

Starters

The French Table Onion Soup

Duck & Pork “Pate en Croute”, Celeriac Remoulade

Tartine of Fresh River Trout, Cucumber “à la Crème”, Trout Caviar

Fricasse of Wild Mushroom & Toulouse Sausage, Croutons & Fresh Herbs

Selection of French Charcuterie (*Terrine, Foie Gras, Bayonne Ham, Smoked Duck, Saucisson*)

Dressed Doonbeg Crabmeat, Olive Oil, Lemon Juice, Warm Blinis

Chicken, Smoked Bacon & Foie Gras Salad

Escargots (six)

Mains

Dry Aged Beef Sirloin Steak, Roasted Shallots, Baby Gem, Bordelaise Sauce (€5 supp)

Roasted Haunch of Venison, Chestnuts, Red Cabbage, Red Wine Jus

Braised Rabbit, Dijonnaise Sauce, French Style Stuffing

Fillet of Fresh Atlantic Hake, Prawns, Prawn Bisque, Dressed Fennel Salad

Grilled Free-range Chicken Breast, Confit Legs, Béarnaise Sauce

Spinach, Mushroom & Camembert Pithivier (v)

Lemon Sole, Seatrout & Monkfish, Champagne Beurre Blanc (€4 supp)

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

Vanilla Flavoured Crème Brûlée

Chocolate Mousse & Chantilly Cream

Nougat Glacé

Pear & Almond Tart & Vanilla Ice-Cream

Crêpe with Caramelised Apples, Crunchy Almonds, Crème Anglaise

Crêpe with Chocolate Sauce and Vanilla Ice Cream

Selection of Ice Creams

Selection of French Cheese & Fig Chutney (€3 supp)

THE

FRENCH TABLE

*“One cannot think well, love well, sleep well,
if one has not dined well.”*
Virginia Woolf

Main Course €24

2 Courses €29

3 Courses €35

Drinks Specials

Freshly Squeezed Orange Juice €4

Mimosa €9

Gin and French Table Lemonade €9

Vodka Collins €9

Extra Sides

Shoestring French Fries €4

Green Salad €4

Garden Vegetables €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.