



Brunch Menu

N\$ 250.00 per person

FRUIT JUICES (2)

Juice dispensers

OYSTER STATION

ice, lemon, tobasco (*2 x per person*)

SLICED FRUITS

such as Plums, Peaches, Kiwi, Pineapple, Strawberries, on platters (seasonal)

YOGHURT

Variety with fruit compote, nuts etc.

BREAD DISPLAY

White, brown, whole-wheat and grau. Danish pastries, muffins, croissants, mini rolls, butter and preserves

CEREALS

muesli and assorted cereals with warm and cold milk

CHEESE

Camembert, brie and blue with preserved figs or grapes

CURED MEATS

Namibian cold-cuts with gherkin and onion

SALMON

Smoked salmon with cream cheese and capers and peppered mackerel

HOT BUFFET

Bacon, beef sausages, pork sausages, beef liver strips in sweet and sour sauce, Quiche Loraine, Chile con Carne with guacamole and sour cream

COFFEE AND TEA SELECTION