



## NATURAL FRUIT JUICES

🍏🍌🍋 ORANGE, PINEAPPLE,  
GRAPEFRUIT, CANTALOUPE,  
WATERMELON OR PAPAYA

## HEALTHY JUICES

🍏🍌🍋 VITAMIN A  
Orange, carrot and fresh ginger

🍏🍌🍋 VITAMIN C  
Strawberry, pineapple, banana and lime

🍏🍌🍋 HYDRATING  
Cantaloupe, kiwi and cucumber

🍏🍌🍋 SPORT  
Watermelon, coconut water,  
lime and mint

## FRUIT SMOOTHIES

🍏🍌🍋 MANGO  
With passion fruit and mint

🍏🍌🍋 PAPAYA  
With lime and ginger

🍏🍌🍋 PINEAPPLE  
With coconut, berries

## FRESH FRUIT

🍏🍌🍋 SEASONAL FRUIT  
PLATTER  
A selection of four fruits



## FROM THE BAKERY

🌿🍏 WHITE BAGUETTE

🌿🍏🍏 WHOLE WHEAT BAGUETTE

🌿🍏🍏 MULTI CEREAL BREAD

🍏🍏 PLAIN OR WHOLE  
WHEAT BREAD TOAST

🌿🍏 COUNTRY SIDE TRADITIONAL  
BREAD TOAST

## SWEET ROLLS

🍏 BUTTERED CROISSANT

🍏 CROISSANT FILLED WITH ALMONDS

🍏 CHOCOLATE CROISSANT

🍏 PARISIAN BRIOCHE

## CEREALS

🍏🍏 GRANOLA

Oatmeal, mixed nuts and seeds, dried fruit, shredded coconut, syrup and cinnamon

🍏🍏 OATMEAL

Boiled oats in a mix of water and milk, honey and cinnamon

🍏🍏 DRIED FRUITS MÜESLI

Oats, wheat bran, almonds, coconut, dried fruits, seeds

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

🍏 Healthy dishes which help in  
maintaining balanced diet

🍏 Contains dairy or/and milk

🌿 Gluten free dishes

🌿 Whole Food Plant-Based option



## DAIRY

### MILKS

Whole milk, skimmed,  
lactose free, 🌱 almond, oat or soy

### 🍏🥛 YOGURT

Natural, apple, strawberry,  
chocolate, fruit of the day

### 🍏🥛 OAT

Yogurt with oat, pineapple and fresh mint

### 🍏🥛 MÜESLI

Müesli with yogurt and pear compote

### 🍏🥛 BIRCHER MÜESLI

With mashed Dominican  
banana, pistacho and lime

## BAKER'S SPECIALS: CREPES, WAFFLE'S AND MORE

Choose a main preparation, then one  
or several of the listed accompaniments  
and sauces.

### MAIN

Crêpe, pancake, French toast or waffle:  
plain, vanilla or chocolate chip

### ACCOMPANIMENTS

Diced banana, seasonal red fruits, caramelized  
mango, apple compote, grilled peanuts,  
crunchy bacon or marmalade

### SAUCES

Red fruit coulis, passion fruit coulis,  
caramel sauce, chocolate sauce, honey,  
syrup or Chantilly

For nutritional and health reasons, we  
only use extra virgin olive oil for cold  
seasonings.



## EGGS À LA CARTE

### EGGS AT YOUR CHOICE

With ham, tomato, Gruyère cheese, onion, bell pepper or sautéed vegetables and romesco sauce

### 🍏🌿 FINE HERBS OMELET

Egg white and combination of parsley, tarragon and chives  
Brioche toast with fine herb pesto

### ROYAL OR BENEDICT EGGS

Smoked salmon or cured pork loin topped english muffin, two poached eggs glazed with hollandaise sauce

### CROQUE MADAME

Au gratin white bread, ham and Gruyère cheese sandwich, topped with béchamelle sauce and one fried egg, your choice of accompaniments

### SCRAMBLED EGGS WITH SHRIMP

On toasted multi-cereal bread, with sautéed spinach and glazed with Bearnaise sauce

### 🍷 FRITTATA

Flat Italian style omelette with potato, pesto and goat cheese

## COMPLEMENTS

### GRILLED SAUSAGE

Served with herbs, onion and balsamic vinegar chutney

### BACON

Your choice of well browned and crunchy or lightly cooked and soft

### 🍷 SAUTEED VEGETABLES AND GREENS

According season and market, in olive oil

### POTATO

Crispy potato rösti with cherry tomato and fresh herbs compote