MANOUCHE
• CRAFT BAKERY & BISTRO •

Le Journal de Manouche

PETIT-DÉJEUNER

BREAKFAST BUNS

LONDON BACON BUN (GO) €8.00
Manouche milk bun, streaky bacon & hollandaise sauce
Add: Fried egg *€1.50*

DJANGO BREAKFAST BUN (GO) €9.00
Manouche brioche bun, streaky bacon, creamed leeks, fried egg & guacamole

MUSHROOM, AVOCADO & FRIED EGG BUN (GO)(V) €9.00
Manouche brioche bun, mushroom, guacamole, fried egg & creamed chèvre

LINCOLNSHIRE SAUSAGE BUN €10.50
Manouche milk bun, Lincolnshire sausage, bacon & fried egg

THE Dewfresh LOCAL LEGEND €10.50
Brioche bun, Dewfresh sausage patty, hash brown, fried egg, cheddar & jalapeño sauce

BUTTERMILK FRIED CHICKEN BUN €13.50
Manouche brioche bun, buttermilk fried chicken, slaw, sriracha mayo, fried egg, thyme & honey drizzle

OMELETTES

Served with Manouche buttered, toasted sourdough

CHIVE OMELETTE (V)(GO) €8.50
3 eggs, butter & chives

ADD

Serrano ham	+ €2.75	*Mushrooms*	+ €2.75
Flaked in-house smoked salmon	+ €3.50	*Tomato*	+ €2.25
		Gruyère cheese	+ €2.75

SIDES

Lincolnshire sausages - €5.00
Streaky bacon - €3.50
Manouche buttered toasted sourdough - €2.75
Manouche English muffin - €3.50
Gluten-free bread - €3.50
Hash browns - €2.75
Two fried eggs - €2.75
Confit tomato - €2.75
Guacamole - €3.50
Half an avocado - €3.50

OEUFS BÉNÉDICTE

Can be served on a hash brown as a no added gluten option

EGGS MANOUCHE (GO) €13.75
Manouche buttered English muffin, asparagus, streaky bacon, poached eggs, wilted spinach & hollandaise sauce

EGGS BENEDICT (GO) €12.75
Manouche buttered English muffin, streaky bacon, poached eggs & hollandaise sauce

EGGS NORWEGIAN (GO) €14.50
Manouche buttered English muffin, in-house flaked smoked salmon, asparagus, poached eggs & hollandaise sauce

EGGS BEEF BRISKET (GO) €14.50
Manouche buttered English muffin, smoked beef brisket, sautéed asparagus, poached eggs & truffle hollandaise sauce

EGGS FLORENTINE (V)(GO) €12.50
Manouche buttered English muffin, wilted spinach, poached eggs & hollandaise sauce

UPGRADE YOUR
OEUFS BÉNÉDICTE
FROM ENGLISH MUFFIN TO A BUTTER CROISSANT FOR AN EXTRA €2.50

FRUITY & SWEET BREAKFAST

HOUSE GRANOLA BOWL (V) €9.50
Greek yoghurt, peanut butter, banana, maple syrup & dark chocolate shavings

3 STACKED PANCAKES (V)

Simply with Canadian maple syrup €9.00

Fresh seasonal berries, whipped vanilla buttercream, maple syrup & white chocolate crumble €13.50

PAIN PERDU/FRENCH TOAST (V)

Caramelised apple, cinnamon & walnut with white chocolate crumble & whipped vanilla buttercream €13.50

Banoffee caramelised banana, dulce de leche, caramelised pecans with whipped vanilla buttercream €13.50

BREAKFAST PLATES

MANOUCHE BREAKFAST €13.50
Fried eggs, streaky bacon, Lincolnshire sausages, tomatoes, mushrooms, hash browns & Manouche buttered, toasted sourdough
Add: Black pudding *€3.50*
Add: Baked beans *€1.75*

PETIT BREAKFAST €9.00
Fried egg, Lincolnshire sausage, streaky bacon, hash brown & Manouche buttered, toasted sourdough

SCRAMBLED EGGS & BACON (GO) €8.50
Scrambled eggs, streaky bacon & Manouche buttered, toasted sourdough

SCRAMBLED EGGS & SCOTTISH SMOKED SALMON (GO) €12.50
Scrambled eggs, Scottish smoked salmon & Manouche buttered, toasted sourdough

STEAK & EGGS (GO) €19.50
200grms bavette, two fried eggs, Manouche buttered, toasted sourdough & hash browns

TOASTS

CHÈVRE AVOCADO TOAST (GO.V)(V) €11.00
Manouche buttered toasted sourdough, guacamole, sautéed mushrooms, confit tomato, crumbled chèvre, sunflower seeds & dressed rocket

MANOUCHE TRIPLE DECKER HAM & CHEESE TOAST €8.50
Roast ham, Gruyère cheese, cheddar cheese. Served with French fries

TRUFFLED MUSHROOMS WHOLEMEAL SOURDOUGH (GO) €10.50
Manouche buttered toasted wholemeal sourdough, truffled mushrooms, poached egg & truffle hollandaise

SCOTTISH SMOKED SALMON SOURDOUGH TOAST (GO) €13.50
Manouche buttered toasted sourdough, smoked salmon, dill & lemon cream cheese, baby spinach, fig chutney, fried egg & fresh avocado

3 TIER BRUNCH

1st Tier: 2 pancakes, berry jam, maple syrup & milk chocolate
2nd Tier: Egg Benedict, Egg Florentine & Egg Norwegian
3rd Tier: 2 Lincolnshire sausages, 4 slices bacon, 2 hash browns, black pudding & Manouche buttered, toasted sourdough

€35.00

COFFEE

	REGULAR	LARGE
ESPRESSO	€1.80	
ESPRESSO MACCHIATO	€2.20	
ESPRESSO LUNGO	€2.00	
DOUBLE ESPRESSO	€3.00	
FLAT WHITE	€3.50	
CAPPUCCINO	€2.70	€3.90
AMERICANO (DOUBLE SHOT)	€2.70	€3.90
CAFÉ LATTE	€3.00	€4.25
CAFÉ MOCHA	€3.75	€4.70
CHAI LATTE	€4.70	€5.50
TURMERIC LATTE	€4.70	€5.50
MATCHA LATTE	€4.70	€5.50
ICED AMERICANO	€3.80	€4.80
ICED LATTE	€3.80	€4.80
ICED CHAI LATTE	€5.00	€6.00
ICED TURMERIC LATTE	€5.00	€6.00
ICED MATCHA LATTE	€5.00	€6.00
FLAVOURED SYRUPS - HAZELNUT, SALTED CARAMEL, CINNAMON OR VANILLA	€0.75	€1.00

TETTIERA
LOOSE LEAF TEA

1 CUP OF TEA FOR €2.75
1 POT OF TEA FOR €3.75

BLACK TEA - MORNING TUNE
Ceylon Black Tea & Assam Black Tea
BLACK TEA - EARL GREY RADIANCE
Ceylon Black Tea, Orange, Blue Cornflowers, Earl Grey, Vanilla
GREEN TEA - GUNPOWDER
100% Green Tea
GREEN TEA - GOJI ACAI BLISS
Green Tea, Hibiscus, Rosehip, Apple, Goji Berries, Raspberry, Acai
CHAI - MASALA CHAI
Black tea, Cardamom, Ginger, Cloves, Cinnamon

ROOIBOS - SWEET PUMPKIN PIE
Rooibos, Carob, Papaya, Mango, Cinnamon, Carrot, Pumpkin
TISANE - LEMONGRASS & GINGER
Lemongrass, Ginger, Liquorice, Peppermint, Safflower, Cornflower
TISANE - TURMERIC UTOPIA
Apple, Rose, Turmeric, Cinnamon, Ginger, Orange, Marigold, Mango
TISANE - JOYFUL SERENADE
Chamomile, Rooibos,Peppermint, Vanilla
TISANE - BERRY COMPOTE
Hibiscus, Assorted Berries, Rose hip, Grapes, Carob, Cinnamon

MANOUCHE SIGNATURE HOT CHOCOLATE €5.50
Milk or dark Belgian hot chocolate topped with a torched homemade marshmallow

(NAG) NO ADDED GLUTEN
(V) VEGETARIAN
(VG) VEGAN
(GO) CAN BE MADE GLUTEN FREE
(GO.V) CAN BE MADE VEGAN

Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts, crustaceans, molluscs, lupin, mustard, sesame, celery, sulphur dioxide, sulphites, soybeans, fish & milk.
For more information, please ask to speak to the manager.