

BRUNCH

caffè
Parigi



... EGGS-CELLENT ...

QUICHE OF THE WEEK 11.75
Our delicious quiche filled with gruyère cheese, lashings of cream and baked to perfection on a crispy butter pastry base. Served with coleslaw and a mixed green salad. (G/E/D)*

THE BEST OF IRELAND (V) 11.50
Toasted Irish soda bread topped with Ballymaloe relish, poached eggs, caramelised onions and topped with melted cheddar cheese. (G/E/D)*

FULL IRISH 12.50
Scrambled eggs, with mushroom, slow roasted cherry tomatoes, bacon, sausage, white pudding, and Parigi potatoes. Served with toasted sourdough bread. (G/E)*

TARTINE D'AVOCAT AUX OEUFS (V) 10.50
Toasted sourdough bread topped with avocado, poached eggs, slow roasted tomatoes and toasted seeds. (E/G/S)*

EGGS BENEDICT
A classic breakfast of poached eggs on a toasted muffin with a delicious hollandaise sauce. Served with rosemary roasted baby potatoes and slow roasted cherry tomatoes. (E/D/G)*

Traditional - with Roast Ham 12.50

Royale - with Smoked Salmon (F)* 13.50

Florentine - with Spinach 11.50

OMELETTE 8.50
A perfect 3 egg omelette filled with any two of the following: ham / cheese / tomato / onion / spinach / mushrooms. Served with toasted baguette or Irish soda bread. (G/D/E)*

SCRAMBLED EGGS 6.50
Decadently delicious eggs, scrambled with dollop of cream. Served with toasted baguette or Irish soda bread. (G/D/E)*

Add Bacon	+ 2.50
Add Salmon	+ 3.00
Add Ham / Cheese	+ 0.75
Add Spinach / Tomato / Onion	+ 0.50

Please ask if you would like gluten free bread.

★★ HEALTHY'ISH CHOICES ★★

CAESAR SALAD (V) 12.50
A fabulous salad of gem lettuce with shavings of Parmesean cheese and our crunchy croutons. Served with our Caesar dressing and grilled CHICKEN or HUMMUS. (G/D/F/E/M)*

HUMMUS ON TOAST (DF)(VG/V) 7.50
Home-made hummus on toasted sourdough bread topped with peppers, carrots and home pickled red onion. Served with a delicious green salad and a dressing of your choice.

AVOCADO ON TOAST (DF) (V/VG) 7.50
Crushed avocado with a sprinkle of mixed seeds on toasted sourdough bread. Served with a delicious green salad and a dressing of your choice.

CAPRESE (V) 12.50
Creamy buffalo mozzarella with slices of tomato. Topped with fresh basil, a sprinkle of olive oil and our award winning balsamic vinegar. Served with Italian toast.(G/D)*

PARMA SALAD 13.50
Parma ham with slices of our very special buffalo mozzarella, tomato and basil. Served with Italian toast. (G/D)*



A wonderful burger, Parigi style. A golden brioche bun with a choice of filling. Served with rosemary roasted baby potatoes and home-made coleslaw.

BURGER AU CHAMPIGNON ET CHÈVRE (V) 11.50

A taste sensation of grilled portobello mushroom with melted goats cheese and semi sun-dried tomatoes (D/G)*

BURGER AU POULET 12.50
Butterfly grilled chicken breast with lettuce, tomato, home-made tomato relish and mayo. (G/D)*

BURGER AU BOEUF 12.50
Home-made 100% Irish beef burger with gherkin, lettuce, tomato, home-made tomato relish and mayo. (G/D)*

... À LA FRANÇAISE ...

LE PETIT DEJEUNER TRADITIONEL 7.00

A selection of 3 freshly baked French mini pastries and a home-made scone served with butter and jam. (G/D)*

LE PETIT DEJEUNER GOURMAND 11.50

Breakfast fit for a king! A selection of freshly baked mini French pastries, a wonderful home-made scone, freshly squeezed orange juice, yogurt with granola and berry compote, and a coffee or tea of your choice. (G/D)*

FRENCH TOAST 11.50

French brioche fried to golden perfection with a topping of your choice.

PANCAKES 11.50

A stack of 4 fluffy and totally delicious pancakes, with a topping of your choice.

TOPPINGS:

Warm Maple Syrup and Bacon (G/D/E)*

Nutella with Fresh Strawberries and Whipped Cream (N/G/D/E)*

Summer Berry Compote with Vanilla Mascarpone (G/D/E)*

🌸 SWEET TEMPTATIONS 🌸

CHOCOLATE BROWNIE SUNDAE 5.95

Home made chocolate brownie with vanilla ice-cream, chocolate sauce, whipped cream and topped with a sprinkle of roasted almonds. (N/D/G)*

TORTA AL LIMONE 5.95

Gorgeous lemon sponge cake straight from Palermo with a delectable Sicilian lemon syrup trickled all over while it is still warm. Add strawberries and cream and you have something worth the calories. (G/D/E)*

ETON MESS (GF) 5.95

The delectable English medley (borrowed from the French) of crushed meringues, whipped cream and a fabulous summer berry compote. (E/D)*

GRANOLA 4.75

Home-made granola and yogurt with a delicious summer berry compote. (G/D)*

LES APERITIFS



ITALIANO

SUMMER BELLINI 7.25
Elderflower / Lemon / Prosecco

APEROL SPRITZ 7.50
Aperol / Prosecco / Sparkling Water

PROSECCO 7.25

FRANÇAIS

MIMOSA 7.00
Prosecco / Orange Juice

KIR ROYALE 7.50
Prosecco / Cassis

WINES OF THE WEEK 6.50 / 28.00

Please ask your waiter for the red and white wines we have available this week.

... HOT DRINKS ...

Espresso 1.70

Americano 2.20

White Coffee (D)* 2.30

Mocha (D/G)* 3.00

Macchiato (D)* 1.80

Cappuccino (G/D) * 2.50

Latte (D)* 2.50

Flat White (D)* 2.30

Hot Chocolate (D/G)* 3.00

Tea (Earl Gray, Herbal or Irish Breakfast) 2.30

Soya or Almond Milk + 0.40

... SOFT DRINKS ...

Still or Sparkling Water 3.00

Coca Cola / Diet Coke 2.25

San Pellegrino - Aranciata / Chinotto / 2.50
Limonata

Oranges Pressées (freshly squeezed orange juice) 2.75