# BrennersBreakfast



BRENNERS PARK-HOTEL & SPA
BADEN-BADEN

Good morning to our cherished guests,

Because your perfect day begins with breakfast, we've prepared an array of hand-selected products that come predominantly from our neighbours in the northern Black Forest region.

My personal tip: Make sure to taste our Brenners honey, which comes from the yield of our own bee colonies.

Regards from the kitchen

Sebastian Haverkemper, Kitchen Director

## CONTINENTAL BREAKFAST | €39

Hot beverages, freshly pressed fruit juices, freshly baked breads, rolls, and pastries from the buffet

## BRENNERS BREAKFAST | €55

Hot beverages, freshly pressed fruit juices, freshly baked breads, rolls, and pastries from the buffet as well your selection from the menu below:

### EGG SPECIALTIES

With fresh eggs from Aßmus Organic Egg farm in Mühlacker

Scrambled, fried, or soft-boiled country eggs

Poached egg on toast

Eggs Benedict

Poached egg, hollandaise sauce, and baked ham on an English muffin

Omelette whole egg or egg white

#### Mix and Match

For your dining pleasure, we're delighted to prepare scrambled eggs or an omelet with chives, onion, mushrooms, tomatoes, peppers, bacon, spinach, cooked ham, smoked salmon, and/or cheese.

# A HEALTHY WAY TO START THE DAY

## Green classics from Villa Stéphanie

#### AVOCADO ON TOAST

Served on Paleo or sourdough toast Includes a choice of Black Forest ham, smoked salmon, poached egg, or tomato

#### VEGAN VILLA STÉPHANIE BOWL

White rice with tofu, wasabi shoyu, avocado, tomato, cucumber, edamame, bean sprouts, and radish

## SAVORY SPECIALTIES

Brenners Strammer Max Roasted crusty bread with fried Black Forest ham and egg

White sausage with sweet mustard

Radeberger sausage with Brenners mustard

Poultry sausage

Badische sausage

Crispy bacon

Vegan potato pancake with grilled mushrooms and cherry tomatoes

#### SWEET SPECIALTIES

Pancakes with nougat-creme, seasonal berries, and crispy bacon

Belgian waffle with blueberry compote

Crepes with cinnamon sugar

Porridge: Classic oatmeal or served with berries *water or milk* Toppings include seasonal fresh fruit, shredded coconut, applesauce, and mixed nuts

Small selection of berries

#### **SPECIALITIES**

Selection of local cold cuts

If you have any questions about our sausage selection, our staff will be happy to answer them

Meat salad

Roast beef

Cured Ham

Caprese

Smoked salmon or gravad salmon

Locally smoked trout

Shrimp cocktail

Creamed horseradish, dill-mustard sauce,

cocktail sauce, remoulade sauce

Raw vegetables with hummus

#### **SMOOTHIES**

"Purple" - raspberry, orange, blueberry, banana, apple

"Yellow" - passion fruit, mango, banana, apple, orange

"Green" - matcha, ginger, kale, pear, spinach, banana, apple

#### **CEREALS & MUESLI**

Fruit muesli Cornflakes Oat flakes

Chocolate muesli Appel granola

# VEGAN, LACTOSE-FREE, & OTHER SPECIAL DIETARY REQUESTS

Selection of gluten-free bread & toast

Milk alternatives

Rice drink

Soy drink

Lactose-free milk

Oat drink

Lactose-free yogurt (natural and

Almond drink

strawberry, cherry and vanilla)

All of our breakfast options can be prepared using vegan, lactose and gluten-free ingredients. Our breakfast team is happy to offer suggestions to accommodate your requirements.

Please speak to us at your convenience about food sensitivities and allergies. We will make your breakfast a wonderful experience.

