

# THE

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# FRENCH TABLE

*“There is no sincerer Love  
than the love of Food”*

*George Bernard Shaw*

**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

Duck Foie Gras Royale, Smoked Duck, Granny Smith Apple & Chestnuts

The French Table Onion Soup

Warm Beef Salad

Goats Cheese Tartlette, "On the Wild Side" Coppa, Shallot Dressing

Pan-seared Seabass, Fennel and Orange Salad, Lemon Mayonnaise

Paté en Croûte, Pickled Vegetables, Celeriac Remoulade

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

## Mains

Grilled Sirloin Steak, Dauphinoise Potatoes, Roasted Shallots, Bordelaise Sauce (€5 supp)

Panfried 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)

Fillet of Lemon Sole, Mussels, Prawns and Clams in an Aromatic Broth (€4 supp)

Roasted Loin of Veal, Blanquette of Spring Vegetables, Dijon Mustard Cream Sauce

Breaded Free-range Chicken Breast, Buttered Baby Gem, 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

Raspberry & Almond "Blanc Manger", Crunchy Caramelised Almonds, Raspberries

Vanilla Flavoured Crème Brûlée

Nougat Glacé

Rhubarb Crumble Tart, Crème Anglaise, Vanilla Ice-Cream

Crêpe with Chocolate Sauce, Vanilla Ice-cream

Selection of Ice Creams

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