



Daphne's Club 'Bio Drinks & Snacks Menu'





Dear guests,

The ingredients that we use to create our breakfast and our various snacks, here at Daphne's Club, have all been selected with care and love. They belong to four categories:

1. They are certified organic products (e.g. milk, eggs, nuts and dried fruits, cereals, oranges)
2. They have been produced by us using mostly certified organic ingredients (e.g. bread, cake)
3. They are certified organic as well as "fair trade" (e.g. filter coffee, hot chocolate)
4. They are special local products, produced with traditional methods (e.g. sheep yogurt)

We try to buy our products from Xylokastro or Kiato, thus supporting local eco-aware entrepreneurship. We also try to buy locally produced products, thus supporting employment and the sustainable development of our region.

Some of our products, such as our filter coffee and our jams, have a special story to tell. At the end of this leaflet, we tell you that story. So sit back comfortably and read on...!

Basic homemade bio breakfast

Fair trade filter coffee, bio instant coffee or bio tea

Glass of organic milk

Homemade bio bread

Butter

Variety of organic jams

Variety of natural Greek honeys



Price: 5,00 euros per person



Full homemade bio breakfast

- Fair trade filter coffee, bio instant coffee or bio tea
- Glass of organic milk
- Fresh organic orange Juice
- Homemade bread
- Butter
- Variety of organic jams
- Variety of natural Greek honeys
- Home-baked mini croissants
- Organic boiled eggs
- Bio corn flakes and muesli
- Organic nuts and dried fruit
- Fresh fruit
- Local sheep yogurt
- Homemade bio cake
- Local cheese
- Local delicatessen



Price: 12,00 euros per person



Daphne's Club Organic Brunch

**Fair trade filter coffee, bio instant
coffee or bio tea**

Glass of organic milk

Fresh organic orange Juice

Homemade bread

Butter

Variety of organic jams

Variety of natural Greek honeys

Home-baked croissants

Organic nuts and dried fruit

Bio corn flakes and muesli

Fresh fruit

Local sheep yogurt

Homemade bio cake

Local cheese

Local delicatessen

Bio omelet or bio fried eggs with bacon

Mini cheese pancakes with honey

Sweet crepes with chocolate filling or jam

Salmon toast



Price: 20,00 euros per person

Greek organic coffee	2,00 €
Fair trade filter bio coffee, bio instant coffee, bio tea	2,50 €
Nespresso espresso	3,00 €
Nespresso cappuccino	3,50 €
Fair trade hot chocolate	3,50 €
Real Homemade Ice Tea	3,50 €
Glass of organic milk	3,00 €
Fresh orange Juice	3,00 €
Natural fruit smoothies	4,00 €
Soft drinks	2,20 €
Mineral water 0,5 lt	0,50 €
Mineral water 1,5 lt	1,00 €
Organic beer	4,00 €
Beer	2,50 €
Ouzo & raki	3,00 €
Spirits	4,50 €
Special spirits & Cocktails	7,00 €
Bottle of bio white wine	10,00 €
Bottle of bio red wine	12,00 €

Bio corn flakes or muesli with bio milk	3,50 €
Local sheep yogurt with bio nuts & Greek honey	3,50 €
Slice of homemade bio cake	1,50 €
Homemade toast with local ham & cheese	3,80 €



Daphne's Club Bio Drinks & Snacks



Plain bio omelet (served with homemade bio bread)	3,80 €
Bio ham & cheese omelet (served with homemade bio bread)	5,80 €
Sweet bio homemade crepes (bio Nutella or your choice of bio jam)	5,00 €
Ham & cheese bio homemade crepes	5,00 €
Small cheese pancakes with honey	5,00 €

Jams, apple pies, biscuits, lemonade and strawberry syrup from 'Kallidorpio'

Kallidorpio is, by Greek standards, a pioneer company: organic desserts, made with all the care and love of a homemade treat, in a HACCP certified bakery, by a mother (Toula Mastorakou) and a daughter (Evaggelia Mastorakou). We found Kallidorpio in the small village of Poulitsa, just outside Corinth and bought organic jams. Since then the list of the products we purchase from Kallidorpio keeps growing: the lemonade and orange biscuits you were offered upon your arrival, certain of the jams you tried at breakfast, the strawberry syrup in your evening smoothie...



Apipharm honeys

Apipharm is a Greek company founded in 1999 with the aim to promote a healthier lifestyle through qualitatively better alimentation, body care and personal hygiene products. Apipharm's founder has been experimenting with apiculture since 1952! Honey, pollen, royal jelly and propolis are the essential ingredients used by Apipharm for its products. At Daphne's Club breakfast you will find a selection of Apipharm's honeys: orange blossom, chestnut, fir, wild flower, pine!

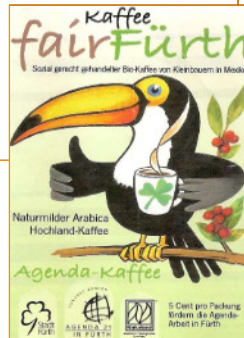
Fair Kaffee Fürth

The coffee that we use in our filter coffee was first given to us by the official delegation of the German city of Fürth, which stayed with us during the celebrations of the twinning of their town with Xylokastro in September 2006.

Kaffee FairFürth originates in Mexico, where it is produced using organic agricultural methods. Its certification is awarded by the German certification board "Naturland" (www.naturland.de). The coffee is then bought by the German fair trade company "dwp mensch und zukunft" (www.fairundbio.de). This means that it is bought at prices that are fair to the producer, i.e. which allow him/her to live and work in dignity. Finally, it is packaged under the control of the German bio-packaging board DE-039-Oko-Kontrollstelle. The end? No! It is then bought by the fair trade shop WELT LADEN FÜRTH where it is given one more interesting characteristic: it is adopted by the environmental project "Agenda 21 Fürth" (www.agenda21-fuerth.de), which has the support of the City of Fürth. And? And now 5% of the earnings from the sale of this coffee go towards the financing of the project, which deals with climate change...

Twinning of Xylokastro and Fürth

Xylokastro and Fürth were twinned in 2006 through a series of events and celebrations that took place in both towns. The aim of the twinning is to exchange culture, ideas, products, people, to travel and to get to know each other! Daphne's Club Hotel Apartments is contributing its small share in this exchange through Kaffee FairFürth, which is thus being given one more role!





Nuts, flour, sugar, raisins, dried plums, Greek coffee & condensed milk

Trofino is a Greek company, founded in 1923 in Kalamata by Vasilis Argyrakis and trading at first in cereals, pulses and rice. The third Argyrakis generation decided in 1999 to venture into the organic produce market. Today Trofino produces for the Greek market excellent organic pasta, extra virgin olive oil, coffee, milk, nuts, honey, tomato sauce, mushrooms, corn, fruit juices, potato chips and chocolate. Daphne's Club discovered Trofino among its guests: one of the Argyrakis brothers was a guest at our hotel. We started collaborating in late 2008.

Oranges, wine and olive oil

Young farmer Stavros Teazis inherited conventional olive tree and vine cultivations from his father. It was not long before he decided that the chemical fertilisers used in conventional farming would not do at all! He thus converted to organic farming and now produces excellent quality bio olive oil, oranges, grapes and wine, all of which we use at Daphne's Club.

