





Executive Breakfast Tivoli View Restaurant



Organic bread & rolls (1,3,6,7,8)
Organic rye bread (1,3,6,7,8)
Crisp bread (1,3,6,7,8)
Danish pastry (1,3,6,7,8)
Croissants (1,3,6,7,8)
Organic butter (7)

COLD BEVERAGES

Orange juice
Apple juice
Elderflower lemonade
Smoothies
Apple-ginger shot

BUFFET

Jam (Orange ~ Blueberry ~ Strawberry)
Peanut butter (5,8)
Nutella (6,7,8)
Fresh fruit
Seasonal sliced fruit
½ grape fruit
Blueberries

Bean salad with baby spinach and quinoa
Salad with sweet potato, cottage cheese, hazelnuts and pomegranate (8)
Chia porridge with fruit compote and chopped nuts (1,8)
Organic raspberry yogurt (7)
Organic natural yogurt (7)

Toppings

Dried fruit/berries (12) ~ Nuts & Kernels (8) ~ Fruit compote ~ Granola (1,8) Strawberry syrup ~ Mango syrup ~ Rhubarb syrup ~ Cane sugar ~ Pearl sugar

Cereals

Granola (1,8) ~ Oatmeal (1) ~ All Bran flakes (1) ~ Corn flakes (1)

Emmenthaler (7)
Cheese board (7)
Cream cheese & Cottage cheese (7)

Green pesto (7,8) ~ Pickled walnuts (8) ~ Hummus (7)







Marinated herring from Christians Island (4,12)
Mini bagel with cream cheese and smoked salmon (1,3,4,7)
Selection of cold cuts
Serrano ham

HOT DISHES

Brunch sausages (1,3,7) ~ Bacon ~ Sautéed vegetables ~ Vegetarian quiche (1,3,7)

Spicey bean casserole ~ Soft-boiled egg (3)

American pancakes (1,3,7)

Maple syrup ~ Agave nectar

Selection of ketchup and mustards (10,11) ~ Chilli sauce ~ Worcestershire sauce (4,11)

HP Sauce (1) ~ Tabasco

HOT DISHES ~ A'LA CARTE

Omelet (3) ~ Scrambled egg (3) ~ Fried egg (3)

Accompaniments

Spinach ~ Onions ~ Bell pepper ~ Smoked salmon (4) ~ Cheddar (7) ~ Tomatoes ~ Ham ~ Mushrooms ~ Chives ~ Chili

ALLERGY FRIENDLY PRODUCTS

Margarine (7) ~ Almond milk (8) ~ Oat milk (1) ~ Soya milk (6,12) ~ Lactose free milk and yoghurt (7) Sugar free jam ~ Gluten free bread (3,6,7,8) & Cereals ~ Vegan cheese

COFFEE & TEA

 ${\it Chaplon Tea}$ Chestnut honey ~ Flower honey ~ Acacia honey ~ Lemon slices

ALLERGENS

Allergens are indicated by number code in brackets by each dish. For any additional questions or needs related to allergens, please feel free to contact a staff member.

1. Gluten	2. Crustaceans	3. Eggs	4. Fish	5. Peanuts	6. Soy	7. Milk
8. Nuts	9. Celery	10. Mustard	0 0 0 0 0 0 0 0 0 11. Sesame Seeds	12. Sulphite	13. Lupin	14. Molluses