

BREAKFAST (SERVED ALL DAY)



PORRIDGE 6 (SERVED UNTIL 12)

overnight soaked g.f. oats (oat milk) with date and ginger caramel, tahini and toasted flax

| Local and organic produce as much as possible |
| Relationships with farmers, producers and suppliers |
| Cooking from the heart |

TOAST 3.50

Le Levain sourdough toast served with butter, homemade jam and nut butter. Gluten free bread available (+50c)

AVOCADO 7.90

Avocado on Le Levain sourdough w/ pickled red cabbage, toasted seeds & popped amaranth.

FUMBALLY EGGS 7.90

Lightly scrambled with olive oil, Gubbeen cheese and garlic with sautéed kale, toasted sunflower seeds and fumbally hot sauce on toasted Tartine multigrain sourdough

THINGS YOU CAN ADD

Gubbeen hot smoked ham 2.50
lacto fermented hot sauce 50c
pickled red cabbage 1.50
avocado 2
eggs 2
nut butter 1.50

LUNCH (SERVED 12 - 4PM)

FALAFEL

Wrap 7 / Plate 9.50

Flatbread with falafel balls, hummus, harrisa tomato sauce, tzatziki, minty tomatoes and cucumber, fresh and pickled cabbage mix, fresh herbs.

PULLED PORCHETTA 7

Le Levain ciabatta with overnight fennel & garlic braised pork, caper mayo and seasonal fruit compote.

SALAD PLATE 11

Our three daily salads served with hummus and a slice of sourdough

AVOCADO 11.50

Avocado on Le Levain sourdough, pickled red cabbage, toasted seeds & popped amaranth served with our daily salads.

SPECIALS BOARD

*the things that change every day
check the boards behind the till for descriptions*

SOUP 6

MEAT SANDWICH 7.50

VEG SANDWICH 7

DAILY SPECIAL 13

SMALL PLATES 4 - 8

SIDES & FERMENTS

cup of soup 3

side salad 4.50

falafel balls (x3) 2.50

hummus & falafel balls 4.50

red cabbage & ginger kraut 3.50

kimchi 4

**Please ask at the till for all of our allergen information and let us know about your allergies.*

*** This menu is printed on 100% Hemp paper. It takes 4 acres of trees (grown over ten years) to produce the same amount of paper from 1 acre of hemp (grown in a single season)*



DRINKS MADE IN HOUSE

FRESH JUICE

straight up orange juice 3.70

FERMENTED

We ferment all our own drinks using healthy, probiotic scobys and mother cultures followed by a natural carbonation process.

lemon, turmeric & ginger fizz 3.80

kombucha 3.80

seasonal kefir 3.80

shot of probiotic fermented cabbage + ginger juice 1

HOT DRINKS

Chai latte 3.50

Hot Chocolate 3.50

WINES

Our wines are focused on minimal intervention winemakers and vineyards who adhere to organic or biodynamic principles.

WHITE WINE

[glass of house white 6.50]

Domaine de Menard, 'cuvée Marine', France 25

Menade, Verdejo, Spain 32

M Runkel, Grauerburgunder (Pinot Gris), Germany 34

RED WINE

[glass of house red 6.50]

Nobus 'Chaval', Bobal, Spain 25

Fuentenarro, Tinta Fina, Ribero del Duero 30

Mas Lau 'Cuvee L', Carignan, France 32

Antonio Camillo 'Principo', Ciliogliolo, Italy 35

COFFEE & TEA

COFFEE

House Roaster - The Coffee Collective (Copenhagen)

Guest Roaster - Bailies (Belfast)

We use mainly single origins but also dabble with a blend from time to time

Black 3

White 3.30

Batch : Mug 3 / Jug 4

guest coffee +50c

non dairy milk +40c

reusable t/a cup -20c

TEAS

Irish Breakfast, Earl Grey, Jasmine Green, Camomile, Rooibos & Peppermint

Mug 2.20

Pot 3.50

BEERS & CIDERS

LOCAL IRISH CRAFT

BEER

Whiplash 330ml Body Riddle IPA 5.50

Arcadia 330ml Wicklow Wolf (g.f) 4.50

Wicklow Wolf 500ml IPA 6.50

Dot Brew 500ml Rye Ale 6.50

CIDER

The Cider Mill Windvane 500ml 6.50

Cockagee Irish Keeved Cider 750ml 13