



THE
CITRONELLE
CLUB

Breakfast Menu

Bakery

HAND-MADE PASTRIES & BREADS

French butter croissant, seasonal fruit danish, pain au chocolate, almond croissant, pain au raisin, brioche, sourdough, whole grain, rye, bagel & baguette.

choice of: cultured butter, preserves, jams & spreads

SEASONAL FRUIT PLATE

crème fraiche & spiced sugar

Cold

ORGANIC BIRCHER MUESLI

mango, green apple & raspberry, nuts & seeds, coconut yoghurt, cashew milk

ACAI

goji berry & macadamia granola, red fruits & berries, almond, raw cacao & golden flax

AVOCADO ON SEEDED SOURDOUGH

labneh, pistachio, sesame & finger lime

SMOKED SALMON

celeriac remoulade, labneh, fennel & dill, whole wheat sour baguette

Hot

TWO ORGANIC EGGS, YOUR WAY

herbed Asparagus & choice of sides (3 pcs)

SCRAMBLED EGGS

spanner crab, fermented chili, xo sauce

SLOW-COOKED EGGS

smoked salmon, asparagus, spinach, hollandaise & caviar

Sides

GRILLED ASPARAGUS

ROASTED VINE TOMATO

PORTOBELLO MUSHROOMS

PORK OR BEEF BACON

SMOKED SALMON

CHICKEN & CHIVE / WAGYU BEEF / PORK & FENNEL SAUSAGES

SAUTEED SPINACH

AVOCADO

Please inform your server if you have any special dietary requirements, and our team will be happy to assist you in creating a meal that meets your needs.