



BREAKFAST MENU

THE MENU - 34

A WELL-BALANCED BREAKFAST MEAL TO START THE DAY



FRESHLY SQUEEZED ORANGE JUICE

SPECIALTY COFFEE

TWO EGGS TO YOUR LIKING, CHOICE OF MEATS (SAUSAGE, SMOKED BACON OR MAPLE-BRAISED HAM), BLT-STYLE TOMATO, HERB-ROASTED NEW POTATOES AND TOASTED COUNTRY BREAD.

FRESHLY BAKED VIENNOISERIE OF YOUR CHOICE

WELL-BEING

OATMEAL   **15**
ORGANIC OATS, OAT MILK, GODBOUT MAPLE BUTTER, HOMEMADE GRANOLA, WILD BERRIES AND TOASTED COUNTRY BREAD

BIRCHER MÜESLI   **15**
ORGANIC OATS, OAT MILK, CHIA, GREEK YOGURT, BANANA, FROSTED PECANS, APPLES AND TOASTED COUNTRY BREAD

WHITE FLORENTINE OMELETTE   **27**
3 EGG WHITES, SPINACH, CHEDDAR CHEESE, HERB-ROASTED NEW POTATOES AND TOASTED COUNTRY BREAD

TARTINES AND BAGELS FROM THE BAKER

AVOCADO TOAST    **25**
2 POACHED EGGS, FRESHLY SLICED AVOCADO, MASCARPONE, RADISH, HERB VINAIGRETTE, BLT-STYLE TOMATO, HERB-ROASTED NEW POTATOES AND TOASTED COUNTRY BREAD
ADD HOMEMADE SALMON GRAVLAX **6**

CROQUE-MADEMOISELLE    **26**
COUNTRY-STYLE BREAD, SPINACH AND FETA BECHAMEL, SMOKED SALMON, 1 MIRROR EGG, BLT-STYLE TOMATO, HERB-ROASTED NEW POTATOES

MONTREAL BAGEL WITH HOMEMADE SALMON GRAVLAX   **25**
HOMEMADE SALMON GRAVLAX, CAPERS, RED ONIONS, CHERRY TOMATOES, HERBED WHIPPED CREAM CHEESE, ROASTED MONTREAL BAGEL AND LIGHTLY ACIDULATED ARUGULA SALAD

SWEET

FRENCH CREPES    **20**
3 FRENCH CREPES, GODBOUT MAPLE SYRUP, BANANAS AND WILD BERRIES


WAFFLE     **22**
1 HOMEMADE BELGIAN WAFFLE WITH WHITE CHOCOLATE, BANANA, FROSTED PECANS AND CINNAMON "CHEESECAKE-STYLE" ICING

EGGS

LE CLASSIQUE **25**
2 EGGS TO YOUR LIKING, CHOICE OF MEATS (SAUSAGE, SMOKED BACON OR MAPLE-BRAISED HAM), BLT-STYLE TOMATO, HERB-ROASTED NEW POTATOES AND TOASTED COUNTRY BREAD

EGGS BENEDICT   **25**
2 POACHED EGGS, ROASTED ENGLISH MUFFIN, AGED CHEDDAR, HOLLANDAISE SAUCE, BLT-STYLE TOMATO, HERB-ROASTED NEW POTATOES




CHOICE OF GARNISHES
MAPLE-BRAISED HAM **3**
HOUSE-SMOKED SALMON **5**

OMELETTE SOUFFLÉE  **25**
3 EGGS SOUFFLÉ STYLE, COOKED IN A CASSEROLE WITH TWO CHOICES OF GARNISHES, BLT-STYLE TOMATO, HERB-ROASTED NEW POTATOES AND TOASTED COUNTRY BREAD

CHOICE OF GARNISHES
MAPLE-BRAISED HAM, BACON, SAUSAGE, CHEESE, MUSHROOMS, SPINACH

SIDES

MEAT (SAUSAGES, HAM, BACON OR CRETONS) **6**
SLICED FRESH FRUIT, WILD BERRIES AND GREEK YOGURT **9**
TOASTED BREAD AND SIDES: JAMS, PEANUT BUTTER CHEESE **4**

PASTRIES   
CHOCOLATE BREAD **3.5**
CROISSANT **3.5**
CROISSANT AMANDINE **5.5**
CHOCOLATINE WITH HAZELNUTS **5.5**

HOMEMADE DRINKS

FRESHLY SQUEEZED ORANGE JUICE **5**
MORNING BOOSTER **7**
FRESHLY SQUEEZED ORANGE JUICE, TURMERIC, GINGER AND LEMONGRASS

HOT BEVERAGES

SPECIALTY COFFEE **4**
HOT CHOCOLATE **5**



GLUTEN



VEGETARIAN



DAIRY PRODUCTS



REQUIRES SLIGHTLY MORE PREPARATION TIME