



Good morning

At Casona Las Cinco Calderas, we take great care with every detail of our breakfast.

We select artisanal, locally sourced products, crafted by small producers from Cantabria with whom we share a passion for authenticity.

We serve it directly at your table, so you can start the day calmly and simply enjoy.

DRINKS

Freshly squeezed natural **orange juice**

Coffee, from Cafés Dromedario

Herbal **infusions / Tea**, from Eden Tea

Hot chocolate

Milk, from El Buen Pastor, rated by the OCU as the best whole milk in 2024

BREAD & ACCOMPANIMENTS

Sourdough **toast**, from Oslé Bakery,

Gold Star of the Spanish Route of Good Bread (2017, 2018, 2019, 2021 and 2022)

With **grated tomato** and extra virgin olive oil

With **butter** from La Pasiega de Peña Pelada, and **jam** from La Artesana

With **curd / ricotta** from Granja Fasano, and **honey or jam**

TYPICAL OF CANTABRIA

Quesada pasiega, (Cantabrian milk custard)

from the organic farm El Andral, winner of the Great Taste Awards 2019.

Sobao pasiego (Cantabrian butter sponge), from the organic farm El Andral, Best Sobao Pasiego 2024 (AFCA).

Sliced queso de nata, from La Pasiega de Peña Pelada (Protected Designation of Origin, Gold Medal – World Cheese Awards 2023)

AND ALSO

Homemade **sponge cake**

Natural yoghurt, from La Ermita Delicatessen

Croissants and assorted pastries, from Galizano Bakery

Free-range boiled egg, from Granja AVH (Liérganes)

Serrano ham

Cooked ham

Muesli with nuts

Chocolate cereals

Fresh fruit

*For further information, and translations into **other languages**, please scan the QR code.*

