
Café Lounge
BREAKFAST

ALL-DAY BREAKFAST

with freshly squeezed orange juice for 9.90 € per P.

Selection of bread and rolls
Jams, Honey, Nutella,
Butter, and margarine

FRESHLY PREPARED FOR YOU
OUR BREAKFAST SPECIALITIES

waffles with honey or cherry compote
Crêpes with jam or Nutella

Vegetable – or chicken wrap
Farmhouse bread with breakfast dip

EGG DISHES

Omelette* or egg-white omelette*
Optionally with onions, tomatoes, cooked ham, cheese,
, peppers, mushrooms or herbs

Scrambled eggs*
fried egg* – fried on one side or both sides
soft- or hard-boiled egg*
Scrambled eggs* with truffle
Egg* benedict
Egg* in a glass with caviar*

All dishes marked with this symbol are **vegetarian.**

All dishes marked with this symbol are **vegan.**

*These foods can be cooked to order. Public Health Advisory: Consuming raw or undercooked meats, poultry, sea-food, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

A VARIETY OF BREAKFAST OPTIONS FOR YOUR ETAGERE

Sausage specialities*

International cheese selection

Smoked fish*

Fresh fruit

Order delicious extras
separately to suit your taste.

DAIRY PRODUCTS
Milk, natural and fruit yoghurt, quark, cream cheese

***Mein Schiff*® POWER MUESLI**
with raisins, nuts, honey, apple and yoghurt

TREATS FROM OUR ON-BOARD BAKERY
Danish pastries, croissants

MY GOURMET BREAKFAST
FOR 2 PEOPLE

50 g sturgeon caviar* with sour cream,
egg yolk, chives, shallots and blinis
2 glasses of champagne

including the breakfast offer

€125.00

For special diets or in the event of food intolerances, we have anextensive range available for you at. Please contact our service staff.

OUR DRINK SELECTION FOR ALL-DAY BREAKFAST

We are happy to serve you any of our hot drinks optionally with lactose-free milk, oat milk or soya milk.

TEA VARIETIES FROM FERNWEH HEIMWEH

Organic Earl Grey Black Tea[1,2]	included
Organic Black Tea Assam Breakfast [1,2]	included
Organic White Tea Peach & Apricot[1,2]	included
Organic Green Tea China Original[1,2]	included
Organic Green Tea Tropical Fruits[1,2]	included
Organic Herbal Tea Chamomile &Verbena[1,2]	included
Organic Herbal Tea Mint [1,2]	included
Organic Herbal Tea Verbena & Melissa[1,2]	included
Organic Spiced Tea Turmeric & Ginger[1,2]	included
Organic Rooibos Tea Bourbon Vanilla[1,2]	included
Organic Fruit Tea Blueberry & Elderflower [1,2]	included

Our recommendation:

Organic Green Tea Sea Buckthorn & Rose[1, 2]	included

COFFEE SPECIALITIES

Espresso	included
Double Espresso	included
Espresso macchiato	included
Cappuccino	included
White coffee	included
Latte macchiato	included

JUICES AND FRUIT NECTARS

Pineapple, apple, banana, tomato Cranberry, strawberry, grapefruit, cherry, mango, passion fruit, orange, peach, blackcurrant,	0.2 l	included

SPARKLING WINE

Mein Schiff® Sparkling wine, “Special Cuvée”, dry	0.1 l	included
	0.75 l	29.00 €

PROSECCO

Mein Schiff® Prosecco DOC, Frizzante, dry	0.1 l	included
	0.75 l	32.00 €

CHAMPAGNE

Pommery Brut Royal	0.1 l	10.00 €
	0.75 l	70.00 €
Pommery Brut Rosé	0.1 l	10.00 €
	0.75 l	70.00 €
Moët & Chandon Impérial Brut	0.75 l	75.00 €

You’ll find a wider selection of drinks on our Café Lounge menu.

1 Certified organic | 2 Rainforest Alliance certified

WE SERVE THESE DISHES FROM 11.00 AM ONWARDS.

CROISSANTS

The perfect start

Signature Dish

“Paris” croissant 4.90€
with creamy Brie, fresh figs and wild honey

Fresh from the oven 2.90€
served with French butter and fruit jam

"Nordic" croissant 4.90€
with home-cured salmon, cream cheese, red onions and capers*

‘Ham & Cheese’ croissant 4.90€
-served warm- with cooked ham and melted cheese

Croissant “Brunch” 4.90€
*with crispy bacon and a fried egg**

BOWLS & PORRIDGES

Fresh, colourful and full of energy

Signature Dish

Energy Bowl 5.50€
with Greek yoghurt, granola, seeds, chia seeds and fresh fruit

Açaí Bowl 5.00€
with berries, yoghurt, granola and fresh fruit

Yoghurt Granola Bowl 5.00€
with honey, nuts and fresh berries

Protein Porridge 5.00€
with rolled oats, almond milk, maple syrup, toasted almonds and fruit

Apple and cinnamon porridge 5.00€
with roasted walnuts and warm cinnamon-spiced apple slices

OCCUPIED

Freshly made – enjoy a hearty meal

Baguette 5.50€
Braided baguette with burrata, cherry tomatoes, basil and pesto

Artisan Bread 5.50€
Mein Schiff® Artisan bread with marinated salmon, cream cheese and fresh vegetables*

Brioche 5.00€
Buttery brioche with crispy bacon, a fried egg, rocket and tomatoes*

sandwich 5.00€
A classic sandwich with turkey, cheddar, bacon, tomato and baby spinach

SWEET TEMPTATIONS

Moments to melt away

Signature Dish

Cinnamon bun 3.00€
-served warm- with vanilla cream

Blueberry muffin 3.00€
moist and delicious, baked with fresh blueberries and cream

Chocolate muffin 3.00€
with a delicately melting Nutella centre and fresh berries

Vanilla and chocolate biscuit 3.00€
with a coconut filling and white chocolate ganache

Vanilla and chocolate biscuit 3.00€
*-served warm- with lemon curd and fresh meringue**

Chocolate biscuit 3.00€
with Nutella and roasted nuts

DANISH PASTRIES

No one can say no to that

‘Sweet & Fruity’ pastries 3.00€
with Crème Chantilly and fresh fruit

‘Nut Nougat’ pastry 3.00€
with Nutella and roasted hazelnuts

‘Beerig frisch’ pastry 3.00€
with strawberries and lemon cream

BELGIAN WAFFLES

Crispy, warm and irresistible

Signature Dish

‘Berry’ waffle 5.90€
with mixed berries and vanilla cream

‘Sweet’ waffle 4.90€
with banana, chocolate sauce and cream

‘Canada’ waffle 4.90€
with maple syrup and cream

‘Lolly’ waffle 5.90€
with berries, chocolate sauce, marshmallows and cream

‘Coast’ waffle 5.90€
with home-marinated salmon, sour cream, red onions and capers*