

DESIGNED FOR

FRESH

chilled juices orange, apple, prune, tomato, pineapple

fresh fruit half grapefruit, orange segments, papaya
or melon in season, sliced bananas

compotes stewed prunes, cinnamon-flavored
apple wedges

cereals HOT: oatmeal with cream or milk
COLD: corn flakes, granola, all bran,
grape nuts, frosted flakes, raisin bran,
special k, bran flakes, shredded wheat,
rice krispies, mueslix

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yogurt plain or fruit-flavored

egg dishes* fried eggs, poached eggs on toast
(*allow 15 min.*), soft-boiled eggs,
plain scrambled eggs

OMELETTES: plain, mushroom
or ham and cheese

EGG BEATERS: omelette or scrambled

from the sea smoked salmon, toasted bagel
and cream cheese*

grill and griddle buttermilk pancakes with syrup, rasher of
bacon, ham steak, link sausage, hash
brown potatoes

from our bakery soft and crusty rolls, croissants, danish
pastries, english muffins, fruit and
bran muffins, six-grain bread

beverages tea, american coffee, hot chocolate,
milk, skim milk

* Public Health Advisory:

Consuming undercooked or raw meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.



EGGS FLORENTINE

*Two Poached Eggs on a bed
of sautéed Spinach Leaves, topped
with a Swiss Cheese Sauce*



FRESH FRUIT PLATE

*A refreshing selection of chilled,
seasonal Fresh Fruits, accompanied by
a scoop of Ricotta Cheese flavored
with Lemon Peel*

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A la Florentine - a method of preparation used
mainly for fish, white meat or eggs
in which spinach is included. The connection between
the city of Florence and spinach is not known
and seems strange, as the vegetable is consumed
throughout Italy.