

THE FRENCH ROOMS
BUSHMILLS
EXAMPLE
MENU



If you have an allergen and are concerned about ingredients please let us know before you order and we will check with the Senior Chef.



Morning Menu

Wednesday to Saturday
10 am to 11.30 am
(last orders)

All our eggs are free range and all are from Glenballueamon in the heart of the Glens.

GF = Gluten free
GFOA = option available
Allow up to 15 minutes

Breakfast

Jus d'orange or jus de pomme

Pure orange or pure apple juice. 2.75

Bucks Fizz

Pure orange juice with Prosecco to share. 10.00 for 2.

French toast croissant

dipped in whipped frothy egg, lightly fried in butter and filled with:

Melted Gruyère cheese 4.85

Crispy bacon & melted Gruyère 5.85

Crispy bacon and honey 5.65

Crispy bacon & fried egg 5.85

Crispy bacon, honey & fried egg 6.15

with **GF Goodness Grains Croissant** (1.00 supplement)



“Super” porridge

Slow release energy boosting bowl of delicious spiced porridge with added chia seeds, goji berries and cranberries, drizzled with low fat Greek yoghurt, sprinkled with toasted oats & almonds. 6.45

Granola

Fruit & nut

with a Glenilen Farm fruit & natural live yoghurt pot and honey. 5.45

Goodness grains

with a Glenilen Farm fruit & natural live yoghurt pot and honey. 6.45 **GF**

Croque menu

The traditional French cafe toasted sandwich topped with a creamy cheese sauce.

Croque Monsieur

 7.85

with slow cooked ham hock, Gruyère cheese topped with a creamy cheese sauce.

Croque Madame

 8.35

The gender change is complete by adding a lightly fried egg.

Petit déjeuner

Streaky bacon, chipolata pork sausages, fried egg, grilled cherry tomato and crispy sourdough baguette. 9.25

Brioche bacon butty

Streaky bacon, in a soft brioche bap served with a tomato and onion chutney. 5.25 **GFOA**

Eggs Benedict

Slow cooked ham hock on rustic bread with poached eggs topped with Hollandaise sauce. 7.45 **GFOA**

Eggs Royale

Smoked salmon on toasted wheaten bread with poached eggs topped with Hollandaise sauce. 7.85 **GFOA**

Eggs forestière

Sauteed mushrooms on rustic bread with poached eggs topped with Hollandaise sauce. 6.85 **GFOA**

Continental platters

No.1

Cured meats, onions, gherkins Camembert, pâté, olives and rustic bread. 13.85 **GFOA**

No.2

Caramelised onion hummus, ‘tometade’, balsamic onions, olives, rustic breads, oils & dressed leaves. 11.85 **V GFOA**

Additional charges may apply for changes and extras.

Pâtisserie

GF = Gluten free
allow up to 15 minutes

Scones

with butter, soft set raspberry jam and cream.

A **changing variety** freshly baked every morning. 2.85

Gluten free award winning scones from 'Goodness grains.' **GF** 2.95

Croissants with:

Butter & orange marmalade 2.85
Nutella chocolate sauce 3.00

Toasted breads 2.85

Country loaf and wheaten, toasted and served with butter & orange marmalade.



House baked cakes

Individual, served with fresh cream and regularly includes:

Lemon drizzle 3.00
Clementine & almond **GF** 3.00

Muffins

Blueberry 2.75
Triple chocolate 2.75
Blueberry **GF** 3.00

Doughnut duo

Two salted caramel mini doughnuts 3.00

The barista counter

Coffee

French press coffee

2.85 per person

A fantastic blend of flavours from Ethiopia & El Salvador

Espresso 2.25 Double 2.65
Northern Italian style.

Americano 2.55
Espresso and water.

Macchiato 2.65 Double 3.10
Small and marked texture.

Con Panna 2.80
Espresso with cream.

Cappuccino 2.90
Strong & perfectly textured.

Café Latte 2.90
Smooth & silky.

Flat White 2.70
Small, full bodied & delicious.

Café au Lait 2.70
served with hot milk.

Café Mocha 3.25
laced with chocolate - indulgent

Hot chocolate
dark, rich & smooth
- to die for! 3.35



With every cup of tea or coffee you enjoy at the French Rooms you are helping vulnerable children in South Africa - see back page.

Pot of tea

2.85 per person

From Solaris Botanicals, award winning organic speciality teas.

House blend

Asaam

Rich, malty & creamy from North India.

Darjeeling

Delicate first flush flavour.

Chinese

Green Jasmine.

Herbal

Peppermint, Camomile or mixed berry.

Earl Grey

Distinctive citrus flavour.



With every cup of tea or coffee you enjoy at the French Rooms you are helping vulnerable children in South Africa through StreetsmartSA, an organisation under the founding patronage of Archbishop Desmond Tutu.

We are one of only two participating restaurants outside South Africa to get involved with this brilliant charity.

We are also helping StreetmartSA by donating £1.00 for every bottle of South African wine sold and our staff contribute directly with their own 'biggest loser' dieting competition. There are fines every week if they put on weight but with three of our more athletic staff doing wait training at the gym it's the reverse - they are fined if they loose weight! Our full year target is £2,000.00 and all funds are allocated for the Kusasa School project in the Franschoek valley, Western Cape, South Africa. You can choose not to make a donation should you wish.

We also support our local kids introducing them to hospitality and cookery. Many are hugely talented and you can see examples of their artwork at the BT building by the Car Park, the Park & Ride buses to the Giant's Causeway and with some of the illustrated panels in the windows of vacant buildings.



Franschhoek valley, Western Cape, South Africa

Pictures clockwise from bottom left:

- 3 kids at Kusasa school.
- Official housing.
- A shanty town 'detached' house
- Stella Bolton of the French Rooms with happy kids.
- Not so happy kids waiting to be escorted home.
- Well equipped computer room with shatter proof lap tops.