

Jean-Georges

AT THE LEINSTER

BREAKFAST MENU

juice

turmeric tonic, turmeric, lemon, honey	8
ruby red juice, carrot, beet, lemon, orange	8
green juice, ginger, spinach, apple, kale, cucumber, lemon	8
orange juice	5
cold pressed apple juice	5

smoothies

fitness & protein - seeds, almond milk, wild blueberry, banana, hemp, chia	9
banana, berry, yoghurt & bee pollen	9

bowls

granola, greek yoghurt & berries (1A,1F,4)	14
coconut chia bowl, dates, brazil nuts & fresh berries (3E)	13
seasonal fruit bowl	15
steel cut irish oats, golden raisins, brown sugar & banana (1A,1F)	14
add berries	

the irish breakfast

2 fried eggs, bacon, sausage, black & white pudding, grilled tomato	21
portobello mushroom, beans & toast, crispy potatoes (1A,1E,1F,4,7,10)	

the continental

tea or coffee, orange juice, croissant & bread basket (1A,4)	10
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bakery items

croissant (1A, 4, 7)	4
pain au chocolat (1A, 4, 7,10)	4
pain au raisin (1A,4)	4
traditional sourdough, english muffin, baguette, gluten free & house	4
baked irish soda bread (1A,1F,4)	

foxbrook farms free range eggs

all of our egg dishes are served with sourdough or house soda bread	
soft scrambled eggs, broccoli, Irish cheddar cheese, dill (1A,4,7)	14
eggs benedict, ham, crispy potatoes, tomato and basil (1A,4,7,13)	16
eggs florentine, spinach, crispy potatoes, tomato and basil (1A,4,7,13)	15
eggs royale, smoked salmon, crispy potatoes, tomato and basil (1A,4,7,13)	21
2 egg omelette or egg white omelette with choice of mushrooms, cheddar	15
cheese, tomato, ham & herbs (4,7)	
english muffin , scrambled egg, bacon & relish sandwich (1A,4,7,13)	13

plates

french toast with Wexford strawberry compote & maple syrup	17
(1A,4,7)	
buttermilk pancakes with berries & mapple syrup (1A,4,7)	17
avocado toast, sunflower seed, chili flakes (1A)	14
add egg (7), salmon (8)	4/7

sides

crispy potato	4
bacon or sausage (1A)	5
white and black pudding (1A,1E,1F,7,10)	5
roasted portobello mushroom	3
grilled tomato	4
smoked irish salmon (8)	9
avocado	4

provenance

beef - john stone craft butchers
fish - glenmar seafood & nicks fish
crab - lambay island
organic salmon - clare island
fruit & veg - iona farms, mccormack family farms,
balllymaknny potatoes & keelings
fine foods - la rousse foods
duck - skeaghanore, west cork
eggs - foxbrook free range farm
cheese - st tolas, co. clare / hegartys, co. cork /
ballylisk, co. armagh
italian products - italicatessen, co wicklow
caviar - kaviari, paris

CHEF / PROPRIETOR: JEAN-GEORGES VONGERICHTEN
EXECUTIVE CHEF: BEN DINEEN

WE ONLY SOURCE THE BEST IRISH BEEF, PORK & POULTRY

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES
OF 6 OR MORE

coffee

americano	3.40
cappuccino (4)	3.90
flat white (4)	3.70
latte (4)	3.90
mocha (4)	4.40
espresso/double	2.90/3.20
cortado (4)	3.50
all coffees can be served iced	

tea

irish breakfast	3.50
earl grey	3.50
sencha green	3.50
chamomile	3.50
peppermint	3.50
lemon and ginger	3.50
hibiscus and berry	3.50

ALLERGENS: 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F- Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin