

BROWNS
bar&cafe

by



Carton House

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Healthy Breakfast

(Available until 11:30am)

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| Homemade Bircher Porridge
porridge oatlets marinated with natural yogurt and assorted fruits | €5.90 |
| Melon and Pineapple Salad
freshly cut melon and pineapple in a light ginger mint syrup | €3.90 |
| Homemade Granola Trifles
vanilla scented yogurt with crispy homemade granola clusters | €5.90 |

Mid Morning snacks

(Available all Day)

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|---|-------|
| Choice of Classic Danish
croissant, fruit danish and pain au chocolat | €2.90 |
| Choice of Fruit Danish
pear/pineapple/apple or strawberry | €2.90 |
| Large Cookies
vanilla/chocolate chip | €2.90 |
| Scones
served with clotted cream and jam | €3.90 |

Available from 11:30am

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|---|-------|
| Simply Soup
homemade soup served with freshly baked assorted breads | €5.90 |
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Sandwiches and Light bites

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| Smoked Salmon Croque Monsieur
Irish smoked salmon with crème fraiche and Swiss cheese served on homemade milk pan loaf | €11.50 |
| Vegetarian Croque Monsieur (V)
grilled marinated flat cap mushroom with crème fraiche and Swiss cheese served on homemade milk pan loaf | €9.90 |
| Ham Croque Monsieur
smoked Limerick ham with crème fraiche and Swiss cheese served on homemade milk pan loaf | €8.90 |
| Ciabatta Club Sandwich
with grilled chicken, bacon, cheese, tomato and iceberg lettuce | €11.90 |

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Open Sandwiches

(Served on brown soda bread, all served with a side of mixed garden salad)

Roast Irish Beef

with horseradish mustard mayonnaise

€7.90

Trio of Salmon

oak smoked, herb gravlax, and fresh Irish salmon with soda bread

€7.90

Pear and Blue Cheese (V)

Irish blue cheese with pear William

€7.90

Closed Sandwiches

(Served on brown, granary or white bread)

Limerick Ham

with grain mustard mayonnaise and iceberg lettuce

€5.90

Shredded Irish Chicken

chicken breast and assorted garden salad

€5.90

Honey Mustard Baked Fresh Salmon

with mayonnaise, red onion and crispy iceberg lettuce

€5.90

Egg Salad (V)

with free range eggs and mixed garden salad

€5.90

Carton House Afternoon Tea

(Available from 3pm)

Carton House afternoon tea of mini scones, selection of finger sandwiches, fruit cake and pastries with clotted cream and hot beverage of your choice

€8.95

Classic Salads

Baked Goats Cheese Tart (V)

served with tomato and basil salad

€11.90

Carton Caesar Salad

chilli and lime chicken with baby gem salad and fresh grated parmesan cheese

€11.90

Fetta, Beetroot and Red Onion Salad (V)

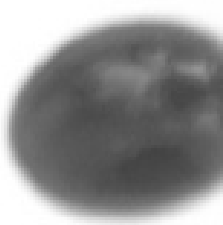
with walnut dressing

€10.90

Anti Pasti

selection of cold Italian meats with mixed olives and hummus served with a selection of breads

€12.90



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Desserts

Double Chocolate Fudge Brownie served warm with fresh cream	€5.50
Baked White Chocolate and Raspberry Cheesecake with raspberry coulis	€5.50
Apple and Almond Tart served warm with fresh cream	€5.50
Chocolate Pudding (Dairy Free) served warm with raspberry coulis	€5.50
Assiette of Desserts mini strawberry tart, mini banoffi and mini lemon meringue	€5.50

(V) - Vegetarian.

Please make a member of staff aware if you have any sensitivity to any ingredients or food allergies.

As part of our long term commitment to promoting sustainable fishing and the protection of the marine environment all of our seafood comes from well maintained and sustainable sources.

Coffee Menu

Espresso a shot of very strong coffee robust and full flavoured	€2.20
Café Latte frothy milk gently folded into a full bodied espresso	€3.15
Cappuccino a strong espresso shot combined with smooth textured milk, finished with chocolate shavings	€3.15
Americano a black coffee made using espresso beans, mellowed with hot water	€2.80
Macchiato the passion of Italy in a coffee, a small espresso with a dash of frothy milk that makes the big difference	€2.20
Mochaccino freshly ground espresso with a dash of melted milk chocolate followed by frothy fresh milk topped with chocolate shavings	€2.20
Hot Chocolate	€3.35
Hot White Chocolate	€3.35

Signature Coffees

Unique to Carton House and Brown Thomas and designed by our specialist coffee baristas.

Garden Mint Coffee a truly refreshing experience, a coffee with an inspired yet subtle chocolate taste	€3.60
Caramel Macchiato small espresso with a dash of frothy milk topped with caramel sauce	€3.60
Parfum d'Oranger a light, milky coffee infused with orange flavour	€3.60
Coconut Angel frothy milk gently folded into a full bodied espresso with a hint of coconut	€3.60

Tea Selection

Traditional Tea a blend of finest African teas, full bodied flavour	€2.10
Selection of Speciality Tea green tea, earl grey, camomile, fennel, English breakfast, Irish breakfast, darjeeling, caramel peach, peppermint	€2.60



White Wine

Glass Bottle

Bouchard Chardonnay

€6.40 €26.00

2009 – Chardonnay, France/Burgundy

light yellow in colour with a bouquet of citrus fruit with notes of honey and toasted bread

Farnese

€6.95 €29.00

2010 - Pinot Grigio, Italy/Temeno

dazzling with enticing fruit and fresh herb aromas, a scintillating mouthful of rich peach and grapefruit is evident on the palate; lemon, lime and a mineral crispness also persist with a gentle spicy finish

Panul

€6.60 €28.00

2010 - Sauvignon Blanc, Chile/Lontue Valley

citrus fruits and mineral notes with a touch of herbs

Red Wine

Glass Bottle

Hoya de Cadenas

€5.95 €25.00

2004 - Tempranillo

faint raspberry and blackberry flavours with a touch of cedar

Bidoli

€7.45 €32.00

2008 - Merlot, Italy/Friuli

ripe attractive red fruits on front palate leading to plentiful darker spicy cherry fruits with a well balanced acidity on the palate

Panul

€6.60 €28.00

2009/2011 - Cabernet Sauvignon, Chile/Colchagua Valley

deep plum and damson flavours with some hints of herbs and a rich fruit finish

Champagne Cocktails

We are proud to serve the exclusive Henri Giraud produced Brown Thomas Champagne. With over 300 years of wine-making in the heart of the Champagne country; the Giraud-Hermay family vineyard in Ay Grand Cru Terroir has experience in producing delectable champagne. Aged in oak casks from the Argonne forest, the Brut NV and Rose NV champagne have a rich and intense flavour.

Glass of Chilled Champagne	€8.95
Glass of Chilled Rose Champagne	€8.95
American Glory champagne, orange juice, lemonade and lime	€9.50
Bellini peeled peach purée, champagne served with a slice of peach	€9.50
Kir Royale champagne with a hint of crème de cassis	€9.50
Bombay Bellini mango nectar, champagne served with a slice of mango	€9.50
Bucks Fizz orange juice, champagne, grenadine	€9.50
Mimosa orange juice, champagne	€9.50
Passion Mimosa passion fruit juice, champagne served with a strawberry	€9.50
Apple Spritz fresh apple juice and peach purée, champagne	€9.50