



Breakfast

The Continental

Freshly baked pastries, whipped butter, preserves
yogurt & selection of whole fruit

Windermere Breakfast

Farm fresh eggs, maple sausage or bacon,
multigrain, white or sourdough toast, savory wedge
potatoes or tangled greens

Smoked Salmon Avocado Toast

Windermere house-smoked salmon, grilled
sourdough, avocado, soft poached egg, savory
wedge potatoes or tangled greens

Lemon Ricotta Buttermilk Pancakes

blueberry compote, Ontario maple syrup

Chia Seed Overnight Oates

rolled oats, organic chia seeds, Greek yogurt,
almond milk, seasonal berry medley & maple syrup

Spinach Omelette

Feta & sundried tomatoes, savory wedge potatoes
or tangled greens

Buttermilk or Maple Flax Waffle

caramelized bananas, toasted almonds, maple
sausage or bacon, maple syrup

Artisanal Granola

accompanied with your choice of 1%, almond or soy
milk, cottage cheese or Greek yogurt

Sous Chef: Raymond Acenas



Beverages

Espresso	6
Double Espresso	8
Cappuccino	7
Latte	8

Smoothies 7

Energizer

banana, kiwi, pineapple, spinach, ginger
& chia seeds

Strawberry Banana

almond milk, vanilla, flax and hemp
seeds

Brewed Coffee	Incl
Nunshen Tea	Incl
Chai du Kerala (Chai Tea), English Breakfast, Earl Grey, Touareg (Green Tea), Sencha Fukujyu (Lemon Green Tea)	
Juice	Incl
Milk	Incl

Toasted bagels, croissants, cereal, yogurt
(strawberry, blueberry, raspberry, or vanilla)
additional bacon or sausage are available by
request.

Please advise your server of any allergies
or dietary requirements.