



BRUNCH SPECIALITIES

GF - Gluten free
 GFOA - Option available
 (allow up to 15 minutes)
 V - Vagan

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

FRENCH TOAST CROISSANT

Dipped in whipped frothy eggs and served with the following options: 5.85

Crispy bacon,
 Gruyère cheese,
 Lightly fried egg,
 Drizzle of honey.



TARTE FLAMBÉE

One of the most famous specialities of the Alsace region of France with a base similar to the Italian pizza but thin, crispy and not normally round!



TRADITIONAL 10.85
 with a crème fraîche topping, streaky bacon and sautéed onions.

FORESTIÈRE 11.85
 As the 'Traditional' but with added mushrooms and Gruyère cheese.

CAUSEWAY MELT 13.85
 Corndale Farm organic cured, boilie goats cheese with 'Tom & Ollie' chilli hummus.

VÉGÉTALIEN 13.85
 with a tomato & garlic topping Mediterranean vegetable tartar, sautéed mushrooms, Tom & Ollie tometade, red onions and dressed rocket. **V**

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.

BRUNCH CLASSICS

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



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BRUNCH

11:00 am - 2:30 pm

Allergen policy

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

Though we make every effort to prevent cross over of food allergen ingredients we cannot guarantee complete absence of traces of all food allergens.

CREAMY CHICKEN DIJONNAISE SUPREME

Marinated chicken supreme served with linguine tossed in a creamy Dijon mustard sauce, topped with Gruyère cheese and dressed rocket. 13.85

MINUTE STEAK BRUNCH

4oz sirloin 'cooked in a minute' (medium) and served on rustic bread with our homemade tomato chutney, sauté mushrooms and topped with a lightly fried egg.

OPEN PRAWN SANDWICH

North Atlantic prawns tossed in our spicy cocktail sauce on buttered wheaten & dressed leaves 12.85

JOCELYN SOUP & BREADS

A tomato based French onion soup served with a cheesy croûton and rustic breads. 4.85

BOURGUIGNON BEEF BURGER

Prime Irish beef mince marinated in red wine on a brioche bap with sautéed onions, mushrooms, melting Emmenthal, gherkins, garlic mayo, rocket & French fries. 11.85

Available **GF** with a seeded bun (.95 supplement)

CAJUN IRISH SEA HAKE FILLET

with our house made spiced Cajun rub, oven baked, drizzled with 'Brighter Gold' Thai rapeseed oil and served with garlic salted potato bites. 14.85

GOURMET PLATTER

Causeway cured meat selection, balsamic Cipolle onion, sweet jumbo gherkin, Boilie goats cheese, chicken liver pâté, chilli & basil hummus, exotic mix olives, Brighter Gold rapeseed oil, a cup of Jocelyn soup and rustic bread. 15.85

MUSHROOM & ROAST GARLIC TART

Crisp puff pastry filled with a Tom & Ollie tomato tapenade topped with wild mushrooms & roasted garlic cooked in soya cream. 13.85 **V**

WHOLE BAKED CAMEMBERT

Camembert de Normandie infused with Calvados and fresh herbs, baked and served with fig chutney and sourdough bread. 12.85

Some Covid-19 Precautions

- Full sanitised Drinks and Wine List on request.
- Condiment sachets on request.
- We have endeavoured to serve dishes as complete dishes.
- If possible please pay by card, preferably a swipe card and at the Bar. Gratuities can be added to your bill.
- Full details of our 'Safe and Alert' accreditation through 'Taste Causeway' are on our French Rooms Flavours blog.

Gratuity Policy

For parties over 6 people we add a discretionary 10% for gratuities on food only.

Gratuities are shared by both front of house and kitchen staff.