

Sharing our Passion for French Authenticity

ENTREES

Les Escargots	6 for €8	Le Saumon Fumée	€12
Snails served in their shell with lashings of garlic butter	12 for €12	Achill Island smoked salmon, capers & sour cream	
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	€8	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	€14	La Salade de Boeuf	€10
The ultimate french delicacy served with toasted brioche		Striploin Beef & Foie Gras Salad, Garden Leaves & Shallot Dressing	
Charcuterie:	€12	La Bisque de Langoustine (v)	€8
Platter of dry cured meats, paté & terrine		Dublin Bay Prawn Bisque, Croutons Aioli & Grated Emmental	
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

Le Cassoulet	€18	La Blanquette de Lapin	€18
Families feud over the true recipe of this southwestern dish. Here's our interpretation.		Slow cooked 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. Kilkenny fresh river trout in Riesling wine sauce		Striploin Steak with choice of pepper sauce, bordelaise or garlic butter	
	€16	Add Foie Gras €5	
Le Poulet Grillée		L'Agneau de 7 Heures	€16
Roasted lemon & thyme free range chicken		7 hour shoulder of lamb, mushrooms, bacon, red wine jus	
	€16	La Galette de Pomme de Terre	€16
Le Gratin de Poisson		Crispy potato galette served with warm nicoise salad & vegan dressing (vegan)	
Creamy Fish gratin topped with cheese as prepared in Brittany			

LEGUMES

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 & Cheese	€4

DESSERTS

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
Apple "Tarte Fine"	€8	(Selection of Ice Cream)	
(Served with Caramel Sauce)		L'Assiette de Fromage	€12

MENU DU SOIR

Le Paté en Croute
La Soupe à l'Oignon
La Bouchée à la Reine
La Salade de Canard Fumé
(Smoked duck salad)

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**La Boeuf Bourguignon**  
**Le Gratin de Poisson**  
**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**