



THE FRENCH ROOMS
BUSHMILLS

Morning Menu

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



All our eggs are free range and all are from Glenballueamon in the heart of the Glens.

GF = Gluten free
GFOA = option available
Allow up to 15 minutes

Breakfast

**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,
Gruyère 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

Slow cooked ham hock on rustic
bread with poached eggs topped
with Hollandaise sauce. 7.45 **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
- to die for! 3.35



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, Camomile or mixed berry.

Earl Grey

Distinctive citrus flavour.