



BREAKFAST



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LE SAINT GERAN SIGNATURES

Smoothie bowl (V)

Passionfruit puree, mango, coconut, gluten free granola, basil seeds, fresh coconut and local banana

Mauritian toast (V/D/G)

Banana bread soaked in egg and local spices, pan fried and served with fresh banana, banana jam and vegan coconut ice cream

Crushed avocado (V/N)

Vegetable, seed and nut toast with crushed avocado, marinated raw zucchini, basil and plum tomatoes drizzle with avocado oil

Bliss bowl (V/N)

Crushed avocado, quinoa, seeds, nuts, herbs, seaweed crackers and boiled egg

Farata (V/G/D)

Mauritian flatbread rolled with a chili vegetable omelette and turmeric pickle

Waffles (G/D)

Smoked salmon, raw zucchini and sour cream and dill

Eggs benedict (P/D/G)

Leg ham, toasted English muffin, poached eggs and hollandaise sauce

Liver on toast (D)

Pan fried foie gras, toasted brioche and onion jam
Mur 500 supplement

DRINKS

JUICES

Orange

Pineapple

Grapefruit

Apple

Beetroot and apple

Carrot and ginger

Guava and berry

Mango and passionfruit

Lean and green

BLENDS

Tropical fresh

Papaya, fennel, orange, mint, strawberry and sorbet

Chocolate elixir

Banana, maca powder, cocoa, coconut water, almonds, cinnamon and dates, chocolate ice cream

Berrylicious

Frozen berries, goji berry, flax seeds, chia seeds, acai berry, banana

ILLY COFFEE

Decaffeinated coffee, espresso, double espresso,

lattè, flat white, cappuccino,

mocha, hot Chocolate

INFUSIONS AND TEAS DAMANN FRERES

Jasmine

Ceylon

Peppermint

Earl Grey

English breakfast

Chamomile

Yunnan green tea

Please notify our service colleagues if you have any known food allergies or intolerance.
Our food is prepared in an environment where peanuts / nuts and other allergens are handled.
Currently there is no separate concerned allergen-free preparation area.

Prices are in Mauritian Rupees inclusive of all taxes

G - Gluten N - Nuts SH - Shellfish V - Vegetarian D - Dairy A - Alcohol P - Pork S - Seafood