

SWEETNESS

Breakfast Fruit Crepe

Flavorful buttery citrus crepe, wrapped around glazed bananas and strawberries, vanilla cream
Raspberry sauce sprinkle on top 14.50 Add side of eggs 4.50 side of bacon 2.95

The Honest Waffle

Our flavorful citrus infused Belgian waffle, in between real creamy whipping cream, Chef's natural
Strawberry compote, with fresh berries 14.50

Belgian Waffle

Golden waffles, citrus infused, served with fresh seasonal berries, creamy butter and maple syrup 13.50

Croissant French Toast

Our own croissant, infused with cinnamon and citrus, lightly grilled, fresh berries
Raspberry sauce, whipped cream. 13.95 Add side of eggs 4.50

The Waffle Witch

Tender chicken and arugula, sriracha hollandaise, in between our golden flavorful waffles
Chef makes sunny side up egg on top 15.95

Three Stack Pancakes

Three stack of flavorful pancakes infused with citrus, creamy butter, maple syrup 12.95

Mother Nature's Fruit Plate

Four kinds of fresh seasonal fruits, our croissant, slice havarti cheese
Scoop of vanilla bean ice cream 15.95

Strawberries and cream

Fresh picked strawberries, real cream at side, served with a croissant. 10.95

Cheese Plate

Havarti cheese, fabulous French Brie, Cambozola, a little fruit, puffpastry wafer, pumpernickel and baguette.
15.95

Four assorted breakfast pastries

Strudel, kringle and danish 14.95

BENEDICTS

All benedicts are served on our own homemade puff pastry. English muffin available

Eggs Benedicts Napoleons

Danish cured ham, poached eggs, chef's hollandaise. 15.95

Crab Cake Eggs Benedicts

Our own encrusted crab cake, poached eggs, chef's hollandaise 18.95

Smoked Scottish Salmon eggs Benedict

Flavorful smoked Salmon, poached eggs, hollandaise 16.95

Florentine Eggs Benedict

Glazed spinach, mushrooms, asparagus, chef's hollandaise 14.95

Add avocado 2.95 Add Jalapeno 1.95

BREAKFAST SPECIALTIES

Good Morning Breakfast

Eggs of choice, Danish cured ham, havarti cheese, country potatoes and bacon apples. 15.50
side of bacon 2.95

Smoked Scottish Salmon

Light delicious smoked salmon, Havarti cheese, onions, capers,
Served on our bakers toast, with our famous dill sauce , eggs of choice 16.95

Sausage & Eggs

Breakfast sausage links, mild in flavor, served with country potatoes, bacon apples
And eggs of choice 14.95

Breakfast Sandwich

Our toasted croissant ,danish cured ham, havarti cheese, Chef's cooked over med. egg,
country potatoes. 13.95

Pickled Herring

Our whole filets of pickled herring, onions, capers, eggs of choice, pumpernickel
Dill sauce on side. 17.95

Chorizo Burrito

Our Chef's own Chorizo, ground pork with flavorful spices and onions, scrambled softly in eggs Mozzarella
cheese and potato in flour tortilla, sour cream, salsa on side 13.95

Chorizo Migas

Chef's Chorizo and onions, scrambled softly in eggs, crispy corn tortillas, cilantro, mozzarella cheese, country
potatoes, salsa 14.95

Hakkeboef

Ground- in- house sirloin steak, (like a Salisbury steak)iron skillet sautéed, caramelized onions, country
potatoes
Eggs of choice 16.95

No Egg European Breakfast

Danish cured ham, our own liver pate, havarti cheese, pumpernickel and baguette 13.95

SIDES

Side of eggs	4.50	Side of seasonal fruit	4.95
Country potatoes	4.50	Side of toast	2.95
Breakfast sausage	3.95	avocado	2.95*
Side of bacon	2.95	own salsa	1.95
Side of French brie	4.50	Side of jalapeno	1.95
Side of havarti cheese	2.95		

- *Or market price

OMELETTE GALORE

Charlottes Omelette

French creamy Brie, fresh tomatoes and spinach, A little garlic, a little bacon. 16.95

Sausage Omelette

Breakfast sausage, glazed onions, mushrooms and tomatoes, mozzarella cheese 14.95

Salmon Omelette

Filet of salmon, fresh cilantro, tomatoes, onions, mozzarella cheese, served with Hollandaise at side 16.95

Denver Omelette

Glazed rainbow bell peppers, bacon and onions, Danish cured ham, mozzarella and cheddar cheese inside, country potatoes. 15.95

Turkey Omelette

Turkey, fresh basil, mushroom and mozzarella cheese 14.95

Garden Omelette

Spinach, mushrooms, bell peppers, onions, basil, mozzarella cheese 13.95

Andersens Quiche

Our own light, fluffy egg cake, with today's filling, hollandaise at side, fruit salsa 13.95

Add avocado 2.95 or market price

Add jalapeno 1.95

All omelettes served with country potatoes

Youghurt

Plain youghurt, served with granola 8.95

Oatmeal Jazzersize

Vanilla flavored oatmeal, served with fruit, brown sugar and milk 8.95

Guests are responsible for notifying staff of any dietary restrictions and allergies

Altering the menu may result in additional charges.

Each plate is made fresh to order, please allow additional time for fresh preparation.

ESPRESSO BAR

Espresso	3.75
Latte, Cappuccino, Au Lait, Machiato	4.25
Add flavor: vanilla, hazelnut, caramel, mint	
Andersen's own blend of coffee	3.75
Chai Latte and Orange tea Latte	4.75
Real Hot chocolate, made with:	
Real dutch cocoa, sugar, milk, real whipping cream on top	5.50
Mocha	5.95
Euro Iced Coffee, Espresso & vanilla ice cream	7.50
Euro Iced Chocolate, chocolate milk & vanilla ice cream	7.50
Italian Cream Sodas: vanilla, strawberry, peach	7.50
Real British Tea, served in large tea pots	
English breakfast, Earl grey,	
Lemon ginger, Chamomille, Green tea, Peppermint,	3.75
Chai, orange black tea	
Chai Latte, orange spice Latte	4.25
Iced tea, Lemonade, Arnold Palmer	3.50
Hot apple cider	3.95
Fresh Orange Juice	4.25
Sodas 3.50 sparkling water 4.95 still water 4.95	

BEERS

Firestone 805, Stella Artois, Carlsberg Elephant, Firestone double barrel	5.95
Figueroa Mountain Hoppy Poppy, Figueroa Mountains Red Lager	

Swedish Recorderlig Ciders Very refreshing, served in tall glasses with herbs, berries, mint.
.Passion Fruit .Strawberry Lime 8.95

MIMOSA

Classic Mimosa 8.95 2 for 14.00	Fruit Mimosa 9.95 2 for 16.00	House Champagne 7.95
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Champagne Mumm Napa, Brut Rose 39.95/ bottle

Veuve du Cliquot champagne ,,,,,,,,,, 85.00 /bottle

ICE CREAM

Andersen's Sundae 8.95

Our vanilla icecream, raspberry sauce, whipped cream, fresh fruit & meringue

Port Wine Float 9.95

Our vanilla ice cream with Madeira Port and a tad of whipped cream, meringue

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We reserve the right to add gratuity, and to refuse service to anyone.

We are not responsible for lost, stolen or damaged items. Recipe modification politely declined.