

The Galway Times

MORNING INDULGENCE | START YOUR DAY THE g HOTEL WAY

g FOR GOURMET!

Breakfast at the g Hotel is not just a meal, it is a culinary experience!

SOURCING SOME of the finest Irish products, the hotel offers a menu that transcends the typical hotel breakfast. Guests can enjoy the classics of a full Irish breakfast, alongside brunch-inspired items, all prepared with a focus on quality and sustainability. From a selection of pastries, baked fresh each morning by the g hotel's talented breakfast chefs to a fully á la carte service. Each guests order is taken and served with care, allowing them to sit back and enjoy the experience without lifting a finger.

The tradition of breakfast in Ireland holds a special place in its culinary heritage. Originally, the full Irish breakfast was a substantial meal meant to sustain one through a hard day's work.

Today, the g Hotel continues this tradition, sourcing Irish eggs and meats from regional suppliers, ensuring each dish is a tribute to the rich flavours of Galway and its surrounding areas.



g FOR GLAMOUR!

FOR THOSE seeking an extra touch of indulgence, breakfast at the g Hotel offers the rare opportunity to enjoy a glass of Bollinger Champagne. As the only hotel in Ireland pouring Bollinger as a house Champagne, this exclusive offering brings a touch of sophistication and elegance to the morning meal.

The g Hotel itself, designed by the iconic milliner Philip Treacy, draws inspiration from some of the world's most glamorous figures, including fashion icons like Linda Evangelista, Marlene Dietrich, and Marilyn Monroe. With its blend of Hollywood allure and contemporary design, the hotel provides the perfect backdrop for an unforgettable breakfast, where guests can indulge in one of the world's finest Champagnes.

HAVE A g DAY!



HOTEL & SPA

G FOR GOURMET!

Full a la Carte Breakfast is €20 p.p. unless included in your accommodation package

THE CONTINENTAL CORNER

Hot Beverages

tea, coffee, espresso, double espresso, cappuccino, latte, mocha, hot chocolate **6, 7**

Juices

freshly squeezed orange, grapefruit, apple or cranberry

Bakery Basket

freshly baked selection of pastries, homemade g cake and our very own soda brown bread **1a, 3, 7**

Cereals

cornflakes, bran flakes, rice krispies, special k, coco pops, muesli, weetabix, granola **1**

Freshly chopped fruit salad

Glenilen Yogurt Selection

passion fruit and mango, strawberry, raspberry or natural **7**

Continental Plate

smoked salmon, a selection of cheese and a selection of charcuterie **1, 4, 7, 12**

A "free of" selection is available upon request gluten free, dairy free, plant based

DRINKS

LOCAL ORGANIC FIZZY DRINK

All about kombucha

raspberry – sweet & refreshing without the calories

ginger & lemon – a flavoursome, fizzy favourite that aids digestion

blueberry & mint – juicy and flavoursome, ripe with antioxidants and live cultures
€4

Soft Drinks

coke, diet coke, coke zero, fanta orange, fanta lemon, sprite zero
€4

Shot of Bollinger Special Cuvée to start your day right!
€5

Glass of Bollinger Special Cuvée
€26

Glass of Valdo Marco Oro Prosecco Superiore €12.50

Mimosa
€10

FROM THE KITCHEN

Small Irish Breakfast

sausage, bacon, white and black pudding from Ballincollig Cork, grilled tomato, hashbrown, free range eggs (choose fried, scrambled or poached) **1a, 3, 7, 12**

Full Irish Breakfast

two sausages, two bacon, black and white pudding from Ballincollig Cork, confit mushroom, grilled tomato, hashbrown, free range eggs (choose fried, scrambled or poached) **1a, 3, 7, 12**

Creamy Flahavans Organic Porridge

with seasonal garnish **1d, 7**

Homemade Roast Butternut Squash and Caraway Hummus

vegan feta, Harissa and lime vinaigrette, cherry tomatoes **10, 12**

Labneh

grilled apricots, pomegranate, flat bread **1a, 7, 12**

Benny Waffle

maple glazed streaky bacon, hollandaise and bacon crumbs, poached eggs **1a, 3, 7, 12**

Truffle and Chestnut Mushrooms

with crème fraiche on grilled brioche with a choice of topping between parmesan or blue cheese **1a, 3, 7, 12**

Smoked Irish Trout on Homemade Soda Bread

with spinach, poached eggs and Kilkenny caviar hollandaise **1a, 3, 4, 7, 12**

Stack of Pancakes

– lemon curd, blueberries and toasted almond flakes **1a, 3, 7, 8a**

– maple glazed streaky bacon, macerated strawberries and cherries
1a, 3, 7, 12

Vegan breakfast

grilled tomatoes, field mushrooms, baby potatoes, wilted spinach, vegan sausage **1a, 9**

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Please let us know if you suffer from allergies or have special dietary requirements.

ALLERGENS

1 Gluten (**1a** Wheat **1b** Rye **1c** Barley **1d** Oats) **2** Crustaceans **3** Eggs **4** Fish **5** Peanuts
6 Soya **7** Milk **8** Nuts (**8a** Almond **8b** Hazelnut **8c** Walnuts **8d** Cashews **8e** Pecan Nuts **8f** Brazil
8g Pistachio **8h** Macadamia **8i** Pinenuts) **9** Celery **10** Mustard **11** Sesame Seeds **12** Sulphur
Dioxide & Sulphites **13** Lupin **14** Mollusc