

THE

FRENCH TABLE

DINNER MENU

**Due to current government restrictions we are currently working
with a shorter menu to facilitate ease of service.
Thank you for your understanding.**

APÉRITIFS

Crémant d'Alsace: €10 per glass

Kir Royale: €12 per glass

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

Le Saumon Fumée

Achill Island smoked Salmon, capers & sour cream

La Bouchée à La Reine

The supreme chicken & mushroom vol-au-vent

La Soupe à l'Oignon

The much loved classic onion soup

Charcuterie

Platter of dry cured meats, paté & terrine

La Salade Verte (v)

Tossed green garden leaves

L'Agneau de 7 Heures

7 hour shoulder of lamb, mushrooms, bacon, red wine jus

Le Steak (€4 supp)

Rib-Eye steak with choice of pepper sauce, bordelaise or garlic butter

Le Poulet Grillée

Roasted lemon & thyme free range chicken

Le Gratin de Poisson

Creamy fish gratin topped with cheese

Le Pithivier (v)

Fresh spinach, mushroom & carrot pie with a creamy camembert sauce

Vanilla flavoured Crème Brûlée

Chocolate Mousse

Selection of Ice-Creams

Nougat Glacé

L'Assiette de Fromage (€3 supp)

2 Courses: €22

3 Courses: €28

Side Dishes to compliment your meal (serves 2)

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		