



BRUNCH BUFFET MENU*

STARTERS

EGGS

Eggs Benedict with bacon and mustard sauce

Eggs Benedict with marinated salmon and Hollandaise sauce

Deviled eggs with shrimp Skagen salad

SALADS

Caesar salad with chicken, croutons, and Parmesan cheese

Spinach salad with broccoli, quinoa, and sun-dried tomatoes

Niçoise salad with hot-smoked salmon and creamy horseradish sauce

BRUSCHETTAS

Bruschetta with mozzarella cheese, cherry tomatoes, and basil sauce

Bruschetta with tuna and caper salad

CHEESE PLATE

Assorted cheeses served with orange marmalade, crackers, and grapes



MEAT STARTERS

Roast beef with onion marmalade

Slow-roasted turkey breast with cranberry sauce

Beef tongue

Chicken liver pâté

FISH STARTERS

Herring in mustard sauce

Matjes herring

Mackerel

Smoked sprats in oil





VEGETABLE STARTERS

- Mixed salad greens
- Fresh cucumbers, cherry tomatoes
- Scandinavian pickled cucumbers, pickled onions
- Marinated black and green olives with olive oil and garlic
- Marinated mushrooms
- Lombardo peppers

SAUCES AND SPREADS WITH PITA BREAD

- Chickpea hummus with herbs
- Sun-dried tomato pesto
- Guacamole
- Olive tapenade
- Marie Rose sauce
- Sweet and sour mustard sauce
- Creamy herb-garlic sauce

HOT DISHES

- Sweet Chili chicken wings
- Grilled pork ribs
- Meatballs in tomato sauce
- Grilled sausages
- Chili con carne
- Nile perch with lime-butter sauce
- Grilled vegetables
- French fries / potato wedges
- Sweet potato fries

DESSERTS

- Apple cake
- Chocolate brownie
- Crêpes Suzette
- Panna Cotta with strawberry sauce
- Fresh fruit
- Peach halves in syrup
- Ice cream
- Waffles
- Caramel, chocolate, and strawberry sauces
- Condensed milk
- Yogurt with chia seeds, honey, and toasted oats
- Pumpkin seeds
- Breakfast cereals

*Please note that the breakfast selection may vary.