

Sharing our Passion for French Authenticity

ENTREES

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| Les Escargots | 6 for €8 | La Truite Fumée et Caviar | €10 |
| Snails served in their shell with lashings of garlic butter | 12 for €12 | Kilkenny smoked rainbow trout, trout caviar | |
| La Soupe à l'Oignon | €7 | La Bouchée à la Reine | €8 |
| The much loved classic onion soup | | The supreme chicken & mushroom Vol-au-Vent | |
| La Tartiflette | €7 | Le Paté en Croute | €7 |
| A hearty Alpine dish of potato, bacon, cream and melted Reblochon cheese | | Homemade traditional pork & smoked bacon terrine | |
| Le Foie Gras | €12 | L'Oeuf Mimosa (v) | €6 |
| The ultimate french delicacy served with toasted brioche | | Parisien bistrot staple of deviled eggs & crudités | |
| Charcuterie: | €12 | La Soupe du Jour (v) | €6 |
| Platter of dry cured meats, paté & terrine | | Soup of the Day | |
| La Salade Verte (v) | €5 | | |
| Tossed green garden leaves | | | |

**Mains are served from their cookware, Spoon it out,
Share a little, Enjoy a lot!!**

PLATS

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| Le Cassoulet | €18 | La Blanquette de Lapin | €18 |
| Families feud over the true recipe of this southwestern dish. Here's our interpretation. | | Roasted tender cuts of rabbit, cooked in beer sauce | |
| La Boeuf Bourguignon | €16 | Le Pithivier (v) | €16 |
| A true French classic...melt in the mouth! | | Fresh spinach, mushroom & carrot pie with a creamy camembert sauce | |
| La Truite au Riesling | €18 | Le Steak | €24 |
| Inspired by the chefs native Alsace. Poached trout in Riesling wine sauce | | Striploin Steak with choice of pepper sauce, bordelaise or garlic butter | |
| Le Poulet Grillée | €16 | L'Agneau de 7 Heures | €16 |
| Roasted lemon & thyme free range chicken | | 7 hour shoulder of lamb, mushrooms, bacon, red wine jus | |
| Le Gratin de Fruits de Mer | €16 | La Polenta (vegan) | €16 |
| Seafood fish pie garnished with cheese as prepared in Brittany | | Smooth Nicoise style polenta with roasted cherry tomatoes and black olives | |

LEGUMES

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|----------------------------|-----------|--------------------------------|-----------|
| Sautéed Potatoes | €4 | Selection of Vegetables | €4 |
| Boiled New Potatoes | €4 | Sautéed Mushrooms | €4 |
| Mashed Potatoes | €4 | Sautéed Onions | €4 |
| French Fries | €4 | Side Salad | €4 |
| Rice | €4 | Macaroni | €4 |

DESSERTS

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|-------------------------------------|-----------|-------------------------------|------------|
| La Crème Brulée | €7 | Le Fondant au Chocolat | €8 |
| La Mousse au Chocolat | €7 | Le Gateau Opéra | €8 |
| Le Nougat Glacé | €7 | La Selection de Glace | €7 |
| Les Crêpes Confiture de Lait | €8 | (Selection of Ice Cream) | |
| (Butterscotch Sauce) | | L'Assiette de Fromage | €12 |

MENU DU SOIR

Le Paté en Croute
La Soupe à l'Oignon
La Bouchée à la Reine
L'Oeuf Mimososa (v)

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**La Boeuf Bourguignon**  
**Le Gratin de Fruits de Mer**  
**Le Poulet Grillée**  
**Le Pithiver (v)**

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La Crème Brulée
La Mousse au Chocolat
La Selection de Glace
Le Fromage (Comté & Reblochon)

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**2 Courses: €22**  
**3 Courses: €28**