



BREAKFAST MENU

STARTERS

SEASONAL FRUIT AND FRESH BERRIES 10

PLAIN YOGURT WITH GRANOLA OR W/ FRESH BERRIES 8 / 11

OATMEAL WITH GOLDEN RAISINS AND BROWN SUGAR 8

SELECTION OF CEREALS WITH FRESH BERRIES OR BANANAS 8

BAKERY BASKET OF CROISSANT, MUFFIN, AND DANISH 7

WAFFLES, FRENCH TOAST & PANCAKES

BELGIAN WAFFLES

BERRIES AND BANANAS 11

BUTTERMILK PANCAKES

WITH BLUEBERRIES AND ORANGE BLOSSOM HONEY 11

BRIOCHE FRENCH TOAST

WITH CINNAMON-CARAMELIZED APPLES 11

SERVED WITH
WARM
MAPLE SYRUP

SPECIALTIES

TWO EGGS ANY STYLE *

WITH THYME ROAST POTATOES & TOMATO PROVENCAL 10

SMOKED SALMON

WITH CREAM CHEESE & TOASTED BAGEL 14

BLT POPOVER

SPINACH, HAM, EGGS, BACON, BECHAMEL & HOLLANDAISE 14

8 OZ STRIP STEAK N' EGGS *

WITH HOME FRIES 22

EGGS "W"

WITH SPINACH, CRAB MEAT, CAYENNE-LEMON HOLLANDAISE 15

THREE EGG OMELET *WITH YOUR CHOICE OF THREE FILLINGS 13

"DOWNTOWN" BURRITO

WITH CHEDDAR SCRAMBLED EGGS, PEPPERS, ONION-TOMATO SALSA 12

VEGETABLE FRITTATA*

WITH PORTOBELLO, ASPARAGUS, FRESH GOAT CHEESE, VINE RIPE TOMATOES 14

*SPECIALTIES
SERVED WITH
BAKERY SELECTION
OR TOAST,
FRUIT PRESERVES,
HONEY AND
IMPORTED BUTTER

SIDES

APPLE WOOD SMOKED BACON 4

ROASTED CHICKEN MAPLE SAUSAGE 4

THYME ROASTED POTATOES 5

RUBY GRAPEFRUIT 4

BAGEL & CREAM CHEESE 4

WHITE, WHEAT, RYE TOAST W/BUTTER 3

SCOTTISH SMOKED SALMON 10

BEVERAGES

FRESH JUICES 5

FRESHLY BREWED FONTE COFFEE 5

ESPRESSO, CAPPUCCINO, LATTE 6

VARIETY OF HOT TEAS 6

PROTEIN SHAKE 7

CHEF DE CUISINE
JEAN LUC MONGODIN