



Champagne Breakfast Menu

Served from 06:30 am to 11:00 am

Start with a glass of Champagne Baron Albert, Brut or Demi Sec or Mimosa

A selection of freshly baked pastries, seasonal fruits and yogurt served at your table

Please order your preferred selection from the items below

Healthy Pressed Juice

Immune Booster

Beetroot, carrot, ginger, pineapple, apple

Vitality

Pineapple, Kale, mint, celery, apple

Flu fighter

Orange, Carrot, Turmeric

Cold Selection

Mandela Bay Oysters

Tabasco, Lemon

Franschhoek Smoked Salmon Trout

Lemon, Capers, Cottage Cheese

Peppered Smoked Mackerel

Lemon, Crème Fraiche, Capers, Pickled Red Onion

Artisanal Charcutier

Mustard, Pickles, Olive

Local Cheese Selection

Preserves, Grapes, Roasted Mixed Nuts

Breakfast sweet Selection

French Crêpe or Belgium Waffle

With your choice of Chantilly Cream, Maple Syrup, Nutella or Berry Compote

Oatmeal

Prepared with your selection of full cream, skimmed or almond milk, toasted coconut, dried cranberries

Hot Selection

Westcliff Vegan Toast,

Smashed avocado, pomegranate seeds, lime zest, rocket, extra virgin oil

Vegan Tofu Scramble

Tofu, turmeric, nutritional yeast

Gratinated Eggs

Poached eggs on a toasted English muffin topped with Hollandaise sauce

Eggs Benedict with cured Italian ham

Eggs Royale with smoked salmon and caviar

Eggs Florentine with sautéed spinach

Farm Fresh Free-Range eggs of your choice

prepared to order:

Omelette, Scramble, Fried, Poached, Boiled

Sides

Baconer Streaky Bacon	Turkey Bacon	Karan Beef Fillet Steak
Free Range Pork Sausage	Skead farm Boerewors	Skead farm Beef Sausage
Grilled Organic Tomatoes	Potato Hash Brown	Sautéed mushrooms

Breads

Sourdough	Wholewheat	Rye
White	Rye	Gluten free