

THE

FRENCH TABLE

Weekdays 12.00 - 2.30pm

Sundays 12.30 - 5.00pm

Drinks Specials

Winter Cremant €11

The Storm Chaser €10

(Hot Chocolate, Whiskey & Creme De Menthe)

Vitamin C Booster €10

Vodka Martini €9

Ask about our Non-Alcoholic Options

Extra Sides

French Fries €4

Green Salad €4

Creamed Potatoes €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.

Lunch Menu

Set Lunch Menu

Soup du Jour

Smoked Duck Salad

Paté en Croûte

Homemade Country Style Pork & Duck Terrine

The French Table Fishcakes

Warm Roast Beef Sandwich

Tartiflette

Potato, Bacon, Shallots, Reblochon Cheese

Fish of the Day

Traditional Beef Bourguignon

Grilled Breast of Chicken

Marinated in Olive Oil & Lemon Juice

All our main courses are served with potato
and a selection of vegetables

Vanilla flavoured Crème Brûlée

Chocolate Mousse

Selection of Ice-Creams

Nougat Glacé

Main Course: €16

2 Courses: €20

3 Courses: €24

Please ask your waiter for our Wine List

Lunch Menu

The French Table Onion Soup €7.00

Served with croutons & melted gruyere cheese

Croque Monsieur €8.00

Toasted ham & cheese with béchamel sauce
& garden leaves.

Croque Madame €9.00

Toasted ham & cheese with béchamel sauce,
fried egg & garden leaves.

Chicken & Smoked Bacon Salad €10.00

Lightly tossed garden leaves coated in shallot
dressing with pan-fried chicken and bacon,
tomato, croutons & egg.

Tiger Prawn Salad €10.00

Fresh pan seared prawns served with croutons,
tomato & red peppers on a bed of tossed salad
leaves with shallot dressing.

Warm Beef Salad €10.00

Pan seared strips of succulent sirloin, served
with fresh garden leaves, croutons, tomato
& shallot vinaigrette.

Selection of French Cheese €12.00

Selection of Cheeses with Crackers & Fig Chutney

Selection of French Charcuterie €12.00

Platter of Homemade Country Style Terrine,
Foie Gras, Bayonne Ham, Smoked Duck & Saucisson.

Dry Aged Beef Sirloin Steak €24.00

Served with Red Wine Jus,
Fresh Garden Vegetables & Baby Potatoes

Desserts

Vanilla Flavoured Crème Brûlée €7.00

Chocolate Mousse €7.00

Selection of Ice-Creams €7.00

Nougat Glacé €7.00

Our dessert trolley is in operation on Sundays
with pastries created by our in-house Chef Pâtissier