



Collage

Curated Culinary Experiences

BREAKFAST MENU

COLLAGE CULINARY 2026

Breakfast Menu

Continental and Hot Breakfast options to start the day thoughtfully.

CONTINENTAL BREAKFAST

Montreal Style Bagels

cream cheese, butter and pickled cucumbers

Pastry selection

Real Butter Croissant, Pear Danish with Marscapone, Charred Scallion and Aged-Cheddar Scones, Roast Banana and Maple-Pecan Muffins

Steel Cut Oats

miso caramel, almond cream

Breakfast bowl

coconut cream, hazelnut and honey granola, clove and ginger poached pear, warm spice

HOT BREAKFAST

Mixed Focaccia

sesame/honey, caramelized onion/gruyere, rosemary/parmesan

Potato Frittata (tortilla)

sweet onions, oaxaca cheese, salsa macha

Steel Cut Oats

miso caramel, almond cream

Legit Fruit Salad

assorted seasonal selection, fresh herbs

