



BREAKFAST  
SATURDAY 9AM TO 2:30 PM





# BREAKFAST

## ETAGÈRE

**CLASSIC BREAKFAST [FOR TWO OR MORE PEOPLE]..... 12 PER PERSON**  
bread or rolls, croissant, butter, cold cuts, cheese, jam and fruit salad  
*[vegetarian option available]*

**OYSTER\*** ..... 1 5,5 | 6 31,5 | 12 60  
with shallot vinaigrette and lemon

## EGG DISHES

**SCRAMBLED OR FRIED EGG** *P* ..... 5,5  
made of two eggs with traditional baguette  
+ extra egg .....+ 2,5  
+ tomato, mushrooms, onions & herbs, cheese or bacon .....+ 2  
+ house cured salmon or north sea shrimps\* .....+ 5  
+ shaved truffle\* *[subject to availability]* .....+ 15

## GOURMET SANDWICHES

TIMELESS CLASSICS COMBINED WITH OUR HOMEMADE BREADS

**FOUGASSE** *V* ..... 14,5  
with grilled vegetable, humus, white beans and salad

**MACIS CRUST** ..... 14,5  
with mountain cheese, cooked ham, caramelized onions and béchamel sauce

**CIABATTA** ..... 16,5  
with Sambucano ham, herb cream cheese, balsamic mushrooms and pecorino

**POTATO BREAD**..... 19,5  
with house-cured salmon, horseradish, cream cheese, beetroot and cress

**FOREST RYE** ..... 14,5  
with baked beans, fried egg, bacon and mushrooms

**GRAND GOURMET** *P* ..... 16,5  
with poached egg, sauce hollandaise and salad  
+ bacon .....+ 2  
+ house-cured salmon or north sea shrimps .....+ 5  
+ char roe .....+ 10

## SÜBES

**PETIT [SMALL] BREAKFAST** *P* ..... 6  
croissant, butter and jam

**RAISIN SCONE** *P* ..... 8,5  
with homemade jam, fruits and whipped cream

**BUTTERMILK PANCAKES** *P* ..... 7,5  
with fruits and maple syrup

**FRESH GRAIN MUESLI (BRUKER STYLE)** *P* ..... 8,5  
with fruits and whipped cream

**FRUIT SALAD** *V* ..... 7  
with nuts and maple syrup

*P* vegetarian *V* vegan

All ingredients are from certified organic farming | DE-ÖKO-006 | \*wild-caught/foraged