



## Ritz Breakfast Menu- To Share

Served from 7 am – 11:30 am

**Le Petit Dejeuner “Deluxe”** 11.000

*Selection of viennoiseries, bread rolls, seasonal fruits served with jam, marmalade along with fresh orange juice and choice of tea or coffee.*

**Le Moyen Orient** 18.500

*Shakshuka, foul madames, labneh, zaatar halloumi and balaleet, accompanied by a bread basket, seasonal fruits, fresh orange juice and choice of tea or coffee.*

**L’ Alternative Healthy** 11.500

*Healthy toast, seasonal cut fruits with yogurt, egg white omelette spinach served with green juice.*

**Le Grand Petit Dejeuner** 17.000

*Two eggs of your choice accompanied by choices of chicken sausage or smoked turkey ham or smoked beef bacon. Served with homemade bread basket, seasonal fruits, fresh orange juice and choice of tea or coffee.*

## Oeufs et Spécialités/ Eggs and Breakfast Specialties

**Two Eggs of Your Choice** 9.500

*Two Eggs any style accompanied by Chicken Sausage or Smoked Beef Bacon, Hash Brown Potatoes, Cherry Tomatoes and Steamed Asparagus.*

**Egg Benedict/ Benjamin/ Florentine** 8.500

*Two Eggs Poached accompanied by Hash Brown Potatoes, Cherry Tomatoes, Steamed Asparagus, Smoked Turkey Ham or Smoked Salmon or Sautéed Spinach Gratiné with Hollandaise Sauce.*

**French Toast** 7.500

*3 slices of Brioche pan fried served with Fresh Fruit, Maple Syrup and Homemade Mixed Berries Compote topped with Cinnamon powder, Crystal Sugar and Strawberry.*

**Butter Milk Pancake** 6.500

*3 pieces served with Maple syrup and Homemade Berries Compote topped with Icing Sugar and Strawberry.*

## De Notre Boulangerie/ From Our Bakery

**Fresh Bakery Selection from the Boutique** 2.500 per piece

*Croissant with Zattar, Cheese, Chocolate. Muffins with Plain, Chocolate and Blue Berries.*

**L’Experience “Gourmet Scones”** 6.000

*Plain, Chocolate and Raisin.*

## Soupe

**Cappuccino of Field Mushrooms** 8.500

*Blend of Porcini, Shitake and Button Mushroom topped with White Truffle Oil.*

**Cream of Chicken “Velouté”** 7.000

*Blend of Chicken, Cream, Carrot, Onion, Celery, Leeks, Cream and Roux topped with Chives.*

## Salade

**Croquante, Fennel & Grilled Halloumi Salad** 8.500

*Pomegranate Seeds, Avocado, Fennel Shavings, Strawberry, Mixed Lettuce, Grilled Halloumi, Orange Segment and Crotons topped with Balsamic Dressing.*

**Marseillaise, Seafood Salad** 10.500

*Grilled Mix Seafood, Mixed Lettuce, Potato and Pine Nuts topped with Tomato salsa and lemon dressing.*

**Volaille, Smoked Chicken and Quinoa** 8.500

*Chicken, Quinoa, Iceberg, Cucumber, Endives topped with Red Wine Vinaigrette.*

## Classiques Francais

**Le Croque-Madame** 8.500

*Smoked Turkey Ham and Gruyere Cheese Sandwich accompanied by Fried Egg and mixed lettuce with Balsamic vinaigrette.*

**Le Croque-Monsieur** 8.000

*Smoked Turkey Ham and Gruyere Cheese sandwich accompanied by Mixed Lettuce with vinaigrette.*

**La Quiche; Mushroom** 6.500

*Served with mixed lettuce, vinaigrette.*







### *Un Plat*

**Homemade Smoked Salmon “Au Fumoir”** 11.000

*Smoked Salmon Florets, Mixed lettuce with Balsamic Dressing, Toasted multigrain bread, Capers and Garlic Aioli.*

**Pasta with Creamy Rose (V)** 9.000

*Penne tossed in Tomato, Basil, Parmesan Cheese and Cream Sauce.*

**Penne Arrabiata** 8.500

*Penne pasta, garlic, chili flake tossed in Tomato Sauce.*

### *Sandwiches*

**Le Club “Ritz Gourmet”** 9.000

*Mayonnaise, Iceberg, Tomato, Chicken, Beef Bacon, Fried Egg, Emmental Cheese.*

**“So French”, Giant Baked Croissant** 9.000

*Home Baked Croissant filled with Creamy Chicken and Fresh Mushroom.*

**Finger sandwiches** 9.500

*Cold Sandwich with choice of Tuna, chicken, smoked turkey & cheese, three cheese, cucumber and egg.*

### *Chef Signature*

**“Le Filet”, Slow cooked chicken breast** 14.000

*Potato Au Gratin, Steam Vegetable served with creamy Normandy sauce.*

**Océan, Pan Seared Salmon** 15.000

*Steamed Asparagus, Garlic Crushed Potato served with Lemon Beurre Blanc Sauce.*

**Bahrain, Local Seabass** 14.500

*Sautéed Vegetable, Lyonnaise Potato served with Vierge Sauce.*

### *Saveurs d' Orient*

**The Oriental Mezzeh** 11.000

*Hummus, Tabouleh, moutabel, kebbeh, Vine leaves and Arabic Bread.*

**Falafel Wrap** 7.500

*Fried Falafel, Tahini Sauce, Tomatoes, Romaine, Gherkins wrapped in Saj Bread, Served with French Fries or Salad.*

**Ritz Gourmet Lounge Afternoon Tea Experience** 25.000

*Classic Finger sandwiches*

*Cold Sandwich with choice of Tuna, Chicken, Smoked Turkey & Cheese, Three Cheese, Cucumber and Egg.*

*Freshly Baked Scones*

*Plain, Chocolate & raisin with clotted cream and berry compote*

*French Mini Gateaux*

*Hand crafted by our Pastry chef*

*Choice of Tea from our Tea selection*

### *Perfect tea Partners*

**Selection of warm Scones** 6.000

*Plain, Chocolate & raisin with clotted cream and berry compote.*

**Madeleine and Financier** 1.500

*A classique French Treat*

**Choice of Tea Cakes** 5.500

**“Creation” French Gateaux** 5.000

**The Ritz–Carlton, Bahrain” Cheese Cake** 6.500

*Prices are in Bahrain Dinars and are inclusive of service charge, government levy and VAT.*

