



THE
· BRASSERIE ·

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BREAKFAST MENU

ADULTS €15.00 / CHILDREN € 7.50

CONTINENTAL

ORANGE JUICE

WARM TOAST, CROISSANT
SODA BREAD AND MINI MUFFIN
(1-Wheat, 3, 6, 7, 8-pecan, almond, hazelnut, 12)

SELECTION OF JAMS AND MARMALADE
(7, 12)

CHOICE OF FAVOURITE
BREAKFAST CEREALS OR OAT PORRIDGE
(1-wheat, rye, oat, 5, 6, 7, 8-almond,
walnut, hazelnut, cashew)

SELECTION OF GLUTEN FREE
OR DAIRY FREE PRODUCTS
available on request

FRESHLY BREWED TEA OR COFFEE
SELECTION OF HERBAL TEAS

HOT CHOCOLATE (7)

FRESH FROM OUR KITCHEN

THE TRADITIONAL

*Sausage, back rashers and black & white pudding
from Andarl Farm. Tomato, breakfast mushroom,
beans and fried egg*
(1-wheat, barley, oat, 3, 6, 7, 9, 12)

POACHED EGGS ON TOASTED SOUR DOUGH

With pancetta bacon and hollandaise sauce

Or avocado and hollandaise sauce
(1-wheat, rye, 3, 4, 6, 7, 9, 12)

FARMHOUSE CONTINENTAL

*Selected Irish cheeses with cured
West Cork meat, sweet pepper relish (7, 10, 12)*

PANCAKES & CHOCOLATE

*Freshly cooked, chocolate sauce
and fresh berries (1-wheat, 3, 6, 7, 8)*

CLASSIC SMOKED SALMON AND SCRAMBLED EGGS

On toasted soda farl (1-wheat, 3, 4, 6, 7, 12)

FRESH BUTTERMILK WAFFLES

Crisp pancetta and maple syrup (1-wheat, 3, 6, 7, 8)

MUSHROOM CONFIT AND VEGAN FETA

*Baked flat mushrooms with toasted sour dough
& vine tomato (1-wheat,6,12)*

*During busy service periods please allow
5-10 minutes for your order to be cooked.*

*Please advise our team members of any dietary
requirements you might have. Please note all
food is prepared in a busy kitchen environment
where we handle a variety of potentially allergenic
ingredients.*

*1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs,
4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts,
9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites,
13-Lupins, 14-Molluscs*