

**THE  
FRENCH TABLE**

# Starters

Pan-fried Prawns, Confit Red Peppers, Prawn Bisque, Croutons & Aioli		€12
Tartine of Slow Cooked Pork, Hazelnuts, Apples & Wholegrain Mustard		€8
Marinated Kilkenny Rainbow Trout, Trout Caviar, Lemon & Olive Oil		€8
The French Table Onion Soup		€7
Foie Gras Terrine, Fig Chutney & Toasted Brioche <i>(Add a tasting glass of Alsace Gewürztraminer €6)</i>		€14
Six/ Twelve Escargots in Garlic & Herb Butter		€8 / €14
Selection of French Charcuterie (Terrine, Foie Gras, Bayonne Ham, Smoked Duck, Saucisson)		€12
Paté en Croute (Homemade Country Style Pork & Duck Terrine encased in pastry)		€7
Tossed Green Salad with Tomato & Shallot Dressing		€6
	Starter	Mains
Chicken, Smoked Bacon & Foie Gras Salad	€9	€16
Warm Grilled Beef Salad	€9	€16
Tartiflette (Pan-fried New Potatoes, Smoked Bacon, Shallots, Reblochon Cheese)	€8	€16

Please notify your server should you have any specific dietary requirements

# Main Courses

Dry Aged Sirloin Steak, "Soubise" Butter (With pan-seared Foie Gras €5 supplement)	€26
Seven Hour Shoulder of Lamb Field Mushrooms, Smoked Bacon, Red Wine Jus	€22
Fillet of Fresh Atlantic Hake, Champagne Beurre Blanc	€22
Braised Rabbit, Dijonnaise Sauce & French Style Stuffing	€23
Grilled Free-range Chicken Breast, Confit Legs & Béarnaise Sauce	€19
Poisson du Jour	POA
Duck à l'Orange	€25
The French Table Cassoulet (Roast Toulouse Sausage, Confit of Duck Leg, Pork Belly, Stewed White Beans)	€22
Spinach, Mushroom & Camembert Pithivier (v)	€20
Lightly Spiced Pearl Couscous Roasted Cashew Nuts, Tomato & Fresh Herbs (v)	€16

**All the above main courses are served with potato  
and a selection of vegetables**

Origin of beef, chicken and lamb: Ireland  
Origin of rabbit and duck: France

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# Desserts

Vanilla flavoured Crème Brûlée	€7
Chocolate Mousse & Chantilly Cream	€7
Dessert Platter for Two People	€16
Selection of Ice Creams	€6
Tarte du Jour	€7
Nougat Glacé	€8
Selection of French Cheeses <i>(Add a tasting glass of Banyuls €6)</i>	€12
Crêpe Caramel	€5
Crêpe with Chocolate Sauce & Vanilla Ice Cream	€7
Crêpe with Berries & Chantilly Cream	€7

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