

Sharing our Passion for French Authenticity

ENTREES

Les Escargots	6 for €8	Le Saumon Fumée	€10
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	La Salade de Boeuf	€10
A hearty Alpine dish of potato, bacon, cream and melted Reblochon cheese		Striploin Beef & Foie Gras Salad, Garden Leaves & all the trimmings	
Le Foie Gras	€16	La Salade Verte (v)	€6
The ultimate french delicacy served with toasted brioche		Tossed green garden leaves	
Charcuterie:	€14		
Homemade cured & air dried meats, paté & terrine			

PLATS

Le Cassoulet	€21	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	
Le Boeuf Bourguignon	€19	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	€19	L'Entrecote Parisienne	€26
Inspired by the chefs native Alsace. Kilkenny fresh river trout in Riesling Beurre Blanc		Black Angus Rib-Eye Steak, The French Table garlic & herb butter (250g / 9oz)	
Le Poulet Grillée	€16	Add Foie Gras €5	
Roasted lemon & thyme free range chicken		L'Agneau de 7 Heures	€16
L'Assiette de Poisson	€24	7 hour shoulder of lamb, mushrooms, carrots, lamb jus	
Selection of fresh fish, Prawns & Prawn Bisque			

LEGUMES - 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		

DESSERTS

La Crème Brulée	€7	La Tarte au Poire	€8
La Mousse au Chocolat	€7	Pear & Almond Tart, Vanilla Ice Cream	
Glace Caramel	€7	La Selection de Glace	€7
(Vanilla Ice Cream, Salted Caramel, Crunchy Almonds, Chantilly Cream)		(Selection of Ice Cream)	
		L'Assiette de Fromage	€12

MENU DU SOIR

Le Saumon Fumée
La Soupe à l'Oignon
La Bouchée à la Reine
La Salade de Boeuf

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**La Boeuf Bourguignon**  
**La Truite au Riesling**  
**Le Poulet Grillée**  
**Le Pithiver (v)**

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La Crème Brulée
La Mousse au Chocolat
La Selection de Glace
La Tarte au Poire

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**2 Courses: €26**  
**3 Courses: €32**