

## **Granola and Yoghurt**

Homemade Granola with Greek Yoghurt and Seasonal Fruits, Honey €10

## Overnight oats

Apple Compote, Cinnamon, Almonds & Coconut Flakes €8

### **Salmon Gravlax**

In House Cured Salmon with Petite Salad and Chives Cream Fresh, Pickled Cucumber Sourdough Toast

€17

### Shashuka

Harissa yoghurt, coriander, black chilli flakes Add: Egg +€2 €10

## **Scrambled Eggs On Sourdough Toast**

Add: Salmon +€8 | Avocado +€6 | Nduja +€5 | Bacon +€5 €10

### **Mushroom & Toast**

Wild Mushroom and Cream on Brioche with Pickled Onion and Hollandase Add: Egg (poached, fried) +€2

€10

## **Egg Florentine**

Poached Eggs on English Muffin with wilted Spinach and Hollandaise €10

### **Ham Hock Benedict**

Poached Eggs on English Muffin Wilted Spinach, Ham Hock and Hollandaise €15

## **Eggs Royal**

Poached Eggs on English Muffins, Wilted Spinach, In House Cured Salmon €18

#### Steak and Eggs

Rib Eye Steak on Sourdough Bread, Wilted Spinach, Mushroom Ragout, Fried Eggs

## **Quiche Lorraine**

A classic French tart filled with cream, eggs, smoked ham, and bacon €12

#### **Croque Monsieur**

Harissa yoghurt, coriander, black chilli flakes Add: Egg +€2 €15

### **Omelette**

Truffle and Gruyère omelette, served with a petite salad



### Classic Caesar Salad

Romaine lettuce tossed in Caesar dressing, with garlic & herb croutons, anchovies, crispy bacon, and shaved Parmesan | Add: Chicken supreme +€7

€14

## **Crispy Duck Salad**

Compressed Watermelon, Baby Spinach, Spring Onion, Pomegranate, Caramelised Nuts

€18

# Tuna Niçoise

Sesame-seared tuna steak with new potatoes, pickled red onion, haricots verts, cherry tomatoes, Kalamata olives, a soft-boiled egg, and salsa verde

**€**20

## Burger à l'Américaine

Aged red cheddar, mustard emulsion, lettuce, tomato, white onion rings, and gherkins in a sesame brioche bun, served with homemade French fries

€24

#### **Cream Brulee French Toast**

Berrie Compote and Cream Anglaise

€8

### Chiamisu

Chia, mascarpone, ladyfingers espresso & cocoa

€10

#### **Seasonal Fruit Platter**

€10

## **Dessert to Share**

Sweet Yorkshire Pudding with Apple Compote, Toffee Sauce, Vanilla Ice Cream, Candide Hazelnut

€12

## **Sides**

### **Smashed Avocado**

Chili, Coriander, Lime Juice

€6

### **Triple Cooked Fries**

€6

### Fried broccolini

Miso mayo, grilled lime & sesame

€9

#### Salmon

In House Cured Salmon

€8

#### **Mixed Mushrooms**

€6