

THE
COBURG



OUR STORY

The Coburg is committed to sourcing the finest ingredients and product. This ensures that the products used are fully traceable from farm to fork. Our focus towards food provenance supports Irish farms which in turn generates the supply of top quality fresh and seasonal ingredients.

—○ INCLUSIVE BREAKFAST ○—

FULL IRISH BUFFET BREAKFAST

*Hot and cold buffet selection with your choice of hot beverages and juices.
Choose your eggs cooked to your liking to accompany your breakfast.*

THREE EGG OMELETTE

Limerick ham, Dublin cheddar cheese, onions, peppers, tomatoes, mushrooms and Irish bacon

BANANA FRENCH TOAST

Seasonal fresh berries, maple syrup

BREAKFAST SPECIAL OF THE DAY

EGG WHITE OMELETTE

Sautéed baby spinach

AMERICAN STYLE PANCAKES

Maple syrup

FLAHAVAN'S PORRIDGE

Made with skimmed milk, whole milk or water; served with maple syrup

—○ A LA CARTE BEVERAGES ○—

FRESHLY SQUEEZED ORANGE JUICE / HEALTHY JUICE OF THE DAY.....€ 5.00

MIMOSA..... € 17.00

BLOODY MARY.....€ 11.00

SPECIALTY COFFEE.....€ 5.00

SUPER-FOOD SMOOTHIES.....€ 7.00

*Green Tea, Blueberry and Banana
Strawberry and Goji
Kiwi, Spinach and Green Apple*

For those with special dietary requirements and allergies who may wish to know about the ingredients used, please ask a member of the team.

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— o — **A LA CARTE MENU** — o —

FULL IRISH BUFFET BREAKFAST.....€ 29.00

*Hot and cold buffet selection with your choice of hot beverages and juices.
 Choose your eggs cooked to your liking to accompany your breakfast.*

COBURG OAT PANCAKES.....€ 10.00 FREE RANGE EGGS.....€ 11.00

Seasonal fresh berries, maple syrup

BENEDICT (With Irish bacon)

FLORENTINE (With sautéed spinach)

ROYALE (With Irish smoked salmon)

On toasted English muffin and hollandaise sauce

HOMEMADE BELGIAN WAFFLE..€ 10.50

Fresh strawberries and cream

AVOCADO TOAST.....€ 8.00

Low-fat cottage cheese, avocado, green salad on a multigrain toast and flaxseed oil

Add 2 poached eggs + €2.00

B.L.T. CROISSANT.....€ 9.00

Honey and mustard glazed bacon, mixed baby leaves and beef tomato

STEAK & EGGS.....€ 24.00

35 day dry-aged Irish beef sirloin with two fried eggs and grilled tomato

FRESH FRUIT PLATE.....€ 10.00

With toasted granola, Glenilen yoghurt and honeycomb

SMOKED SALMON BAGEL.....€ 9.50

Smoked Irish salmon, cream cheese, capers and rocket salad

ORGANIC PADDYO'S GRANOLA.....€ 8.00

Forest berry compote and greek yoghurt

FROM THE BAKERY

BAKERY BASKET.....€ 6.50

PASTRY SELECTION..... € 4.50

To choose from chocolate & blueberry muffin, almond croissant, fruit danish

BRETZEL'S BAKERY TOAST

& G'S JAM.....€ 4.50

HOMEMADE PLAIN & FRUIT SCONES..... € 5.50

With clotted cream and G's strawberry jam

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