

## The Best Hotel Breakfasts in the World

by CNT EDITORS

Gone are the days of boring continental breakfasts. Instead, we're saying "good morning" with dumplings, prosciutto with sliced melon, and airy eggs Benedict at some of the best breakfasts our editors have eaten at botels around the world.





Photo by Paola + Murray

## Casa San Agustín, Cartagena

You really couldn't choose a better location in this port city: The restored 17th-century hotel is just a few blocks from the waterfront in the dead center of old town—a prime jumping-off point for wandering the forts and palmstudded shores. The property itself is a piece of history: Its exposed wood beams, frescoes, and aqueduct wall are all original. Guests tend to get an early start for breakfast, filling the dining terrace as soon as the kitchen opens, at 7:30 a.m. But the morning scene doesn't truly pick up until around 9, when the Cartagenians roll in. For the next few hours, the tiled terrace and dining room buzz with businesspeople and ladies who breakfast lingering over butifarra (minced-pork sausage), carimaholas (casava fritters), and corn arepas that've been lightly fried, finished with egg, then fried again. They're best slathered in sour cream and topped with the not-too-spicy bogao sauce, a traditional Colombian sofrito of tomato and garlic.—Erin Florio



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