

THE

FRENCH TABLE

Drinks Specials

Freshly Squeezed Orange Juice €4

French Table Lemonade €4

Mimosa €9

Gin & 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.

Lunch Menu

Weekdays 12.00 - 2.30pm

Set Lunch Menu

Soup du Jour

Smoked Duck Salad

Paté en Croûte

Homemade Country Style Pork & Duck Terrine

The French Table Fishcakes

with Seaweed Butter

Steak Sandwich

Goat's Cheese Tartlette

"On the Wild Side" Coppa & Green Salad

Fish of the Day

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

Rhubarb Crumble Tartlette

Selection of Ice-Creams

Nougat Glacé

Main Course: €14

2 Courses: €18

3 Courses: €22

Please ask your waiter for our Wine List

Sundays 12.30 - 5.00pm

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 €22.00

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

Desserts

Vanilla Flavoured Crème Brûlée €7.00

Rhubarb Crumble Tartlette €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 Patissier*