




L'HERMITAGE
HOTEL


BREAKFAST MENU

Healthy Starts

Cranberry-Almond Oatmeal \$18

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

Chia Boost \$13

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

Fruit Plate \$18

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 – If your group is 6 people or more an 18% gratuity will be automatically added to your check.



Vegetarian



Available
Vegan



Gluten Free
Available



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Morning Indulgences

Belgian Waffles & Fresh Berries \$18

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 \$20

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


Omelet \$18

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 \$20


2 Organic Eggs any style, 2 sausages OR bacon, Fruit
skewer, Served with House potatoes & Toast (GF option
available). 

Avocado Toast \$17


Multigrain toast, Tomato basil sauce, Avocado slices,
Arugula, Poached egg and Balsamic glaze. (GF option
available). 

Benedicts


Classic \$18

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


B.C. \$20

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, tomato, Fior de latte,
Pesto & Hollandaise sauce. Served with House potatoes. 

Beverages

- Freshly squeezed Orange juice, 6oz \$9
- Small Sparkling water \$ 5 – Big Sparkling water \$9
- Pot of freshly brewed coffee from Timbertrain \$8
- Espresso single \$4 or double \$6
- Americano \$5
- Hot Chocolate \$4.50
- Latte – Cappuccino \$ 6
- Orange, Cranberry, Grapefruit or Apple Juice \$ 5

Tea Selection: \$ 6

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



TEALEAVES