

# THE

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# FRENCH TABLE

*“Cooking is like love. It should be entered into  
with abandon or not at all.”*

*-Harriet van Horne*

**Main Course €25**

**2 Courses €30**

**3 Courses €35**

## **Drinks Specials**

Treaty City Thomond Red Ale €7

Treaty City Shannon River IPA €7

Spiced Apple Cocktail €9

Manhattan Martini €9

Ask about our Non-Alcoholic Options

## **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*

Croquette of Slow Cooked Beef, Celeriac Remoulade and Horseradish Mayonnaise

Fricassée of Mushrooms & Spaetzle (Alscasian Pasta) with "On the Wild Side" Coppa

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 with Braised Carrots in a Capers and Herb Butter

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

Monkfish, Lemon Sole & Sea Trout with Sea Asparagus in a Prawn Bisque (€4 supp)

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

Free-range Crispy Breaded Chicken Breast, Wilted Baby Gem, Gribiche Dressing

Spinach, Mushroom & Camembert Pithivier (v)

Grilled Polenta Cake, Chunky Tomato Confit, Smoked Pepper Relish & Baby Gem (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)