

Jean-Georges

AT THE LEINSTER

BREAKFAST MENU

Breakfast included

any main course of your choice, one side and one bakery item,
as many tea, coffee and juices you need to go through the day!

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

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,
ballymaknny 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

mains

bowls

granola, greek yoghurt & berries (1A,1F,4)	15
coconut chia bowl, dates, almond & fresh berries (3A)	15
steel cut irish oats, golden raisins, brown sugar & banana (1A,1F)	14

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)	

foxbrook farms free range eggs

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 cheese, tomato, ham & herbs (4,7)	15

plates

avocado toast, sunflower seed, chili flakes (1A)	14
add egg (7), salmon (8)	4/7
french toast with caramelised apple and blackberries, pecan, maple syrup (1A,3D,4,7)	17
buttermilk pancakes, glenillen farm butter & maple syrup (1A,4,7)	17

sides

crispy potato (1A)	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
caviar	5 per gram
avocado	5
seasonal fruits	small 6 / large 15

bakery items

croissant (1A, 4, 7)	4
pain au chocolat (1A, 4, 7,10)	4
almond croissant (1A,3A,4)	4
traditional sourdough, english muffin,	4
gluten free & house baked irish soda bread (1A,1F,4)	

smoothies

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

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