





Sofitel Legend The Grand Amsterdam makes every effort to comply with the dietary requirements of our guests. Please notify us of any dietary wishes so that we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

Follow us on:

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**BUT FIRST ...  
COFFEE!**

BREAKFAST

All warm dishes are included in the breakfast price (€ 38) and will be prepared fresh for you upon request. We serve breakfast, the most important meal of the day daily from 06:30-10:30, weekends 06:30-11:30.

## DRINKS

### FRUIT JUICES

Orange | grapefruit | tropical | apple | strawberry & orange | tomato | cranberry

### BUSCAGLIONE COFFEE

Coffee | espresso | cappuccino | café macchiato | latte macchiato | iced coffee | decaffeinated | hot chocolate | mocha

### NEWBY TEAS

English breakfast | earl grey | assam | jasmine | green sencha | chamomile | rooibos | lapsang souchong | strawberry & mango

### ALCOHOLIC DRINKS

Veuve Clicquot glass 17,50 | Veuve Clicquot bottle 99 | Bloody Mary 16

## HEALTHY DISHES

**EGG WHITE OMELETTE** with chives (90 kcal)

**POACHED EGGS** with spinach on rye (350 kcal)



**HOMEMADE GRANOLA** served with Greek yoghurt or 'kwark' (a dutch type of fromage blanc) and berry compôte, for extra energy in the morning

**FRESH FRUIT SALAD** served with Greek yoghurt or 'kwark' and mint, to start your day with a light but healthy meal

**AÇAI BOWL** with a selection of nuts and fruits for a detoxifying breakfast

**OATMEAL** prepared with your choice of (skimmed) milk, almond milk, soymilk or water, served with berries and brown sugar, energy in a bowl

**AVOCADO** with pink grapefruit segments, quinoa and almonds, a great way to combat ageing

**GREEK SALAD** (tomato | cucumber | feta cheese | red onion | black olive) a fresh start to your day

**STEAMED VEGETABLES** also available as a side dish to your eggs

### SUPPLEMENTS

Grey shrimp	12
Half lobster served cold with lime mayonnaise	21
Asetra amour caviar (10 gr) with traditional garnish	35
Truffle	Seasonal

### FREE-RANGE EGGS

Fried | poached | scrambled | omelette | boiled | Benedict | Florentine

### GARNISHES

Bacon | veal sausage | ham | cheese | tomato | onion | mushroom | spinach | green asparagus | pepper | turkey | salmon | hash brown

### CHEF'S SPECIALTY

Norwegian eggs (poached eggs | smoked salmon | hollandaise sauce | served on an English muffin)

### PANCAKES

Served with maple syrup and apple compôte

### FRENCH CRÊPES

Served with Nutella or maple syrup

### TRADITIONAL BELGIAN WAFFLES

Served with chocolate sauce or maple syrup

### FRENCH TOAST

Served with maple syrup and apple compôte

Try our local specialty

### DUTCH PANCAKE

Served with cinnamon and cane sugar syrup

### NOODLES

Served with vegetables

### VEGETARIAN NOODLE SOUP

Served with egg noodles

### DIM SUM (PRAWN | VEGETABLE | PORK)

Served with soy sauce and sweet chili sauce

### GLUTEN FREE BREAKFAST

Our chef will gladly prepare a beautiful selection of gluten free viennoiserie for you. The selection includes croissants | toast | ciabatta | focaccia | muffin | baguette.

Gluten free cereals are displayed on the buffet.

## EGGS

## SWEET DISHES

## ORIENTAL