

Breakfast Menu

Supplements from the Kitchen

Iberico de Bellota
Dutch old cheese
Goat cheese
Brie

3-course Chef's choice breakfast menu

Let our chef René Haak surprise you with a 3-course menu

717 Fluffy Marshmallow Omelette

Egg white omelette with truffle, mushroom and parmesan cheese

Scrambled Eggs

Tomato and Bacon
Tomato and Herbs
Smoked salmon
Iberico de Bellota

Eggs Benedict

Tomato and Bacon
Tomato and Herbs
Smoked salmon
Iberico de Bellota

Caviar Perle Imperial 30gr served with Gold Leaf 75€

Yoghurt Cocktail

Dutch 'Hangop' from quark and farmers yoghurt with layers of homemade jam, passion fruit curd and an espuma made of Greek yoghurt

Classic Belgian Waffle

Mandarin and spiced biscuit foam
Apple chutney with cinnamon and vanilla
Passion fruit curd
Vanilla sauce
Maple syrup
Mandarin chutney

French Toast

Mandarin and spiced biscuit foam
Apple chutney with cinnamon and vanilla
Passion fruit curd
Vanilla sauce
Maple syrup
Mandarin chutney

American Pancake

Mandarin and spiced biscuit foam
Apple chutney with cinnamon and vanilla
Passion fruit curd
Vanilla sauce
Maple syrup
Mandarin chutney

Golden Porridge Pot with Gold Leaf

Granola
Mandarin chutney
Passion fruit curd

If you have any food intolerance, please let your butler know

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