

BREAKFAST MENU

CONTINENTAL

CORNFLAKES ^{11A}

RICE KRISPIES ^{11A}

WEETABIX ^{11A}

COCOPOPS ^{11A}

GLUTEN FREE OPTIONS AVAILABLE C

HOT PORRIDGE ^{11D}

FRESH BERRIES, MIXED SEEDS, & LOCAL HONEY

ORANGE, APPLE, CRANBERRY,

GRAPEFRUIT JUICES

HOMEMADE GRANOLA POT ^{2, 11A}

GRANOLA WITH NATURAL YOGURT

FRESH FRUIT SALAD ²

ACCOMPANIMENTS; NATURAL YOGHURT

**FRESHLY BAKED CROISSANT
& DANISH BASKET** ^{2, 11A}

GLUTEN FREE AVAILABLE C

BREAKFAST TEA + FILTERED COFFEE

SELECTION OF HERBAL TEAS INCLUDING

GREEN, PEPPERMINT, EARL GREY,

CAMOMILE

SPECIALITY COFFEES CARRY A €3.00 SURCHARGE

10 INCLUDED IN B+B RATE

PANCAKES

**STACK OF AMERICAN
STYLE PANCAKES**

MAPLE SYRUP, MIXED BERRY COMPOTE,
VANILLA CREAM ²

12 INCLUDED IN B+B RATE

OMELETTE

CLASSIC OMELETTE ^{1, 2}

CARTY'S™ HAM & MATURE DUBLINER CHEDDAR

15 INCLUDED IN B+B RATE

THE CENTRIC BREAKFAST

FREE-RANGE EGG ¹

CARTY'S BACON

BLACK & WHITE PUDDING ^{11A}

SAUSAGE ^{11A}

TOMATO

MUSHROOMS

ALL SINGLE SERVING

15 INCLUDED IN B+B RATE

TRADITIONAL FULL IRISH

2 FREE-RANGE EGGS ¹

2 PIECES OF BACON

2 PUDDINGS ^{11A} V

2 SAUSAGES ^{11A}

TOMATO + MUSHROOMS V

18 SUPPLEMENT OF €3.00 ON B+B RATE

VEGETARIAN BREAKFAST

FREE-RANGE EGGS ¹ V

VEGETARIAN SAUSAGE

TOMATOES

MUSHROOMS V

BAKED BEANS

VEGAN OPTION AVAILABLE

15 INCLUDED IN B+B RATE

We cannot guarantee completely allergen free meals due to possible traces of allergens in the working environment and supplied ingredients. Please advise our staff if you have an intolerance or an allergy to a specific type of ingredient.

All prices listed are in €(euro)

B+B rate includes the continental selection and one other item.

ALLERGENS:

1. Egg 2. Milk 3. Shell Fish 4. Molluscs 5. Fish 6. Peanut 7. Sesame 8. Soy 9. Sulphur Dioxide 10. Nuts: 10A Almond, 10B Hazelnut, 10C Walnut, 10D Cashew, 10E Pecan, 10F Brazil, 10G Pistachio, 10H Macadamia, 11. Cereals (Containing Gluten): 11A Wheat, 11B Rye, 11C Barley, 11D Oats, 11E spelt, 11F Kamut, 12. Celery, 13. Mustard, 14. Lupin

V Vegan, V Vegetarian, C Coeliac

HYATT CENTRIC™

THE LIBERTIES
DUBLIN

Our Executive Chef and Kitchen team are passionate about creating simple, flavoursome dishes from quality ingredients.

Every opportunity is taken to source locally, with the area boasting a huge amount of wonderful suppliers.

We want to create a memorable dining experience for you through excellent food, wonderful service and a great atmosphere.

Enjoy!

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