

# BREAKFAST MENU

## TEA & CAFETIERE COFFEE INCLUDED

Speciality coffees are chargeable

### FRUIT JUICES

Orange, Apple, Vitamin C juice

### BOULANGERIE

Butter croissant (Gl, E, Mi)

Pain au chocolat (Gl, E, Mi, So)

Spelt and quinoa croissant (Vg) Gl

Pain au raisin (Gl, E, Mi)

Petit pain (Gl, Se)

Bread roll selection (Gl, Se)

G/F bread rolls (E)

### FRUIT

Apple, banana & sliced melon, pineapple, berry compote

### CEREALS

Individual packs with milks, soya (So), oat (Gl), almond (N)

### GRAINS & FRUITS

Homemade granola pot with yogurt (Gl, N, Mi)

Overnight oats, Greek yogurt and fruit compote (Gl, Mi)

### PRESERVES

Tiptree preserves

Nutella (Mi, N, So) | Peanut butter (N) | Chocolate spread (Mi)

### YOGHURTS

Individual fruit yogurts (Mi)

Greek style (Mi)

Alpro (Vg) N, So)

### MEAT, FISH AND CHEESES

Ham, salami (Mi), chorizo (Mi, So), smoked salmon (Fi)

Compte, babybel, brie (Mi)

Olives, sliced tomato

### COOKED BREAKFAST BUFFET

Please note, during quiet periods our cooked breakfast may be cooked to order