



L'HERMITAGE
HOTEL

BREAKFAST MENU

Healthy Starts

♥ Artisan Granola & Berries \$11

Honey-roasted oat and seed clusters. Whole Almond, Cashews, Raisins, Cranberries and toasted Coconut. Served with milk or yogurt.

♥ Cranberry-Almond Oatmeal \$16

Rolled oats, Cranberries, Pistachios, Almonds & your milk choice. Served with Brown sugar or Maple syrup.

♥ Chia Boost \$12

Creamy Banana & Coconut milk mix, topped up with shredded coconut & seasonal fruit.

♥ Acai Bowl \$12

Plain yogurt, Banana, Acai & Berries, garnished with Cacao nibs, Shredded coconut & Granola.

Fruit Plate \$14

A variety of Fresh Seasonal fruit slices and berries.

French Crepes

Handcrafted Parisian Crepes. \$19

♥ Sweet Topping - Select 2 toppings

Nutella, Honey, Chocolate syrup, Caramel Syrup or Mascarpone sauce.
Bananas, Strawberries, Blueberries, Pear.

Savory Toppings - Select 2 toppings

Ham, Prosciutto, Spinach, Feta, Tomato or Mushrooms served with Mornay sauce.

Continental Breakfast \$19

Includes:

Freshly baked Croissant or Pain au chocolat, Toast, Bowl of Fruit, Artisan Granola, Yogurt, Juice and Tea or Coffee.

Our Breakfast Menu is available In-Room or at L'Orangerie Restaurant on the 5th floor from 7:00 am to 12:00 noon

To place your order, please dial 4115

5%GST tax will be added to your order. \$5 Service charge will be added to In-Room Dining orders ONLY.

Gratuity is not included



Vegetarian



Available



Gluten Free

Vegan



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Morning Indulgences

Belgian Waffles & Fresh Berries \$17

Served with Maple syrup or Custard
add Pork Breakfast Sausage or Bacon – \$4.00

Pain Perdu \$19

Classic French Toast served with Berries and Maple Syrup.

B.C. Smoked Salmon & Toasted Bagel \$18

Served with Cream cheese, Capers and Red onions,
Your choice of Plain or Everything Bagel

Omelet \$15

3 Organic Eggs omelet with 2 toppings of your choice:
Mushroom, Spinach, Peppers, Onions, Tomatoes,
Goat cheese, Mozzarella, Cheddar, Bacon or Turkey.
Extra topping \$1 each

L'Orangerie Breakfast \$18

2 Eggs any style, 2 sausages OR bacon, Fruit skewer,
Served with House potatoes & Toast.

Croque-Madame \$19

French Hot sandwich with Ham, Gruyere cheese, a Fried
egg topped with Mornay sauce.

Avocado Toast \$15

Multigrain toast, Tomato basil sauce, Avocado slices,
Arugula, Poached egg and Balsamic glaze.

Benedicts

Classic \$17

English Muffin, 2 Poached eggs, Bacon and Hollandaise
sauce, Served with House potatoes.

B.C. \$19

English Muffin, 2 Poached eggs, BC smoked Salmon
and Hollandaise sauce, Served with House potatoes.

Veggie \$18

English Muffin, 2 Poached eggs, Spinach, Avocado and
Hollandaise sauce. Served with House potatoes.

Caprese \$19

English Muffin, 2 Poached eggs, Sliced tomato, Fior de latte,
Pesto and Hollandaise sauce. Served with House potatoes.

Beverages

- Freshly squeezed Orange juice, 6oz \$9
- Sparkling water \$ 5
- Pot of freshly brewed coffee from Timbertrain \$8
- Espresso single \$3.50 or double \$5
- Americano \$4.50
- Hot Chocolate \$4.50
- Latte – Cappuccino \$ 5
- Orange, Cranberry, Grapefruit or Apple Juice \$ 5

Tea Selection: \$ 6

English Breakfast, Earl grey, Green,
Chamomile, Peppermint, Orange Pekoe.



TEALEAVES