

# THE

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# FRENCH TABLE

**Weekdays 12.00 - 2.30pm**

## LUNCH MENU

### APÉRITIFS

**Crémant d'Alsace: €13 per glass**

**Apérol Spritz: €13**

**Kir Royale: €14 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 €9 Large €15****TRADITIONAL FRENCH ONION SOUP****€8****ACHILL ISLAND SMOKED SALMON**

Capers, Sour Cream

**€10****MACARONI PASTA**

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

**€12****CIVET DE BICHE**

Slow Cooked Venison, Bacon, Mushrooms, Chestnuts, Red Wine Jus

**€20****CHICKEN & BACON, BEEF OR PRAWN SALAD**

Garden Leaves dressed with Shallot Dressing and all the Trimmings

**€14****BEEF SANDWICH**Grilled Minute Rib-Eye Steak, Sauteed Onions, Tomato, Mustard Mayonnaise, Ciabatta Bread  
(Add Melted Cheese + €2)**€16****FISH OF THE DAY****€20****PAILLARDE DE VOLAILLE**

Grilled Breast of Chicken, Polenta, Peppers Basquaise

**€18****SIDE DISHES (serves 2)****French Fries****€4****Selection of Vegetables****€4****Sautéed Potatoes****€4****Green Salad****€4****DESSERTS****VANILLA FLAVOURED CRÈME BRÛLÉE****€8****CHOCOLATE MOUSSE, CHANTILLY CREAM****€8****LE DIPLOMAT (Classic French Bread & Butter Pudding, Vanilla Ice-Cream)****€8****NOUGAT GLACÉ (Soft Frozen Mousse, Crunchy Nuts, Candied fruit, Raspberry Coulis)****€8****L'ASSIETTE DE FROMAGE****Small €8 Large €14**