



Breakfast

Revolution

Double Espresso | box of cigarettes

French connection 14

2 Croissants | butter | jam | honey

Croissants Croustillant 12

Crispy caramelized Croissants | nut-nougat | ham-cheese

HERITAGE 25

Cold cut | cheese | fruit | vegetables | cream cheese | butter | jam | honey |

Demeter bread

Say cheese 22

Tête de Moine | goat cream cheese | age old Gouda | Fourme d'Ambert | Polaroid

Monsieur 25

Beef Tartar | capers | anchovies | poached egg | herbs | toast

Levantine 20

Beetroot-Hummus | pomegranate | dates | smoked almonds | parsley |

lemon | mint | Manekish

From Buesum with love 25

Cocktail of North Sea crabs | Marie Rose sauce | herb salad | Toast Melba

Bowls | Oats | Granola

Porridge 10

With water or milk | nuts | apple | banana | raisins

Homemade HERITAGE Muesli 16

Cashew | soja yoghurt | fruits

Almond Granola 14

Tahiti Vanilla curd | honey | chia | mint

Getting nuts 15

Greek Yoghurt | nuts | strawberries | chai spices

Bircher Muesli 12

Whipped cream | banana | Granny Smith | hazelnuts

Fruit salad regional – seasonal – tropical 15

Mint | vanilla

Plain 6

Yoghurt | Curd

Sunset Bowl 18

Mango | passionfruit | pink cashew | raspberries | crispy pearls | cereals | blossoms

Acai Bowl 18

Almond Granola | pomegranate | blueberries | banana | strawberry



Smoothies | Lemonade

Kick off	10
Spinach apple fig celery dates lime ginger wheatgrass	
Red velvet	10
Strawberry banana raspberry red currant Goji	
Taj my soul	10
Chilled Indian Mango Lassi cardamom vanilla	
What the hell is flu? Lemonade	9
Ginger juice fresh mint agave nectar vital water crushed ice	
Ci-trust lemonade	9
Yuzu lemon Kaffir lime orange kumquats crushed ice	

Sweets

Pancakes	15
A la "Bienenstich" vanilla cream roasted almonds honey caramel	
French Toast	14
Brioche Tahiti vanilla curd strawberry-rhubarb compote	
Marinated strawberries	14
Violet brittle mint	

Cloud nine

Shakshuka red&green	18
Red and green vegetable sugo soft boiled eggs Feta cheese	
Blogger bread	25
Brioche avocado fried eggs North Sea shrimps herb salad	

Chef's choice

Caviar & Blini	72
30 g Imperial caviar, Heritage edition diced egg chives sour cream Blini	
Lax	24
Marinated salmon capers lemon cream cheese egg red onions horseradish toast	
What a pick me up	19
Grilled green asparagus poached eggs tomato herb salad Parmesan vinaigrette	



Onsen egg

Benedict	16
Two Onsen eggs Nut butter crumble ham Hollandaise	
Caviar	65
Two Onsen eggs 30g Imperial special edition HERITAGE caviar Hollandaise chives	
HERITAGE	18
Two Onsen eggs mustard seeds spinach smoked salmon	

Eggs

Boiled egg	4
Hard soft medium	
Scrambled egg Omelet fried eggs	10
add bacon mushrooms cheese bell pepper onions tomato Feta spinach	
Egg white Omelet	10
Tomato herb salad	
Two eggs in a glass	9
Chives Fleur de sel	

Street Food

Brioche Bun Eggs & Avocado	18
Scrambled eggs avocado salad tomato Miso Cantonese sesame	
BLT	16
Scrambled eggs bacon salad tomato Baconnaise	

HERITAGE breakfast menu

Pancake à la „Bienenstich“ | Vanilla cream | roasted almonds | honey caramel
Greek yoghurt | nuts | strawberries | Chai spices
From Büsum with Love | North Sea crabs | Marie-Rose sauce | Toast Melba
Beetroot hummus | pomegranate | roasted almonds | parsley | mint
Onsen egg Benedict | nut butter crumble | ham | Hollandaise

Inclusive coffee, tea and fresh juices

Breakfast à la carte
6.30 – 11 a.m.

In case you suffer from any food intolerance or allergy, please ask our dedicated food & beverage team for alternative suggestions. All prices are in Euro and include service and VAT. We accept all major electronic payments. No cash accepted.