

# THE

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# 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

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**Soup du Jour**

**Smoked Duck Salad**

**Paté en Croûte**

Homemade Country Style Pork & Duck Terrine

**The French Table Fishcakes**

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**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

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**Vanilla flavoured Crème Brûlée**

**Chocolate Mousse**

**Selection of Ice-Creams**

**Nougat Glacé**

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**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**

**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 Patissier*