

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		Achill Island smoked salmon, capers & sour cream	
La Soupe à l'Oignon	€7	Le Canard	€8
The much loved classic onion soup		Crispy Confit Duck Wings served with lightly spiced Lemon Mayo	
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 & Shallot Dressing	
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	€24	La Blanquette de Lapin	€21
Confit Duck Leg, Toulouse Sausage, Tender Pork Belly, White Beans		Slow cooked tender cuts of rabbit, cooked in beer sauce	
Le Boeuf Bourguignon	€20	Le Pithivier (v)	€19
Slow cooked Beef, Bacon, Onions, Mushrooms, Red Wine Jus		Fresh spinach, mushroom & carrot pie with a creamy camembert sauce	
La Truite au Riesling	€20	L'Entrecote Parisienne	€26
Kilkenny fresh river trout in Riesling Beurre Blanc		Black Angus Rib-Eye Steak, The French Table garlic & herb butter (250g / 9oz)	
Le Poulet Grillée	€20	Add Foie Gras €5	
Roasted lemon & thyme free range chicken		L'Agneau de 7 Heures	€22
L'Assiette de Poisson	€25	7 hour shoulder of lamb, mushrooms, carrots, lamb jus	
Selection of fresh fish served with 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

DESSERTS

La Crème Brulée	€8	Le Diplomate	€8
La Mousse au Chocolat	€8	Classic French style Bread & Butter Pudding, Vanilla Ice Cream	
Glace Caramel	€8		€7
Vanilla Ice Cream, Salted Caramel, Crunchy Almonds, Chantilly Cream		La Selection de Glace	
		Selection of Ice Cream	€12
		L'Assiette de Fromage	

MENU DU SOIR

Le Saumon Fumée

La Soupe à l'Oignon

Le Canard

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

Le Diplomate

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**2 Courses: €26**

**3 Courses: €32**

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## HOUSE DRINKS

|                                                           |            |
|-----------------------------------------------------------|------------|
| <b>Cremant d'Alsace :</b>                                 | <b>€12</b> |
| <b>Kir Royale : (Cremant, Creme de Cassis)</b>            | <b>€14</b> |
| <b>White Russian: (Coffee Liqueur, Vodka, Cream)</b>      | <b>€12</b> |
| <b>Espresso Martini : (Coffee Liqueur, Vodka, Coffee)</b> | <b>€12</b> |
| <b>Negroni: (Campari, Gin, Vermouth)</b>                  | <b>€12</b> |
| <b>Aperol Spritz: (Aperol, Cremant, Soda Water)</b>       | <b>€12</b> |
| <b>Old Fashioned: (Whiskey, Bitters, Sugar syrup)</b>     | <b>€12</b> |