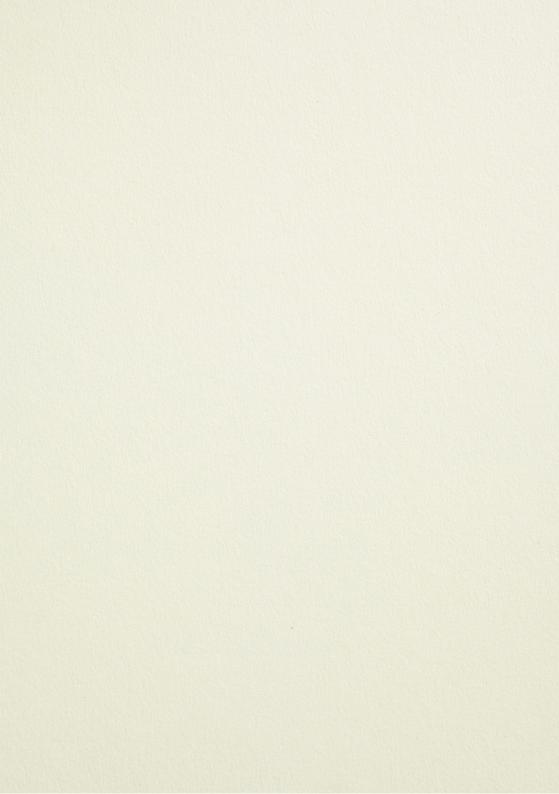
# HOTEL HUERTO DEL CURA \*\*\*\*

Breakfast by: FranSegura&Co.



#### THE EVERYDAY MADE EXTRAORDINARY

In the heart of Elche's Palm Grove, breakfast reaches its highest expression. The creativity of master pastry chef Fran Segura blends with local, zero-kilometer ingredients and Mediterranean essence to transform the first ritual of the day into an unforgettable moment.

Three acts that awaken the senses with elegance and authenticity.

Breakfast by:

## 1st ACT: LE RÉVEIL

Freshly squeezed orange juice or Detox of your choice Selection of coffees, teas and infusions

## 2nd ACT: LE MARCHÉ

#### BONJOUR

Greek yogurt, fruit salad, and French toast

#### **BOULANGERIE**

Rye loaf, olive oil bread, savory biscuits Butter and extra virgin olive oil Tomato jam, assorted preserves, and hazelnut cream

#### CHARCUTERIE ET FROMAGES

Ibérico ham, smoked salmon, and longaniza de Pascua Gruyère, Brie, and goat Servilleta cheese

#### **PÂTISSERIES**

Butter croissant, sugar and butter brioche Chocolate madeleine

Breakfast by:

## 3rd ACT: LE GOURMAND

Choice of:

PRESSED SANDWICH
Brioche bread, cooked ham, and Emmental cheese

CROISSANT Bologna mortadella, mozzarella, tomato, spinach, and basil bechamel

SAVORY PANCAKES Hummus, goat cheese, arugula, and sautéed cherry tomatoes

EGGS (All served with bread)

Benedictine: with bacon or salmon Iberian scrambled eggs Scrambled eggs with asparagus, leek, and onion In Cocotte: Emmental cheese, cream, and homemade tomato sauce Omelette à la Minute: with potato and onion

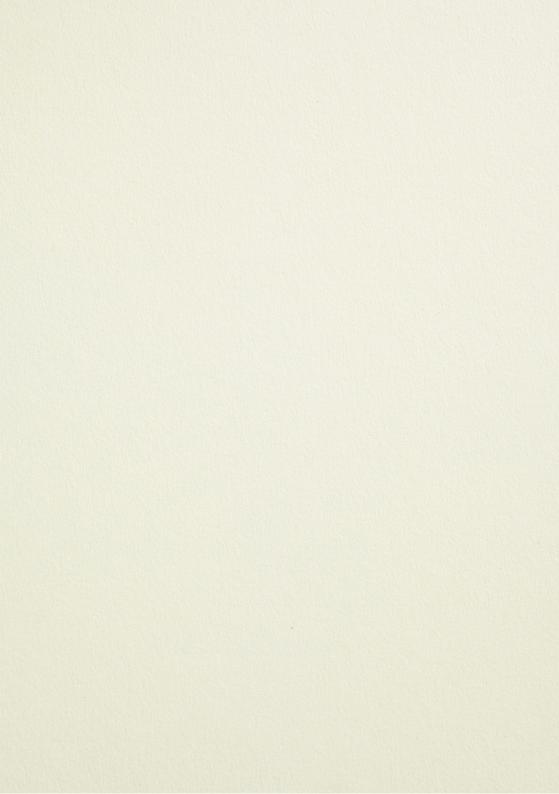
Breakfast by:

### A RITUAL THAT ENDURES

More than a breakfast, an experience designed to leave a mark. Between tradition and innovation, every detail celebrates excellence, local produce, and signature craftsmanship.

This is how the day begins at Hotel Huerto del Cura: with flavor, balance, and distinction.

Breakfast by:



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