

THE

FRENCH TABLE

Starters

Garlic Prawns Marinated Red Peppers & Croutons	€9
Crubeens on Toast, Hazelnuts & Green Apples	€7
Marinated Salmon with Virgin Olive Oil & Lemon Dressing	€8
Traditional French Onion Soup	€7
Tartiflette (Panfried New Potatoes, Smoked Bacon, Shallots, Reblochon Cheese)	€8
Foie Gras Terrine, Fig Chutney & Toasted Brioche (Add a tasting glass of Alsace Gewürztraminer €5)	€12
Half a Dozen Escargots in Garlic & Herb Butter	€8
Selection of French Charcuterie (Terrine, Foie Gras, Bayonne Ham, Smoked Duck, Saucisson)	€10
Chicken, Smoked Bacon & Foie Gras Salad	€8
Paté de Campagne, Celeriac Remoulade (Homemade Country Style Pork & Duck Terrine)	€6
Tossed Green Salad with Tomato & Shallot Dressing	€5

Main Courses

Grilled Beef Sirloin, Green Peppercorn Sauce <i>(With pan-seared Foie Gras €5 supplement)</i>	€25
Seven Hour Shoulder of Lamb Field Mushrooms, Smoked Bacon & Red Wine Jus	€19
The French Table Cassoulet <i>(Roast Toulouse Sausage, Confit of Duck Leg, Pork Belly & Stewed White Beans)</i>	€22
Fillet of Fresh Atlantic Haddock Smoked Aubergine Cream, Lemon Mayonnaise	€21
Civet of Rabbit with French Style Stuffing	€23
Pan-fried Chicken Breast White Wine & Dijon Mustard Velouté	€19
Assiette of Fresh Fish Champagne Beurre Blanc	€25
Duck à l'Orange	€24
Tartiflette <i>(Panfried New Potatoes, Smoked Bacon, Shallots, Reblochon Cheese)</i>	€16
Spinach, Mushroom & Camembert Pithivier (v)	€18
Pan-fried Potato Gnocchi Tomato & Basil Sauce, Garden Leaves (v)	€15

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

Desserts

Vanilla flavoured Crème Brûlée	€7
Chocolate Mousse & Chantilly Cream	€7
Dessert Platter for Two People	€15
Selection of Ice Creams	€6
Tarte du Jour	€7
Nougat Glacé	€8
Selection of French Cheeses <i>(Add a tasting glass of Banyuls €5)</i>	€10
Crêpe Caramel	€5
Crêpe with Chocolate Sauce & Vanilla Ice Cream	€7
Crêpe with Berries & Chantilly Cream	€7