

BALFES

Press Release

02 November 2015

BALFES: A FOOD HAVEN FROM SHOPPING STORMS

NEW SEASONAL MENU IS PERFECT FOR SHOPPERS IN THE CITY

Balfes, the chic centrally located all day dining bar and brasserie located at the heart of Dublin's creative quarter is the perfect place for busy Christmas shoppers to recharge over the coming weeks; whether it's for a healthy breakfast before getting started, a coffee to keep you going, well-deserved hot toddies or craft cocktails on the heated terrace or an evening dinner to toast the season and celebrate the gorgeous finds that Christmas shopping expeditions produce, Balfes new seasonal all-day dining menu offers carte du jour fused with Parisian and New York influences to compliment the cold winter months.

Get a head start on a day in the capital with Balfes' wholesome organic porridge made with honey, apple and cinnamon, free-range poached Eggs Benedict, a healthy Avocado and Tomato Tartine, or delicious Blueberry Pancakes with maple syrup.

Those looking for a decadent lunch or dinner options after a long day unraveling the city, can indulge in Balfes warming dishes including; The Loin of

Veal prepared on Balfes' celebrated Jospier Grill served with Truffle Mash, Mushrooms and a Fulsome Port Jus. Balfes' mixed Red Berries with Champagne Sabayon makes for a very elegant seasonal dessert, while the Spiced Orange and Almond Pudding with Star Anise Syrup is a tempting winter treat. The new seasonal menu also offers a choice of sharing plates and bar bites which includes a tasty selection of cured meats with paté, olives, pickles and crusty sourdough, while Balfes' signature gambas with harrissa aioli and lime are perfect to enjoy over a glass of wine or craft cocktail. Daily lunch specials are also available until 6pm. Priced at just €15.

Those looking to sit back and relax can watch the festive season unfold from Balfes' heated terrace with a sweet Spiced Hot Toddy, while wrapped in beautiful herringbone Irish wool blankets by Donegal Woolen Mill. Balfe's Rich Hot Chocolate with Orange and Cinnamon is the perfect treat, while the Hot Chocolate with Chilli or Bailey's cinnamon coffee provide winter warming options with a kick!

Not forgetting Balfes' most popular craft cocktails created under the direction of head bartender Naiko, such as the Rosemary Martini along with the perfect after dinner dessert cocktails including Espresso Martinis, ensure that there is plenty of choice for those breaks between shopping and socialising with friends and family. There's even a Secret DJ app so you can get into the festive spirit with your favourite songs from the Balfes' playlist.

With an acclaimed heated terrace seating up to 20 people, daily lunch specials, late dinner until 10pm and an impressive cocktail menu, Balfes is the perfect choice to make winter evenings last longer.

*Balfes caters for specific dietary requirements, with gluten-free, dairy-free and vegan options

Breakfast: Mon – Fri: 8am - 11.30am

All Day Dining Menu: Mon- Thurs 12pm-10pm/Friday 12pm-10.30pm

Weekend Brunch Menu: 10am – 5pm Sat/Sun

Weekend Dinner Menu: Saturday 5pm-10.30pm/ Sunday 5pm-10pm

Serving dinner until 10.30pm on Fridays and Saturdays

To make a reservation or to find out more about the venue, visit www.balfes.ie or call 01 646 3353

ENDS

For more information please call:

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Winter Warming Drinks Recipes From Balfes

Balfes' Hot Toddies #BalfesTerrace

Spiced Apple and Cinnamon Hot Whiskey

40ml of Craft Cinnamon Spiced Jameson Whiskey

Jameson is infused with cracked Cinnamon Sticks and fresh Bramley Apple juice

1 Teaspoon of Organic Irish Honey

topped with hot water, garnished with a caramelised apple slice and a clementine slice

Rich Hot Chocolate with Orange & Cinnamon

40ml Irish Artisan Milk Chocolate Craft Syrup infused with fresh Winter Orange and Cinnamon Sticks

Topped with Hot Milk and garnished with Winter Orange Slice and Orange Zest

Rich Hot Chocolate with Ginger

40ml Irish Artisan Milk Chocolate Craft Syrup infused with fresh Ginger

Topped with Hot Milk and garnished with a chocolate ginger stick

Hot Dark Chocolate infused with Chilli

40ml 70% Dark Irish Artisan Chocolate Craft Syrup infused with hot Red Chilli

Topped with Hot Milk and garnished with red chilli curls

Baileys & Cinnamon Coffee

40ml Baileys Cream

Espresso Coffee

25ml Cinnamon & Nutmeg Infused Double Cream

Hot Irish Whiskey

40ml Irish Whiskey

20ml Balfes' Honey syrup

3 parts hot water

3 dried cloves per glass

Freshly squeezed lemon juice

Garnish with a slice of orange studded with cloves

Irish Coffee

40ml Irish Whiskey

2 teaspoons of brown sugar
Rich full bodied coffee
Slightly whipped double cream

All our syrups are infused in-house, using fresh natural ingredients.