

THE

FRENCH TABLE

*“If more of us valued food, cheer and song above hoarded gold
it would be a merrier world.”*
J.R.R. Tolkien

Main Course €24
2 Courses €29 3 Courses €35

Drinks Specials

Mimosa €9

Winter Gin and Tonic €9

Vodka Collins €9

Extra Sides

French Fries €4

Green Salad €4

Garden Vegetables €4

Theses sides may not be substituted for a set garnish

For any dietary requirements please don't hesitate to ask your server.

Please note we use nuts in our kitchen.

A more detailed Allergens menu is available on request.

Starters

The French Table Onion Soup

Salad of Marinated Kilkenny River Trout with Lemon & Olive Oil

Duck & Pork “Pate en Croute”, Celeriac Remoulade

Les Escargots (six)

Fricasse of Mushroom & Spaetzle (Alsacian Pasta), Ballinwillin Smoked Venison

Warm Beef Skirt Steak Salad

Selection of French Charcuterie (*Terrine, Foie Gras, Bayonne Ham, Smoked Duck, Saucisson*)

Dressed Doonbeg Crabmeat, Olive Oil, Lemon Juice, Warm Blinis (€3 supp)

Mains

Dry Aged Beef Sirloin Steak, Roasted Shallots, Baby Gem, Bordelaise Sauce (€5 supp)

Roasted Breast of Goose, Red Cabbage & Chestnut Compote, Red Wine Jus

Fillet of Fresh Atlantic Hake, Crushed Potato, Lemon & Chive Butter

Grilled Free-range Chicken Breast, Confit Leg & Mushroom Cream Sauce

The French Table Cassoulet
Roast Toulouse Sausage, Confit of Duck Leg, Pork Belly, Stewed White Beans

Spinach, Mushroom & Camembert Pithivier (v)

Pan-fried Fillet of Halibut & Prawns, Braised Leek & Prawn Bisque (€4 supp)

Lightly Spiced Pearl Cousous, Roasted Cashew Nuts, Tomato & Fresh Herbs (vegan)

All our main courses are served with a side of garden vegetables & potatoes

Desserts

Vanilla flavoured Crème Brûlée

Chocolate Mousse & Chantilly Cream

Bûche de Noël

Lemon Meringue Tart, Raspberry Sorbet

Crêpe with Caramelised Apples, Crunchy Almonds, Crème Anglaise

Selection of Ice Creams

Selection of French Cheese & Fig Chutney (€3 supp)