



Breakfast à la Carte

served room temperature, 10-person minimum

STREETS OF PARIS

an assortment of the Chef' specialty croissants to include: smoked ham and Emmenthaler cheese, ultimate chocolate and flaky almond
€6.50 per person

MORNING GLORY

Assorted freshly baked bread, chocolate and vanilla waffles, Belgian chocolate, 2 types of fruit preserves, butter and seasonal fruits.
€8.00 per person

NORWEGIAN SONG

sliced, smoked Norwegian salmon served with assorted bagels, plain and vegetable cream cheese, sweet red onions, capers and vine ripened tomatoes
€12.95 per person

OATMEAL BAR **V GF**

steel cut old-fashioned oatmeal with brown sugar, dried cranberries, raisins, roasted pecans, walnuts and dairy cream
€7.50 per person

ENGLISH MUFFIN BASKET **V**

assorted freshly baked large muffins to include: blueberry streusel, chocolate orange, oatmeal mixed berry and oriental-style carrot bran
€7.00 per person

GOURMET BAGEL PLATTER

a daily variety of freshly baked breakfast pastries to include: bagels, cheese, ham, peanut butter, seasonal fruits, served with butter, 2 types of fruit preserves
€10.50 per person

FRENCH BEIGNETS **V**

French beignets filled with raspberry preserves and served with liquid chocolate and salty caramel
€6.50 per person

BIO & FAIR TRADE **V GF**

Brazil nuts coated with dark Belgian chocolate, Yogurt, corn galettes, Butter, 2 types of fruit preserves and seasonal Fruits
€11.00 per person

CHEF'S SIGNATURE COFFEE CAKE **V**

coffee cake to include: sour cream, walnut, cinnamon nutmeg, walnut served with delicious coffee buttercream and coffee glacé icing
€1.80 per person

FRUIT SALAD **V GF**

the freshest seasonal fruits the market has to offer, served with a lemon-poppy seed yogurt sauce
€3.95 per person
€2.95 each for fruit skewers

BASKET OF MIXED WHOLE FRUIT **V GF**

an assortment of oranges, apples, bananas, grapes and pears
€1.95 per piece

BREAKFAST EXTRAS

€2.95 per person for each choice

- Mix of Viennoiserie (croissant, pain au chocolat, etc)
- Basket with 3 types of home-made bread
- Full fat or non-fat Milk (cow or almond/soy)
- Yoghurt
- Brownies
- Cookies
- Mix of nuts (walnuts, brasil nuts, cashew, etc)

V vegetarian **GF** gluten free

Hot Breakfast and Brunch Selections*

BUTTERMILK PANCAKES

V served with maple syrup
€4.95 per person

BRIOCHE FRENCH TOAST V

brioche bread dipped in egg batter, dusted with cinnamon and sugar, griddled to perfection and served with maple syrup and butter
€5.95 per person

BANANA BANDANA V

bananas, roasted cashews and chunks of Callebaut dark chocolate stuffed French toast with caramelized pineapple-maple syrup
€9.50 per person

OMELET MUFFINS

personal omelet baked in a muffin pan filled with Italian baked ham, farm fresh vegetables, cheddar cheese accompanied by fresh mushroom salsa
€7.50 per person

ALL ENGLISH BREAKFAST scrambled eggs, bacon, baked beans, mushrooms and tomato cherries accompanied by sliced fruit
€12.50 per person

BRUNCH EGG STRATA

filled with smoked ham, Swiss cheese and mushrooms, served with sliced fruit and assorted yogurts
€11.95 per person

BREAKFAST EXTRAS

€3.25 per person

- Sausage links
- Honey-cured bacon
- Grilled Virginia ham slices
- Turkey bacon
- Farm fresh scrambled eggs
- Potato pancakes

FRITTATAS

€7.50 per person

TORTILLA MURCIANA GF

farm-fresh eggs baked with spring onions, zucchini, tomatoes, golden potatoes and pimenton

THE RUSSIAN

Farm-fresh eggs baked with smoked salmon, green onions, white asparagus, golden Yukon potatoes and Circassian cheese from Caucasus

THE IRISH COAST GF

farm-fresh eggs baked with Irish crab, tiger prawns, chives, baby spinach and Brie cheese

THE CYPRIOT V GF

farm-fresh eggs baked with roasted zucchini, red onions, sweet bell peppers, plum tomatoes and dilled Halumi cheese

BREAKFAST SANDWICHES

RISE AND SHINE

hickory smoked bacon, egg and cheddar cheese on an English muffin
€5.50 per person

LIVIGNO MIRACLE

Italian cured ham, egg and Swiss cheese on a flaky croissant
€6.50 per person

TURKISH DELIGHT

roasted Turkish red pepper cornbread sandwich with honey baked ham and white cheddar cheese
€6.95 per person

BREAKFAST QUICHES

MEDITERRANEAN

hand picked dill, wild salmon, roasted pine-nuts, feta cheese in a flaky pie crust
€3.20 per person

EARLY BIRD

breakfast sausage, sweet fennel, zucchini, asparagus, mushrooms and buffalo mozzarella in a flaky pastry crust
€2.70 per person

CLASSIC LORRAINE

the original quiche Lorraine with roasted sweet onions, crisp crumbled bacon and Gruyere cheese in a flaky pie crust
€2.90 per person

BLACK FOREST V

wild mushrooms, spinach and fontina cheese in a flaky pie crust
€2.70 per person

BREAKFAST BURRITOS

served with homemade salsa
€6.95 each

TRICOLOUR CRAZE

a spiced tortilla filled with Cajun spiced shrimp with roasted green and red peppers, green onions, sharp yellow cheddar cheese and scrambled eggs

THE TEXAN

chili tortilla filled with scrambled eggs, flat iron steak, pinto bean mash and American cheese

TIRANA

flour tortilla filled with scrambled eggs, sausage, sweet roasted peppers and fresh goat cheese

VEGETABLE V

spinach tortilla filled with scrambled eggs, sweet onion, mushrooms and white cheddar cheese

* At least one hour to warm using a chafing dish. Please discuss heating instructions when placing your order.

EXTRA! EXTRA!

BEVERAGES

JUICES

Orange, grapefruit, apple, or cranberry
€2.25 per person

BOTTLED WATER

€1.75 per person

SODAS

Coca-Cola, Diet Coca-Cola, Sprite
€1.50 per person

ALCOHOLIC DRINKS

White & red wine €5.00 per person
Beer €2.50 per person
Cava €6.50 per person
Champagne €9.00 per person

COFFEE

Regular or decaffeinated; includes individual creamers, sugar, artificial sweeteners and airport rental
€2.50 per person

HOT TEA

Includes herbal teas, individual creamers, sugar, artificial sweeteners and airport rental
€2.50 per person

DISPOSABLES

We are happy to offer you a selection of premium disposable products that includes serving pieces, flatware, plates, napkins and cups. Biodegradable and environmentally-friendly products are available upon request.

