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## COFFEE ROOM

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ESPRESSO €1.40	CAPPUCCINO €2.20
ESPRESSO LUNGO €1.50	GRAND CAPPUCCINO. €2.90
ESPRESSO MACCHIATO €1.70	AMERICANO €2.00
ESPRESSO DOUBLE €2.20	GRAND AMERICANO €2.50
ESPRESSO DOUBLE MACCHIATO €2.45	CAFFE LATTE €2.95
MOCHA €6.00	IRISH COFFEE €7.50
(with drinking or thick hot chocolate)	MAROCCHINO €2.00

Choose your favourite Flavours Chocolate, Orange, Amaretto, Caramel or Hazelnut €0.50

Soya Milk Extra cost of €0.35

Decaffeinated Extra cost €0.20

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## TEA ROOM

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€2.20

english breakfast  
earl grey  
peach and apricot rooibos  
orange blossom  
spring dreams  
blueberry cherry

exotic rooibos  
china green tea  
green tea mint  
jasmine  
ginger lemon  
ginseng





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## THICK HOT CHOCOLATES

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€4.00

fondant  
orange and cinamon  
light  
pistacchio  
latte  
white nocciola  
nocciola gianduia  
coconut

Extra Panna €0.50

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## DRINKING HOT CHOCOLATE

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€ 3.20





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## THE REFRESHING PICK-ME-UP

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FRESHLY - SQUEEZED ORANGE 200ml €3.95

FRESHLY - SQUEEZED ORANGE 330ml €6.50

FRUITY SMOOTHIE €4.10

TROPICAL (mango, melon, pineapple, kiwi)

BANANA BREEZE (banana, strawberry)

BERRY BOOST (strawberry, raspberry, blackberry)

APEROL SPRITZ €7.50

MOJITO €6.50

ORANGE VIRGIN MOJITO €4.50

CLASSIC VIRGIN MOJITO €4.50

PROSECCO MARTINI (¼ bottle) €6.00

CISK LOCAL BEER (½ pint) €2.60

CISK LOCAL BEER (pint) €5.20





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## ICED AND FROZEN DELIGHTS

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ICE COFFEE €3.60

ICE CAPPUCCINO €5.00

ICE CREAM SHAKES €4.50

CREAM ESPRESSO €3.50

vanilla

chocolate

strawberry

Extra Panna €0.50

Choose your favourite Flavours Chocolate, Orange, Amaretto, Caramel or Hazelnut €0.50

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## COLD BEVERAGE

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SOFT DRINKS • MEDIUM • €2.50

SOFT DRINKS • LARGE • €5.00

BITTERLEMON €2.50

TONIC €2.50

SODA WATER €2.50

RED BULL ENERGY €4.00

GINGER ALE €2.50

SMAL STILL WATER • SPARKLING €2.50

LARGE STILL WATER • SPARKLING €3.90

CRANBERRY JUICE • ORANGE JUICE • PEACH JUICE €2.50

PINEAPPLE JUICE • APPLE JUICE

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## ICE CREAM

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1 SCOOP €1.50





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## HOUSE-MADE BREADS

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### **CROISSANTS €2.00**

perfect croissants - crispy crust and deliciously soft centre

plain  
nutella  
apricot jam  
cream patissier

### **ESCARGOT €2.10**

a traditional raisin danish. light pastry, plump raisins  
- lovely with a hot chocolate

### **PAIN AU CHOCOLAT €2.10**

this rich, croissants style pastry is made  
with two bars of dark chocolate in the centre

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## SAVORY PIES

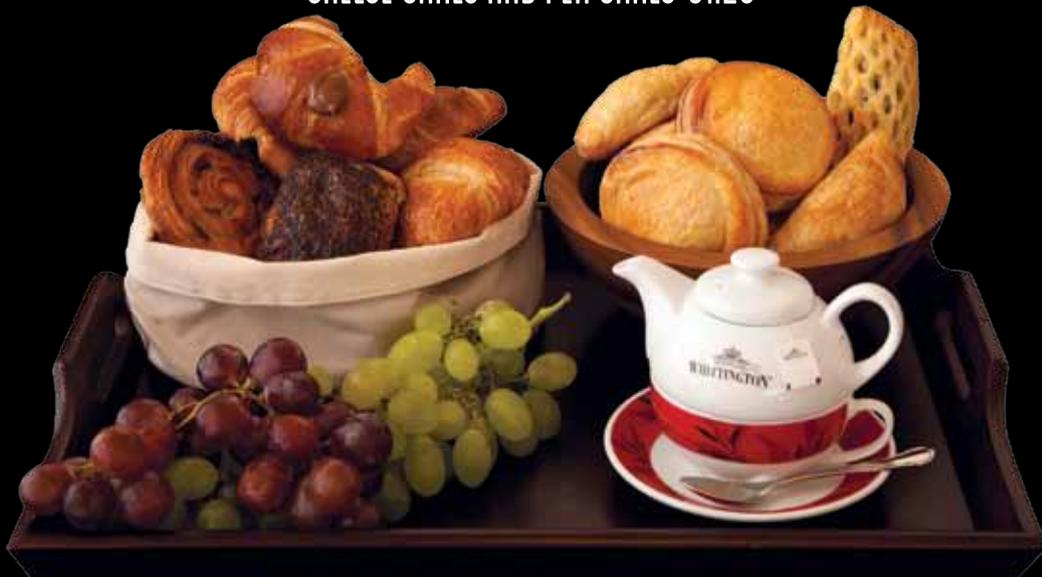
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**€3.95**

chicken and mushrooms pie  
meat pie  
ricotta and spinach pie

**SAUSAGE ROLL €1.80**

**CHEESE CAKES AND PEA CAKES €1.20**





## FRESHLY BAKED FRENCH BAGUETTES

€6.90

### POULET

chicken with french mustard, light mayonnaise,  
organic green leaves and fresh tomatoes

### THON

tuna with spanish red onions, light mayonnaise,  
organic green leaves and fresh tomatoes

### ATLANTIQUE

smoked atlantic salmon with cream cheese  
and fresh tomatoes

### MIXTE

deli cut gammon with emmental cheese and unsalted butter

### DE PARME

parma ham, rucola, parmesan and extra virgin olive oil

### MOZZARELLA

fresh mozzarella, tomatoes, fresh basil  
and extra virgin olive oil

### SALAMI

salami napoli, emmental cheese and extra virgin olive oil





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## DELICIOUS TOASTS

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### EGG SUNNY - SIDE - UP €5.95

toasted house panini bread, deli cut gammon, emmental cheese, sunny - side-up egg and green leaves

### CLOSED TOAST €3.50

deli cut gammon & emmental cheese

### NEPTUNE €4.90

two provençal toasts with tuna, mayonnaise, red spanish onions, chopped tomatoes

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## WRAPS

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€6.90

### CHICKEN

chicken, emmental cheese, light mayo, organic green leaves and fresh tomatoes

### VEG

mix of seasonal grilled veg

### SALMON

smoked norwegian salmon, cream cheese, tomatoes, green leaves





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## CREPES SAUVORY

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### HAM AND CHEESE €4.60

deli cut gammon and melted cheese

### CHICKEN AND PORCINI €6.75

chicken with melted cheese and  
creamy porcini mushrooms

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## CREPES SWEET

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### €4.50

nutella and banana  
fresh strawberries and panna  
honey and lemon  
vanilla ice cream and caramel  
strawberry ice cream and chocolate

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## OMELETTE BAR

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### CHEF'S €5.85

mushrooms porcini, emmental cheese, spanish red onions

### TRADITIONAL €5.25

deli cut gammon & emmental cheese

### CHEESY €5.00

emmental cheese & fresh tomatoes

### PLAIN €4.75

Any items removed are not refunded, add ons are available at extra charge.  
If you suffer from any allergies please point them out before placing your order.





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## OUR HOME-MADE DESERTS

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£4.10

### FRENCH AFFAIRE

traditional chocolate genoise with layers of mousse au chocolat,  
spiced chunky apple marmalade

### CHOCOLATE FUDGE

a rich fudge sponge filled with chocolate hazelnut ganach





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## OUR HOME-MADE DESERTS

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£4.10

### CHERRY CHEESE CAKE

cherry flavoured a very special baked cheese cake on a fine biscuit crumb base

### LEMON CHEESE CAKE

creamy and light lemon cheese cake on a fine biscuit crumb base





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## OUR HOME-MADE DESERTS

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£4.10

### PISTACHIO CHEESE CAKE

simply delicious cheese cake for pistachio lovers

### APPLE CRUMBLE

smooth caramelized apples on a layer of home made vanilla custard cream,  
baked in a crunchy biscuit basket





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## OUR HOME-MADE DESERTS

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€4.10

### OPERA

a stunning combination of rich chocolate coffee ganache, butter cream and coffee syrup on joconde base

### BLACK FOREST

layers of chocolate genoise sponge with chocolate cream and dark cherries  
In kirsch topped with cream, dark chocolate shavings and fresh cherry

### MILLEFEUILLE

thin layers of puff pastry filled with french chantilly cream and fresh strawberries





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## OUR HOME-MADE DESERTS

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€4.10

### LE FRAISIER

velvety strawberry yogurt mousse, layers of genoise sponge and vanilla bavaois topped with a thin layer of marzipan

### NAPOLEON

layers of home made puff pastry and light caramel-butter cream topped with walnuts

### FRUIT TART

fresh individual fruit tarts, with a light pastry cream and seasonal fresh fruits





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## OUR HOME-MADE DESSERTS

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€4.10

### LEMON TART

this tarts are made with crispy, buttery home made tarts filled with lemon cream

### MOCHA

moist sponge and a combination of chocolate and mocha-mascarpone cream





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## OUR HOME-MADE DESSERTS

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€4.10

### ALMOND ROYAL

layers of gianduja chocolate mouse and fine almond crust topped with smooth caramel cream

### SACHER-TORTE

has been the most famous cake in the world since 1832

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## SELECTION OF MIGNIONETTE

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€2.00

please see selection from our counter

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## HOME-MADE BIRTHDAY CAKES ON ORDER

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our pastry chef will be happy to make the most delicious cake for your celebration day





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## WHITE WINES

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LOCAL WHITE WINE BY THE GLASS €5.00  
FOREIGN WHITE WINE BY THE GLASS €6.50  
SAUVIGNON BLANC (New Zealand) €29.50  
GAVI DEL COMUNE DI GAVI (Italy) €24.00  
CHABLIS (France) €34.00

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## RED WINES

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LOCAL RED WINE BY THE GLASS €5.00  
FOREIGN RED WINE BY THE GLASS €6.50  
CHIANTI (Toscana, Italy) €19.50  
NERO D'AVOLA (Sicily) €25.00  
BORDEAUX SUPERIEUR (France) €22.00

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## ROSÈ WINES

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FOREIGN ROSÈ WINE BY THE GLASS €6.50  
ROSÈ D'ANJOU (France) €19.50

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## PROSECCO & CHAMPAGNE

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MARTINI PROSECCO (¼ bottle) €6.00  
MARTINI PROSECCO €21.00  
MOËT & CHANDON CHAMPAGNE €90.00  
MOËT & CHANDON ROSE CHAMPAGNE €100.00

