

isabelle's

Brunch & Bubbles

AVAILABLE

Saturday & Sunday
10am – 3pm

Brunch & Bubbles

2 Courses | €35 Per Person

INCLUDED DRINKS (CHOOSE ONE)

MIMOSA

MIMOSA 0.0

APEROL SPRITZ

PEACH SPRITZ

MAINS

(ALL PIZZAS AVAILABLE ON A GLUTEN FREE BASE)

FLORENTINE [1a,4,7]

spinach, mushroom, poached eggs,
hollandaise & house potato

AVOCADO ON SOURDOUGH TOAST [1a,4,7]

crispy bacon, poached eggs, pico de
gallo & feta cheese

PANCAKES [1a,3a,4,7,10,13]

hazelnut and dark chocolate ganache, amarena
cherries & crushed hazelnuts

BEEF RIB BURGER [1a,4,7,10]

lettuce, tomato, red onion, bacon, american
cheese, isabelle's sauce & fries

CHICKEN SALAD [1a,3,12]

gherkins, feta, olives, tomatoes, pine nuts and sourdough
crust & honey mustard dressing

DIAVOLA [1a,4]

san marzano tomato sauce,
pepperoni, mozzarella

PIZZA VEGAN TOFU & AVOCADO [1a,3a,10]

spinach purée, marinated tofu, avocado,
peppers, chilli oil

PIZZA RICOTTA & COURGETTE [1a,4]

ricotta cheese, lemon zest, garlic herbs,
courgettes & roasted onion petals

ISABELLE'S MAPLE GLAZED

PORK BELLY BENEDICT [1a,4,7]

poached eggs, hollandaise and
house potato

DESSERTS

PAVLOVA [v]

passion fruit & mixed berry coulis

VANILLA ICE CREAM [4,7]

2 scoops

TIRAMISU [1a,4,7,13]

STRAWBERRY SORBET [4,7]

2 scoops

ADD-ON DRINKS

MIMOSA

€10

HUGO SPRITZ

€12

APEROL SPRITZ

€12

PEACH SPRITZ

€12

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO BOOKINGS OF 5 OR MORE | ALL BEEF IS 100% OF IRISH ORIGIN.

While we make every effort to accommodate dietary requirements, we cannot guarantee the absence of allergen cross-contamination.

ALLERGENS

1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio,
G-Macadamia, H-Walnut, I-Pine Nuts), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin
V-Vegan, VG-Vegetarian, GF-Gluten Free