

# THE BRASSERIE

## BREAKFAST MENU

ADULTS €12.95 / CHILDREN €6.50

### CONTINENTAL BUFFET

ORANGE JUICE  
APPLE JUICE

WARM TOAST, CROISSANT  
SODA BREAD

(1-wheat,3,6,7,8-pecan,almond,hazelnut,12)

SELECTION OF JAMS  
AND MARMALADE  
(7,12)

SELECTION OF FRESH FRUIT

NATURAL YOGHURT  
AND BERRY COMPOTE

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* (7)

FRESHLY BREWED TEA OR COFFEE  
SELECTION OF HERBAL TEAS

HOT CHOCOLATE

### 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)

#### 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)

#### MUSHROOM CONFIT AND VEGAN FETA

*Baked flat mushrooms with toasted  
sour dough & vine tomato*

(1-wheat,6,12)

*All our beef, chicken and pork is of Irish origin unless stated otherwise.  
Whilst every care is taken to ensure our dishes do not contain  
allergens other than listed for each dish, traces may be present due to  
the nature of our kitchens and operations.*

*Please inform your server if you suffer from any food allergy or have  
other dietary requirements.*

*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*