

THE

FRENCH TABLE

*“Cooking is at once child’s play and adult joy.
And cooking done with care is an act of love.”*

— *Craig Claiborne*

Main Course €25

2 Courses €30

3 Courses €35

Drinks Specials

Freshly Squeezed Orange Juice €4

Mimosa €9

Gin and French Table Lemonade €9

Vodka Martini €9

Extra Sides

French Fries €4

Green Salad €4

Garden Vegetables €4

Sautéed Mushrooms €4

Sautéed Onions €4

These 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

Warm Chicken, Bacon & Foie Gras Salad

The French Table Onion Soup

Les Escargots (x6), *Burgundy Snails cooked in Garlic Butter & served in their shells*

Chiffonade of Veal, Fennel & Radish Salad, Wholegrain Mustard Dressing

Warm White Asparagus, Comté Cheese Velouté, Spring Onion & Toasted Hazelnuts

Selection of Charcuterie & Homemade Paté with Pickled Vegetables

Pan-seared Prawns, Confit Red Peppers, Croutons, Champagne Beurre Blanc (€3 supp)

Mains

Grilled Sirloin Steak, Roasted Shallots, Bordelaise Sauce or Garlic Butter (€5 supp)

Fillet of Fresh Atlantic Hake, Courgette & Tomato Fondue, Hollandaise Sauce

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

Pan-seared Loin of Monkfish with Scallops, Wilted Baby Gem, Lemon & Chive Butter
(€4 supp)

Seven Hour Shoulder of Lamb, Smoked Bacon & Red Wine Jus, Creamed Potatoes

Free-range Crispy Breaded Chicken Breast, Spring Vegetable Salad, Gribiche Dressing

Spinach, Mushroom & Camembert Pithivier (v)

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

Chocolate Mousse, Chantilly Cream

Warm Berry Compote, Vanilla Ice Cream & Fresh Berries

Vanilla Flavoured Crème Brûlée

Selection of Ice Creams

Nougat Glacé

Crêpe with Apples, Caramel Sauce, Crunchy Almonds, Vanilla Ice-cream

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