

Apéritifs

Jus d'orange €3.50

Freshly squeezed orange juice

Champagne €14.00

Mimosa €12.00

Crémant & orange juice

Bellini €12.00

Crémant and crème de pêche

Kir Royale €15.00

Champagne & crème de cassis

Kir €7.50

White wine & crème de cassis

Kir Breton €6.50

Artisan cider and crème de cassis

SOUP DU JOUR

served with homemade bread
€5.50

PETIT DÉJEUNER / BRUNCH

HONEY GRANOLA, YOGHURT AND BERRIES MK..... € 7.90

SEASONAL FRUIT PLATE AND YOGHURT MK..... € 6.60

BRIOCHE FRENCH TOAST E, G, MK..... € 8.90
sugar dusting, mixed berries and honey

CRISPY WAFFLES E, G..... € 8.90
vanilla mixed berries and maple syrup

LE CONTINENTAL E, G..... € 4.00
choice of croissant/Danish/toast and tea / coffee

FULL IRISH BREAKFAST E, G..... € 9.90
two organic eggs, bacon, sausage, mushroom, tomato and sautéed potato

CHAMPAGNE BREAKFAST E, F, G..... €17.50
glass of champagne, scrambled organic eggs and smoked salmon

EGGS FLORENTINE E, G, MK, MD..... €10.90
poached organic eggs, baked ham, spinach and hollandaise sauce

EGGS ROYALE E, F, G, MK, MD..... €10.90
poached organic eggs, smoked salmon and hollandaise sauce

EGGS BENEDICT OSCAR C, E, G, MK, MD..... €12.90
poached organic eggs, crab meat, spinach and hollandaise sauce

GALETTES

HEALTHY OPTION SAVOURY CRÊPES SERVED WITH GREEN SALAD – ALSO SUITABLE FOR COELIACS

BAKED HAM, ONION, RACLETTE AND ROBLOCHON CHEESE GALETTE E, MK, MD..... €12.90

SMOKED SALMON, GOAT'S CHEESE, WALNUTS AND CHIVE GALETTE WITH LEMON E, MK, F, N, MD... €12.90

ORGANIC EGG, EMMENTAL CHEESE AND CREAMED MUSHROOM GALETTE E, MK, MD..... €10.50

OPEN SANDWICHES

OPEN WARM SANDWICHES ON HOMEMADE FRENCH BREAD

TRADITIONAL CROQUE MONSIEUR G, MK, MD..... € 8.90

Emmental cheese & baked ham open sandwich - EXTRA: ADD ORGANIC EGG E..... € 1.00

TARTINE SAVOYARDE G, MK, MD..... € 8.90

grilled open sandwich of Reblochon cheese, bacon lardons & onion preserve

MAINS

OMELETTE TROIS OEUFs BIO AUX CHOIX E, MD..... € 9.90

three organic egg omelette, green leaf salad and French fries

choose two fillings; baked ham / bacon lardons / Emmental cheese / tomato Provençale / mushrooms MK

PAILLARD DE POULET MIMOSA E, F, MK..... €17.20

grilled chicken fillet, smoked salmon and egg mimosa

LINGUINI CRUSTACÉS C, M..... €14.50

clams and mussels linguini pasta, courgette and spring onion, virgin olive oil and parsley

STEAK FRITES, OEUF AU PLAT MD, E, MK..... €16.90

5oz rib-eye steak & egg with fries, grilled onions, pepper sauce

BURGER FRITES G, MD..... €12.50

beef burger with fries, grilled onions, mixed salad and French fries

ALLERGENS: gluten = G, crustaceans = C, eggs = E, fish = F, molluscs = M, soybeans = S, peanuts = P, nuts = N, milk = MK,
celery = CY, mustard = MD, sesame Seeds = SS, sulphites = SP, lupin = L

All fourteen allergens are openly used in our kitchen. Trace amounts may be present at all stage of cooking

* A discretionary charge of 10% will be added to your bill for groups over six persons

* All our meat produce is 100% traceable & sourced from our suppliers in Ireland * All our food is prepared to order using fresh and many organic ingredients
* Every effort will be made to accommodate vegetarians and food allergies. Please speak to our staff * Enjoy your meal and thank you for your custom