

## BREAKFAST

### CEREAL

Porridge (V, VE)  
Brown sugar, maple syrup, nuts, cinnamon  
Bircher muesli (V)  
Toppings: brown sugar, raisins, dried cranberries,  
almonds, chopped walnuts and cinnamon

### COMPOTES

Prune (V, VE, GF)  
Mix fruit (V, VE, GF)

### FRUITS

Banana, orange, apple, pear,  
seasonal fruits (V, VE, GF)

### YOGHURTS

Plain (V, GF)  
Strawberry (V, GF)

### FROM THE DELI

Raspberries and candied ginger parfait (V)  
Granola and natural yogurt  
York ham  
Salami  
Slices of Cheddar  
Slices of Gouda

### EGGS

Fried (GF)  
Scrambled (GF)  
Boiled (GF)

### COOKED BREAKFAST

Back bacon  
Pork sausage  
Black pudding  
Plum tomato (V, VE, GF)  
Baked beans (V, VE)  
Hash brown (V)  
Fried bread (V)  
Buttermilk pancakes (V) daily compote

### OMELETTE STATION

Whole eggs  
Egg white  
Ham  
Tomato (V, VE, GF)  
Mushroom (V, VE, GF)  
Pepper (V, VE, GF)  
Onion (V, VE, GF)  
Cheddar (GF)  
Mixed herbs (V, VE, GF)

### FROM THE BAKERY

White (V)  
Brown (V)  
Nordlaender (sliced) (V)  
White rolls (V)  
Brown rolls (V)  
Daily GF bread  
Plain croissant (V)  
Chocolate croissant (V)  
Plain (Vanilla) muffin (V)  
Chocolate (V)  
Danish (V)

(V) Vegetarian (GF) Gluten-free (GO) Gluten-free option available (VE) Vegan (VO) Vegan option available

\*All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/ or have intolerances, please speak to your Waiter who will advise you of the menu options available to you. While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that consuming uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.