

BREAKFAST MENU

(Served from 9am - 12 noon)


FRESHLY BAKED

- Croissant (with Butter & Our Handcrafted Jam) ^{3,7,13} €2
Scone of the Day (with Butter & Our Handcrafted Jam) ^{3,7,13} €3





CRÊPES

- Caramelised Pineapple/Mango & Mascarpone Cheese ^{3,7} €7
Mixed Berry Compote & Mascarpone Cheese ^{3,7} €7
Lemon & Sugar ^{3,7} €5
With Mars Bar Chocolate Sauce ^{3,7} €6
Banana & Mars Bar Chocolate Sauce ^{3,7} €7

SAVOURY TREATS

- Tomatoes Onion, Spinach, Cheddar & Coriander Omelette with Homemade Soda Bread and Side Salad ^{3,7}  €11
Free Range Scrambled Eggs on our Homemade Soda Bread with Smoked Salmon & Avocado ^{3,4,7,12,13} €12

HEALTHY OPTIONS

- Fruit Platter with Papaya, Mango, Banana, Coconut, Grapes, Pineapple and Fresh Berries    €8
Overnight Oats Made with Low Fat Greek Yoghurt, Almond Milk, Chia Seeds with Homemade Berry/ Mango & Pineapple Compote & Fresh Fruits ⁷  €4
Large Flahavans Oats Porridge with Almond Milk or Skimmed Milk  €3
Add any Topping for €1
Toppings: Honey, Banana, Sultanas, Pomegranate, Peanut Butter^s, Almond Flakes & Mixed Berries

REFRESHMENTS

- Coffee /Tea/Minerals (as per our Blackboard)
Pineapple, Lychee, Mango, Orange, Tropical Grapefruit or Apple €2

“Food is the ingredient that binds us together”

Visit us @ creolefood.ie or 01 556 3398

ALLERGENS

1. Cereals containing gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans
7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur dioxide and sulphites
13. Lupin 14. Molluscs

