



# BREAKFAST

Day food by Janet Liu  
Asian-influenced, Irish-grown, served at the Arthaus.

## HOT DISHES

**FULL IRISH BREAKFAST** 🍷 – choose half or full **€14 / €18**

Pork sausages, black & white pudding, dry-cured bacon, fried egg, hash brown, beans, field mushrooms, grilled tomato and sourdough toast. (1a, 1d, 2, 3, 11, 14)

**ZHÈNG STEAMED EGG** 蒸 **€16**

Silky steamed egg topped with crispy bacon, scallions, chilli oil and sesame soy sauce. (3, 8, 11, 14)

**SHANGHAI STACK** 沪 **€16**

Flaky scallion pancakes with fried egg, melted mozzarella, streaky bacon and our house bacon jam, finished with spring onion. (1a, 2, 3, 14)

**PÉNGSŌNG BAO BUN** 蓬 **€16**

Fluffy bao bun filled with scrambled egg, crispy bacon, homemade jam and fresh rocket. (1a, 2, 3, 11, 14)

**THAIRO** 泰 (V) **€16**

Warm banana pancakes layered with Nutella and cream, with blueberries and strawberries on the side. (1a, 2, 7, 11)

## CLOUD PICKER COFFEE

Dublin-roasted, served at YIBU. Oat milk and almond milk available.

<b>CAPPUCCINO</b>	<b>€4</b>	<b>LATTE</b>	<b>€4</b>
<b>FLAT WHITE</b>	<b>€4</b>	<b>CORTADO</b>	<b>€3.50</b>
<b>AMERICANO</b>	<b>€3.50</b>	<b>MOCHA</b>	<b>€4</b>
<b>SPECIAL TEA</b>	<b>€3.50</b>		

Allergens: 1 Gluten (a. Wheat; b. Rye c. Barley d. Oats | 2 Milk | 3 Eggs | 4 Fish | 5 Molluscs | 6 Crustaceans | 7 Nuts (Tree/ Legumes) | 8 Sesame Seeds | 9 Mustard | 10 Peanuts | 11 Soya | 12 Celery | 13 Lupin | 14 Sulphur Dioxide