### **BREAKFAST AT**

# BALFES



Croissant au beurre Pain au chocolate Pain au raisin €4 each

White, granary, sourdough, buttermilk soda bread Gluten free: white or seeded with Irish butter & preserves with lemon curd & chocolate spread €4 each

#### **BREAKFAST**

Classic organic porridge oats honey, banana & hazlenuts €9

Fresh summer berries Greek yoghurt & honey €9

Balfes house granola pecan, sour cherry & coconut yoghurt V/VE €9

Buttermilk pancakes with banana & honeycomb butter €14 with blueberries, bacon & maple syrup €14

Balfes Vegan breakfast skillet Crispy tamari tofu, vine tomatoes, sauteed spinach, hash browns & field mushrooms VE €15

## **BODYBYRNE**

Balfe's creative, health conscious dishes are carefully put together by Siobhán & Paul Byrne of BodyByrne Fitness with over 30 years experience of keeping the country fit & healthy.

BodyByrne breakfast poached or scrambled eggs, avocado, cured turkey rashers, white turkey pudding, black pudding, sweet potato cake, plum tomato & toasted sourdough €17

> Eggs & greens harissa yoghurt & toasted sourdough V €14

Smashed avocado, poached eggs, cherry vine tomatoes & sourdough V €14

# FREE-RANGE EGGS

Two eggs any style on toasted sourdough €6 add cured bacon €4 / smoked salmon €6 / Irish sausage €5

> Eggs Benedict hollandaise & back bacon €14

Three-egg omelette with choice of cheddar cheese / cured bacon / sautéed mushrooms / smoked salmon

#### TEA & COFFEE

Barry's loose leaf breakfast tea €3.50

Hot chocolate €4

Macchiato €3|4

Early Grey €4

Hot chocolate with orange or chilli €4

Cappuccino €4

Mint tea €4

Americano €3.50

Latte €4

Green tea €4

Espresso €3|4

Chai Latte €4

V - Vegetarian | VE - Vegan

All our Meat and Poultry is 100% Irish and is traceable from farm to fork.

For those with special dietary requirements or allergies, or who may wish to know about the ingredients used, please refer to our allergen book available from your server.