



## breakfast

### fig, baked banana, & coconut oat porridge 🌿 ✂️ 🍎 8

with whipped masala chai cashew cream & toasted almonds

€5.50

### granola bowl 🌿 🍎 7. 8. 11. 13

organic dairy/coconut yoghurt, chocolatey buckwheat granola, cashew caramello, fresh fruit, mint

€6.50

### bircher muesli 🌿 ✂️ 🍷 🍎 7. 8. 11. 13.

oats and chia seeds soaked in almond milk, spiced strawberry sauce, basil

€3.95

### fluffy banana buckwheat pancakes 🌿 ✂️ 🍎

with ginger cashew cream, fresh fruit, sweet dukkah, Highbank Orchard syrup 3. 7. 8. 13.

€8.00

### seasonal tartine 🍎 1. 3. 7. 8.

Copia Green sourdough tartine topped with homemade ricotta, grilled peach, dukkah and paprika oil

€8.50

## - boutique breakfast -

two artisan pork & leek sausages, two free range bacon rashers, an organic egg (your choice of poached or scrambled), sweet potato rosti, homemade tomato & sultana relish & toasted Copia Green rye sourdough

🍎 1. 3. 7. 8. 11.

€9.95

## eggs

### hummus eggs 🍎 1. 3. 7. 8. 11.

poached eggs, dukkah, warm hummus, zhoug, feta, pomegranate, paprika oil, toasted Copia Green sourdough

€9.50

Burren Smokehouse smoked salmon, grilled lemon & micro cress, organic poached eggs, Copia Green rye sourdough 🍷 1. 3. 4. 7. 8. 11.

€10.50

organic poached eggs, Copia Green rye sourdough & kale pesto 🍷 🍎 1. 3. 8. 11.

€7.95

### falafel waffles 🌿 ✂️ 🍷 🍎 8. 11. 12.

with spicy lime slaw, harissa tahini, hummus, baba ghanoush, pickled red onion, toasted sesame seeds & sprouts

€10.95

🌿 vegan ✂️ gluten-free 🍷 dairy-free 🍷 raw 🍎 contains nuts

**ALLERGENS KEY:** 1. 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

When preparing your food every effort is made to avoid cross-contamination. However, all dishes are prepared in an environment that handles gluten.