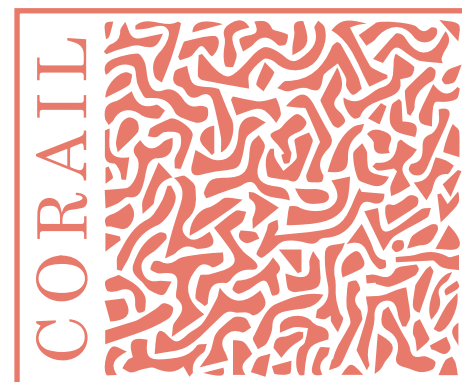


BEVERAGE SELECTION

Ristretto, Espresso*	7
Double Espresso*	9
Coffee with milk - Café au lait*	9
Cappuccino*	9
Latte Macchiato*	10
Iced Coffee - Café glacé*	11
Decaffeinated coffee - Café décaféiné*	7
Tea - Thés	9
Fresh juice	10

**Coffee sourced by Caffè Vergnano*

** All our coffees are from Caffè Vergnano who is committed to sustainable production process, energy, and product development.
All our teas are certified Ecocert organic guaranteeing their sustainability.
Nos cafés proviennent de Caffè Vergnano, engagé dans un processus de production, une énergie et un développement de produits durables.
Tous nos thés sont certifiés biologiques Ecocert garantissant leur durabilité.*



FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No.1169/2011.

(1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs, (15) Suitable for vegans.

All rates are indicated in USD - 4% TGCA included

INFORMATIONS SUR LES ALLERGIES ALIMENTAIRES

Certains plats et boissons peuvent contenir un ou plusieurs des 14 allergènes désignés par le règlement UE n°1169/2011.

LES ALLERGÈNES ET PRODUITS DÉSIGNÉS SONT:

(1) Céréales contenant du gluten, (2) Crustacés, (3) Oeufs, (4) Poisson, (5) Cacahuètes, (6) Soja, (7) Lait, (8) Noix, (9) Céleri, (10) Moutarde, (11) Graines de sésame, (12) Dioxyde de soufre et sulfites, (13) Haricots de lupin, (14) Mollusques, (15) Convient aux végétaliens.

Tous les tarifs sont indiqués en USD - 4% TGCA inclus

BREAKFAST SET MENUS

BUFFET 48

Indulge in a selection of items prepared daily from the breakfast buffet.

CONTINENTAL 32

Tropical fruit plate ^(12, 15)

Baker's basket ^(1, 3, 7, 8)

Choice of white, multigrain or rye toast ^(1, 3, 7)

Butter, marmalade, preserves ^(7, 12)

Choice of cold cereals with milk or yogurt (served with full, skim, soy milk or yogurt) ^(1, 7, 8)

BREAKFAST A LA CARTE

COOKED TO ORDER CLASSICS

Served with your choice of 2 side items

TWO EGGS, "ANY HOW" ^(3, 7, 12) 20

Sunny side up, scrambled, poached, boiled

THREE EGG OMELET ^(3, 4, 12) 24

(Choose 3 fillings, egg whites available)

Bacon, ham, sausage, onions, peppers, tomatoes, mushrooms, spinach, mozzarella, goat cheese, cream cheese

CLASSIC EGG BENEDICT ^(1, 3, 4, 7, 12) 26

English muffin, poached eggs, Hollandaise, Choice of smoked salmon or ham

EGG FLORENTINE ^(1, 3, 4, 7, 12) 26

English muffin, poached eggs, Hollandaise, spinach, Choice of smoked salmon or ham

FRENCH TOAST, PANCAKE OR WAFFLE ^(1, 3, 7, 8, 12) 22

(Choice of 2 toppings)

Blueberries, caramelized bananas, Nutella, whipped cream, pineapple compote, coconut rum caramel, mixed berry coulis

LOCAL INDULGENCE

LOCAL BAKERY BASKET ^(1, 3, 7, 12) 15

Banana bread, tropical muffin, Johnny cake, piña colada jam

ST. MAARTEN/ST MARTIN BENEDICT ^(1, 3, 4, 7, 12) 26

English muffin, poached eggs, salt fish fritters, creole hollandaise sauce

PIÑA COLADA FRENCH TOAST ^(1, 3, 7) 24

Pineapple compote, toasted coconut, rum-caramel sauce, mascarpone

SIDES

Half grapefruit "brûlé" ⁽¹⁵⁾ 8

Crispy bacon ⁽¹²⁾ 7

Breakfast pork sausages ⁽¹²⁾ 7

White, rye, wheat toast ^(1, 3, 7) 5

Hash browns ^(1, 12) 5

Green salad ^(12, 15) 5

LIGHT AND BRIGHT

PASSION FRUIT SMOOTHIE BOWL ^(1, 12, 15) 22

Topped with granola, banana, chia seeds, berries

TROPICAL FRUIT PLATE ^(12, 15) 19

Sliced seasonal fruits

SMASHED AVOCADO TOAST ^(1, 7, 12) 23

French sour dough bread, cherry tomatoes, feta, sea salt, olive oil

PALEO PORRIDGE ^(8, 12, 15) 24

Cashews, almonds, walnuts, dates, figs, chia seeds, vanilla, caramelized bananas

HUMMUS TOAST ^(1, 11, 12, 13, 15) 22

French sour dough bread, saut sautéed spinach, roasted peppers, cherry tomatoes

AÇAÍ BOWL ^(7, 8, 12, 15) 26

Berries, coconut milk, yogurt, mixed nuts, seasonal fruits