

# THE

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# 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

Mussels & Clams in a Lemon & Fresh Herb Broth

Selection of Charcuterie & Homemade Paté with Pickled Vegetables

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

# Mains

Grilled Sirloin Steak, Fricasse of Green Vegetables, Roasted Shallots, Bordelaise Sauce  
(€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 Vegetables, 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)