

DUNNE & CRESCENZI

KILDARE VILLAGE

BREAKFAST MENU

SERVED UNTIL 11.30am

FRESH CROISSANTS 2.5

Croissants selection: Plain with butter and jam, Danish, Chocolate, Almond

FRUIT SCONE 3.5

Freshly baked fruit scone with Irish butter, cream and Helen Gee's jam

TOAST 3.5

Toasted Altamura sourdough with Irish butter and Helen Gee's jam

REGULAR COFFEES 3.3

LARGE COFFEES 4

TEAS 3

HOT CHOCOLATE 3.5

SCRAMBLED

MUSHROOM 8

Toasted Altamura sourdough with Irish free range scrambled eggs, pan fried mushrooms

ROAST HAM 8.5

Toasted Altamura sourdough with Irish free range scrambled eggs, Emilia Romagna prosciutto

PLAIN 7.5

Toasted Altamura sourdough with Irish free range scrambled eggs

ADD ROAST POTATOES 3.5

Panroasted rosemary and garlic baby potatoes

POACHED

EGGS BENEDICT 11

Toasted Altamura sourdough with two Irish free range poached eggs, McLoughlin's Butcher Irish bacon, Hollandaise sauce, smoked paprika

EGGS ROYALE 13

Toasted Altamura sourdough with two Irish free range poached eggs, smashed avocado, Brigita Curtin's cold smoked wild Irish salmon, Hollandaise sauce, chives

POACHED EGGS AND TRUFFLE MUSHROOMS 9.5

Crostini of toasted Altamura sourdough with two Irish free range poached eggs, mushroom pate and Italian truffle olive oil (v)

THE VILLAGE BREAKFAST 16

Two Irish free range poached eggs, McLoughlin's Butcher Irish bacon, Tuscan sausage, pan fried mushrooms, grilled tomato, house made relish

----- Gluten free bread available. -----

TOASTS

AVOCADO TOAST 8.5

Toasted Altamura sourdough, smashed avocado, pumpkin seeds

SMOKED SALMON TOAST 9.5

Toasted Altamura sourdough, Brigita Curtin's cold smoked wild Irish salmon, goat's cheese, rocket

ADD

BACON 3

TWO POACHED EGGS 3

HALF AVOCADO 3

TOAST 2

PANCAKES

3 STACK / 6 STACK

MAPLE SYRUP + BACON 8/13

Fresh blue berries.

BERRY + CREAM 8/13

Mixed berry compote, vanilla whipped cream, mint

NUTELLA & HAZELNUTS 8/13

Melted Nutella sauce and toasted hazelnuts.

DUNNE & CRESCENZI

KILDARE VILLAGE

BARISTA COFFEE

ALL REGULAR COFFEES	3.3
CAPPUCCINO	3.1
ESPRESSO	2.5
DOUBLE ESPRESSO	3.5

ALL LARGE COFFEES	4
LATTE	3.1
MACCHIATO	2.8
MOCHA	3.5

ALL LARGE COFFEES	3.9
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DECAF COFFEE AVAILABLE

All coffees excluding espresso and americano contain dairy

SPECIALITY TEA

IRISH BREAKFAST	3.0
GREEN TEA	3.5
WHITE TEA	3.5
DARJEELING	3.5
MAROCCAN MINT	3.5
CAMOMILE	3.5
FOREST BERRIES	3.5
DECAF TEA AVAILABLE	

HOT CHOCOLATES

CLASSIC HOT CHOCOLATE 4

Hot chocolate and marshmallows.

ITALIAN HOT CHOCOLATE 4.5

Thick hot chocolate, whipped cream and chopped roasted hazelnuts.

CARAMEL HOT CHOCOLATE 4.5

Hot chocolate, caramel sauce, whipped cream.

CAKES

TIRAMISÙ al VINSANTO 7.5

Our signature Tiramisù prepared with Tuscan Vinsanto.

CLASSIC CHEESE CAKE 7

Topped with a berry compote and whipped cream.

CARAMEL FONDANT 6.5

Warm fondant served with Italian pistachio ice cream.

WARM APPLE CRUMBLE 6.5

Served with Italian vanilla pod ice cream.

COKE or DIET COKE 3

7UP or 7UP ZERO 3

ICED TEA, LEMON or PEACH 3

PEAR, APPLE, PEACH JUICE 3

SWEEETS

MINI DONUT 2.5
(jam, chocolate, custard)

THREE MINI DONUTS 6

BEVERAGES

STILL WATER 3.5 / 6

SPARKLING WATER 3.5 / 6

ORANGE or LEMON SODA 3

FRESH ORANGE JUICE 3

SELECTION OF BISCOTTI 6

GIANDUIOTTI 2

TORRONCINI 3

We do not have a service charge, except for groups of 6 persons or more where 10% service charge will be applied.

Please consult our Allergen menu available at the till area or from your server: (v) denotes suitable for vegetarians, (vg) denotes vegan friendly. Food is freshly prepared on the premises daily. Please be aware of possible cross contamination in our busy kitchen.