

The French Table At Home

- **La Charcuterie** €8pp
Selection of House Cured Meats, Paté, Terrine, Pickles
- **Le Fromage** €8pp
Selection of French Cheeses, Chutney, Walnuts
- **La Charcuterie/ Fromage** €8pp
Selection of House Cured Charcuterie & Cheeses
- **Le Saumon Fumée** €10pp
Achill Island Smoked Salmon, Capers, Crème Fraîche
- **Le Foie Gras** €12 per person
Served with Brioche & Fig Chutney
- **Les Escargots** 6 for €7
12 for €10
Snails served in their shell with garlic butter
- **Le Canard** €7
Confit Duck Wings, Spiced Aioli
- **Quiche Lorraine** €12 (serves 4)
Larger size available on demand
- **Le Boeuf Bourguignon** €15
Slow Braised Beef in Red Wine Jus garnished with Carrots, Onions, Mushrooms & Bacon
- **Le Gratin de Fruits de Mer** €15
Seafood Fish Pie garnished with Melted Cheese
- **Le Poulet** €13
½ Roast Chicken, Red Wine Jus
- **Le Pithivier (v)** €13
Fresh Spinach, Mushroom & Carrot Pie with a Creamy Camembert Sauce

SIDES

<i>Sautéed Potatoes</i>	€3	<i>Rice & Spring Onions</i>	€3
<i>Mashed Potatoes</i>	€3	<i>Side Salad</i>	€3
<i>Selection of Vegetables</i>	€3	<i>Bread</i>	€3

SWEET TREATS

<i>Mousse au Chocolat</i>	€9 (serves 2)	<i>Gateau Opéra</i>	€12 (serves 4)
<i>Selection of 5 Macaroons</i>	€10	<i>Lemon Tart</i>	€15 (serves 4)

Please enquire about our wine selection

Ordering in advance is advisable

Call us on (061)609274 to order