



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

Muësli 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 béchamel 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