



**ESPLANADE**  
SAARBRÜCKEN

## BREAKFAST ESPLANADE

COFFEE freshly brewed

TEA from Mariage Frères

FRESH GINGER TEA or FRESH PEPPERMINT TEA with honey

FRESH MILK hot or cold

HOT CHOCOLATE

SPRING WATER hand bottled from the Bliesgau region

FRESH ORANGE JUICE or FRESH JUICE OF THE DAY

BAKER'S BASKET WITH SELECTION OF BREAD

BRIOCHE, CROISSANT, PAIN AU CHOCOLAT

JAM AND JELLY homemade

NATURALLY CLOUDY BLOSSOM HONEY from Blieskastel

SWEET CREAM BUTTER slightly whipped

NATURAL CURD with fine herbs

SELECTED CHEESE from Affineur Waltmann

SALMON from Silio pickled in herbs and lemon

COOKED AND RAW HAM, FENNEL SALAMI

from the weekly market at Max-Ophüls-Platz

FRESH FRUIT OF THE SEASON from the city farm in Saarbrücken

DATE TOMATOES

BOILED FREE-RANGE EGG from Wadgassen-Differten

BIRCHER MUESLI

YOGHURT

GRAPEFRUIT

SCRAMBLED EGGS, OMLET, FRIED EGG

natural or bacon, with melted lardo, cheese, onion,

herbs, chives, tomato

with 10 g caviar Imperial

with freshly sliced Australian winter truffle

incl.

€32

€30

3 FRESH PANCAKES with berries and maple syrup

incl.

## À LA CARTE

ONSEN EGG À LA BÉNÉDICTE ON ROASTED BRIOCHE

with 10 g caviar Imperial

with freshly sliced Australian winter truffle

€15

€37

€35

CRISPY ROASTED MIXED BREAD

with avocado tartar and onsen egg

€14

CAVIAR IMPERIAL WITH BRIOCHE

with lightly whipped crème fraîche

30 g can

50 g can

125 g can

€69

€125

€229

GLASS OF CHAMPAGNE BRIMONCOURT BRUT REGENCE 0,1L

€16

GLASS OF CHAMPAGNE BRIMONCOURT BRUT ROSÉ 0,1L

€17

GLASS OF CHAMPAGNE MIMOSA 0,1L

€16

BOTTLE OF CHAMPAGNE BRIMANCOURT BRUT REGENCE 0,75L

€85