

# THE

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# FRENCH TABLE

**Weekdays 12.00 - 2.30pm**

## LUNCH MENU

### APÉRITIFS

**Crémant d'Alsace: €12 per glass**

**Apérol Spritz: €12**

**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

**SELECTION OF HOMEMADE CURED MEATS, PATÉ & TERRINE, CORNICHONS**

Small €8 Large €14

**TRADITIONAL FRENCH ONION SOUP**

€7

**ACHILL ISLAND SMOKED SALMON**

€10

Capers, Sour Cream

**COQUILLETTE PASTA**

€12

Cherry Tomato, Confit Peppers, Fresh Herbs, Sliced Homemade Pancetta

**BOEUF BOURGUIGNON**

€16

Slow Braised Beef in Red Wine Jus garnished with Carrots, Onions, Mushrooms & Bacon

**CHICKEN & BACON, BEEF OR PRAWN SALAD**

€12

Garden Leaves dressed with Shallot Dressing and all the Trimmings

**FISH OF THE DAY**

€16

**ROASTED LEMON & THYME FREE RANGE CHICKEN**

€14

**SIDE DISHES (serves 2)**

French Fries

€4

Selection of Vegetables

€4

Sautéed Potatoes

€4

Green Salad

€4

**DESSERTS**

**VANILLA FLAVOURED CRÈME BRÛLÉE**

€7

**CHOCOLATE MOUSSE, CHANTILLY CREAM**

€7

**LE DIPLOMAT (Classic French Bread & Butter Pudding, Vanilla Ice-Cream)**

€8

**VANILLA ICE-CREAM, SALTED CARAMEL, CRUNCHY ALMONDS, CHANTILLY CREAM**

€7

**L'ASSIETTE DE FROMAGE**

Small €8 Large €14