

Morning Menu





Wednesday to Sunday 10 am to 11.30 am (last orders)



All our eggs are free range and all are from Glenballyeamon in the heart of the Glens. GF = Gluten free GFOA = option available Allow up to 15 minutes



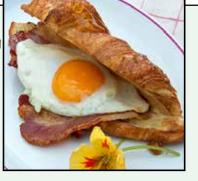
Jus d'orange or jus de pomme Pure orange or pure apple juice. 2.75

Bucks Fizz Pure orange juice with Prosecco to share. 10.00 for 2.

French toast croissant

dipped in whipped frothy egg, lightly fried in butter and filled with:

Melted Gruyère cheese 4.85 Crispy bacon & melted Gruyère 5.85 Crispy bacon and honey 5.65 Crispy bacon & fried egg 5.85 Crispy bacon, honey & fried egg 6.15



'Super"porridge

Slow release energy boosting bowl of delicious spiced porridge with added chai seeds, goji berries and cranberries, drizzled with low fat Greek yoghurt, sprinkled with toasted oats & almonds. 6.45

Granola

Fruit & nut

with a Glenilen Farm fruit & natural live yoghurt pot and honey. 5.45

Goodness grains

with a Glenilen Farm fruit & natural live yoghurt pot and honey. 6.45 **GF**

Croque menu

The traditional French cafe toasted sandwich topped with a creamy cheese sauce.

Croque Monsieur 7.85 with slow cooked ham hock, Gruyére cheese topped with a creamy cheese sauce.

Croque Madame 8.35

The gender change is complete by adding a lightly fried egg.

Petit déjeuner

Streaky bacon, chipolata pork sausages, fried egg, grilled cherry tomato and crispy sourdough baguette. 9.25

Brioche bacon butty

Streaky bacon, in a soft brioche bap served with a tomato and onion chutney. 5.25 **GFOA**

Eggs Benedict

Šlow cooked ham hock on rustic bread with poached eggs topped with Hollandaise sauce. 745 **GFOA**

Eggs Royale

Smoked salmon on toasted wheaten bread with poached eggs topped with Hollandaise sauce. 7.85 **GFOA**

Eggs forestière

Sauteed mushrooms on rustic bread with poached eggs topped with Hollandaise sauce. 6.85 **GFOA**

Continental platter

Cured meats, onions, gherkins Camembert, pâté, olives and rustic bread. 13.85 **GFOA**

Pâtisserie

GF = Gluten free allow up to 15 minutes

Scones

with butter, soft set raspberry jam and cream.

A changing variety freshly baked every morning. 2.85

Gluten free award winning scones from 'Goodness grains.' **GF** 2.95

Croissants with:

Butter & orange marmalade 2.85 Nutella chocolate sauce 3.00

Toasted breads 2.85

Country loaf and wheaten, toasted and served with butter & orange marmalade.



House baked cakes Individual, served with fresh cream and regularly includes: Lemon drizzle 3.00 Clementine & almond GF 3.00

Muffins

Blueberry 2.75 Triple chocolate 2.75 Blueberry **GF** 3.00

Doughnut duo

Two salted caramel mini doughnuts 3.00

The barista counter

Coffee

French press coffee

2.85 per person A fantastic blend of flavours from Ethiopia & El Salvador

Espresso 2.25 Double 2.65 Northern Italian style.

Americano 2.55 Espresso and water.

Macchiato 2.65 Double 3.10 Small and marked texture.

Con Panna 2.80 Espresso with cream.

Cappuccino 2.90 Strong & perfectly textured.

Café Latte 2.90 Smooth & silky.

Flat White 2.70 Small, full bodied & delicious.

Café au Lait 2.70 served with hot milk.

Café Mocha 3.25 laced with chocolate indulgent

Hot chocolate

dark, rich & smooth

3.35

to die for!



With every cup of tea or coffee you enjoy at the French Rooms you are helping vulnerable children in South Africa - see back page.

Pot of tea

2.85 per person From Solaris Botanicals, award winning organic speciality teas.

House blend

Asaam

Rich, malty & creamy from North India.

Darjeeling Delicate first flush flavour.

Chinese

Green Jasmine. Herbal Peppermint Camon

Peppermint, Camomile or mixed berry.

Earl Grey Distinctive citrus flavour.