



Bijou
Restaurant

BREAKFAST MENU



SEASONAL FRUIT PLATTER	60
Served with Yoghurt and Demerara Dust	
SELECTION OF CEREALS	65
Corn Flakes, All Bran Flakes, homemade muesli or rolled oats served with farm-style honey, sugared cinnamon and maple syrup	
BAKERS BASKET	125
Muffin, croissant and Danish pastry served with butter, jams and whipped cream	
FULL ENGLISH BREAKFAST	105
Two fried eggs, grilled romanita tomato, grilled thyme-infused black mushrooms, potato rosti and cocktail cheese grillers served with a choice of white or brown toast	
TOADBURY BENEDICT	125
Two poached eggs served on a toasted English muffin with honey-glazed bacon, grilled cocktail tomato and hollandaise sauce	
ADD ONS	
Wilted baby spinach	18
Salmon	22
Beef patty	50
Grated cheese	25
Sliced avocado	28
Black mushroom	16
3 Rashers of bacon	39
Chicken livers peri-peri	30
BANTING BREAKFAST	130
Angus beef patty, black mushroom, sliced avocado, grilled onion, grilled romanita tomato served with honey-glazed bacon	
MIDDLE EASTERN FRITTATA	100
Topped with chickpeas, tomato, mushrooms, mixed peppers, goats cheese and cumin	
INDEZI RIVER CHEESE PLATER	185
Selection of South African cheeses and preserves from the Midlands of KwaZulu Natal	

