



CORK INTERNATIONAL HOTEL

BOILING POINT

Espresso	€4.00
Double Espresso	€4.20
Americano	€4.00
Cappucino (D)	€4.50
Café Latte (D)	€4.50
Flat White (D)	€4.50
Hot Chocolate (D)	€4.50
Breakfast Tea	€4.00
Herbal Tea Selection	€4.00
Irish Coffee (D Sul)	€9.00
Baileys Coffee (D Sul)	€9.00
Calypso Coffee (D Sul)	€9.00

Decaffeinated Beverages and Dairy Free Milks Available upon Request

TASTY BITES

Homemade Cookie D E Gw	€3.75
Freshly Baked Pastries D E Gw	€3.75
Croissant, Pain au Chocolat	
Homemade Scone D E Gw	€4.00
Irish Salted Butter & Strawberry Jam	

COELIAC FRIENDLY DESSERTS

Blueberry Muffin (D,E)	€4.00
Lemon Muffin (D,E)	€4.00

LIGHT BITES

Seasonal Salad of the Day	€17.50
----------------------------------	--------

Please speak to our team for today's special

Charred Chicken Ceaser Wrap	€13.50
------------------------------------	--------

Chargrilled Chicken, Grilled Bacon, Baby Gem

With a Creamy Ceasar Dressing, Parmasan

D E F Gw Mu Sul

Classic Toasted Special	€13.50
--------------------------------	--------

Pezo Pan, Home Cooked Gammon,

Cheddar, Tomato & Red Onion served with Salad & French Fries

Agf D Gw Mu So Su

DESSERTS

Amaretto Crème Brûlée	€10.00
------------------------------	--------

Cranberry Compot, Almond Brittle

Agf Al D E Gw Hn Sul

Seasonal Panna Cotta	€10.00
-----------------------------	--------

Vegan & Coeliac Friendly, Orange & Cinnamon Infusion,

Marinated Mandarins, Oat & Maple Shortbread

Gf So Sul Vo

Café Gourmand	€10.00
----------------------	--------

Selection of Desserts in Smaller Versions

Served Alongside Your Chosen Coffee or Tea.

A Delightful Nod to French Indulgence

Al D E Hn Gw So Wn

Allergens-(D) Milk Products (E) Eggs (Mu) Mustard(Cl) Celery (Sul) Sulphur Dioxide (L) Lupin (F) Fish (Mo) Molluscs (Cr) Crustaceans(So) Soya (Se) Sesame (Gw) Gluten Wheat (Gb) Gluten Barley (Gr)

Gluten Rye (Go) Gluten Oats (Al) Almonds (Bz) Brazil Nut (Ch) Cashew (Mc) Macadamia Nut (P) Peanuts (Wn) Walnuts (Ps) Pistachio Nut (Pc) Pecan Nut (Vo) Vegan (Vg) Vegetarian. All our meats, poultry & game are "Feile Bia" approved & our beef is 100% Irish. All our seafood is sustainably sourced.

** Gluten Free – AGF Ask gluten free

Please be mindful that our dedicated kitchen team expertly manages the preparation of dishes containing the 14 mandatory allergens daily. Although every care is taken to ensure the safety of our guests, please inform a member of our team if you have any food allergies, intolerances, coeliac disease, or other dietary requirements. This will enable us to tailor your dining experience and we will endeavour to meet your specific needs