

THE

FRENCH TABLE

Starters

Pan-fried Prawns Confit Red Peppers, Prawn Bisque, Croutons & Aioli	€12	
Tartine of Slow Cooked Pork Hazelnuts, Apples & Wholegrain Mustard	€8	
Marinated Kilkenny Rainbow Trout Trout Caviar, Lemon & Olive Oil	€8	
Traditional French Onion Soup	€7	
Foie Gras Terrine, Fig Chutney & Toasted Brioche <i>(Add a tasting glass of Alsace Gewürztraminer €6)</i>	€14	
Six/ Twelve Escargots in Garlic & Herb Butter	€8 / €14	
Selection of French Charcuterie (Terrine, Foie Gras, Bayonne Ham, Smoked Duck, Saucisson)	€12	
Paté de Campagne, Celeriac Remoulade (Homemade Country Style Pork & Duck Terrine)	€7	
Tossed Green Salad with Tomato & Shallot Dressing	€5	
	<u>Starter</u>	<u>Mains</u>
Chicken, Smoked Bacon & Foie Gras Salad	€9	€16
Warm Grilled Beef Salad	€9	€16
Tartiflette (Pan-fried New Potatoes, Smoked Bacon, Shallots, Reblochon Cheese)	€8	€16

Please notify your server should you have any specific dietary requirements

Main Courses

Dry Aged Sirloin Steak, "Soubise" Butter (With pan-seared Foie Gras €5 supplement)	€26
Seven Hour Shoulder of Lamb Field Mushrooms, Smoked Bacon, Red Wine Jus	€20
Fillet of Fresh Atlantic Hake New Potatoes, Caper & Tomato Butter	€22
Civet of Rabbit with French Style Stuffing	€23
Grilled Marinated Chicken Breast Roasted Chicken Wings, Lemon Mayonnaise	€19
Poisson du Jour	POA
Duck à l'Orange	€25
The French Table Cassoulet (Roast Toulouse Sausage, Confit of Duck Leg, Pork Belly, Stewed White Beans)	€22
Spinach, Mushroom & Camembert Pithivier (v)	€19
Lightly Spiced Pearl Couscous Roasted Cashew Nuts, Tomato & Fresh Herbs (v)	€16

All the above main courses are served with potato and a selection of vegetables

Origin of beef, chicken and lamb: Ireland
Origin of rabbit and duck: France

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Desserts

Vanilla flavoured Crème Brûlée	€7
Chocolate Mousse & Chantilly Cream	€7
Dessert Platter for Two People	€16
Selection of Ice Creams	€6
Tarte du Jour	€7
Nougat Glacé	€8
Selection of French Cheeses <i>(Add a tasting glass of Banyuls €6)</i>	€12
Crêpe Caramel	€5
Crêpe with Chocolate Sauce & Vanilla Ice Cream	€7
Crêpe with Berries & Chantilly Cream	€7

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