



BREAKFAST

Continental buffet 30 - Hot dish 30 - Full breakfast 50

All of our products are made in-house, from our jams and pastries to our signature smoked salmon and baked goods, ensuring freshness & authenticity in every bite. Our breakfast is thoughtfully prepared using ingredients sourced from local producers & artisans whenever possible.

CHOICE OF TWO EGGS

Toasted sliced bread
Potatoes & mushrooms
Baked beans with bacon
Choice of bacon, Gaspor breakfast sausage,
ham or black pudding

EGG BENEDICT (Supp. 5\$)

Quebec lobster
Asparagus & wild garlic cream
Cream cheese, confit shallots
Sumac hollandaise

VEGETARIAN BENEDICT

Mushroom cream
Ricotta, spinach
Mushrooms & hollandaise
Fried kale

SOUFFLÉ OMELETTE

Duck confit
Mushrooms, pickled onions
Shoestring potatoes
Hatley cheese
Chive oil

Fresh Truffle extra 15\$

OATMEAL BOWL

Blueberry & apples compote
Lemon cream cheese
Almond crumble

PANCAKES

Rubarb confit
Hazelnut crumble
Elderflower whipped cream
Elderflower Crème Anglaise

WAFFLE

Raspberry
Chantilly
White chocolate, pecan & lavender tuile

FRENCH TOAST

Strawberry jam,
Strawberry sorbet
Crumble & chocolate sauce

STEAK & EGG (Supp. 5\$)

Beef from our regions
Potato rösti
Confit bells peppers
Tomato sour cream
Crispy onion

 **RELAIS & CHATEAUX**

Please be aware that a 2% optional administrative fee will automatically be applied to your bill, exclusively designated as a tip for the kitchen staff.



COFFEES & TEAS

Tea & Herbal infusion - *included*
Coffee - *included*

Espresso | 4,5
Double espresso | 6
Cappuccino | 6
Latte | 7

TEAS & INFUSIONS

English Breakfast
Golden Assam
Thunderbolt Darjeeling
British Colombia Forest Tea
Earl Grey
Imperial Oolong
Sencha Fukujyu Cha
Floral Jasmine
Genmai Cha

Chamomile Flowers
Herbal Harmony
Lemon Verbena
Organic Peppermint
Mountain Berry
Spiced Chai



Please be aware that a 2% optional administrative fee will automatically be applied to your bill, exclusively designated as a tip for the kitchen staff.