

## LES ENTREES

<b>LA CHARCUTERIE: Home-cured &amp; air dried meats, paté &amp; terrine</b>	<b>€15</b>
<b>2/3 people sharing €26</b>	<b>4/5 people sharing €34</b>
<b>Les Escargots</b>	<b>6 for €8</b>
Snails served in their Shell with lashings of Garlic Butter	<b>12 for €12</b>
<b>La Soupe à l'Oignon</b>	<b>€9</b>
Traditional French Onion Soup topped with Emmental Croutons	
<b>La Tartiflette</b>	<b>€9</b>
A hearty Alpine dish of Potato, Bacon, Cream & melted Reblochon Cheese	
<b>Le Canard</b>	<b>€10</b>
Crispy Confit Duck Wings served with lightly spiced Lemon Mayo	
<b>Le Saumon Fumé</b>	<b>€12</b>
Achill Island Smoked Salmon, Capers & Sour Cream	
<b>La Tourte de Viande</b>	<b>€9</b>
Warm traditional Pork & Veal Pie, Celeriac Remoulade, Apples & Hazelnuts	
<b>La Salade de Boeuf</b>	<b>€10</b>
Striploin Beef Salad, Garden Leaves & Shallot Dressing	
<b>La Salade Verte (v)</b>	<b>€6</b>
Tossed green garden leaves	
<b>La Galette (vegan)</b>	<b>€9</b>
Onion, Pickled Carrots & Fresh Herb Galette, Dressed Garden Leaves	

## LES PLATS

<b>Le Cassoulet</b>	<b>€25</b>
Confit Duck Leg, Toulouse Sausage, Tender Pork Belly, White Beans	
<b>Le Civet de Biche</b>	<b>€23</b>
Slow cooked Venison, Bacon, Mushrooms, Chestnuts, Red Wine Jus	
<b>La Truite Hollandaise</b>	<b>€23</b>
Fresh Fillet of Rainbow Trout, Crushed Potato, Hollandaise Sauce	
<b>L'Agneau de 7 Heures</b>	<b>€24</b>
7 Hour Shoulder of Lamb, Carrots, Lamb Jus, Potato Gratin	
<b>La Paillarde de Volaille</b>	<b>€23</b>
Grilled Breast of Chicken, Polenta, Peppers Basquaise	
<b>L'Assiette de Poisson</b>	<b>€26</b>
Selection of fresh Fish served with Prawn Bisque	
<b>La Blanquette de Lapin</b>	<b>€23</b>
Slow cooked tender cuts of Rabbit, cooked in Beer Sauce	
<b>L'Entrecote Parisienne</b>	<b>€29</b>
Black Angus Rib-Eye Steak, The French Table Garlic & Herb Butter (250g / 9oz)	
<b>Le Pithivier (v)</b>	<b>€22</b>
Fresh Spinach, Mushroom & Carrot Pie with a Creamy Camembert Sauce	
<b>La Polenta (vegan)</b>	<b>€20</b>
Grilled Polenta, Roasted Carrot & Almond Tajine, Chunky Tomato Sauce	

### LEGUMES - serves 2

<b>Sautéed Potatoes</b>	<b>€4</b>	<b>Selection of Vegetables</b>	<b>€4</b>
<b>Boiled New Potatoes</b>	<b>€4</b>	<b>Sautéed Mushrooms</b>	<b>€4</b>
<b>Mashed Potatoes</b>	<b>€4</b>	<b>Sautéed Onions</b>	<b>€4</b>
<b>French Fries</b>	<b>€4</b>	<b>Side Salad</b>	<b>€4</b>

### LES DESSERTS

<b>La Crème Brulée</b>	<b>€8</b>
<b>La Mousse au Chocolat</b>	<b>€8</b>
<b>Le Nougat Glacé</b>	<b>€8</b>
<i>Soft Frozen Mousse, Crunchy Nuts, Candied Fruit, Raspberry Coulis</i>	
<b>Le Diplomate</b>	<b>€8</b>
<i>Classic French style Bread &amp; Butter Pudding, Vanilla Ice Cream</i>	
<b>La Selection de Glace</b>	<b>€8</b>
<i>Selection of Ice Cream</i>	
<b>L'Assiette de Fromage</b>	<b>€12</b>

### MENU DU SOIR

**Le Saumon Fumé**

**La Soupe à l'Oignon**

**La Tourte de Viande**

**La Salade de Boeuf**

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**Le Civet de Biche**

**La Truite Hollandaise**

**La Paillarde de Volaille**

**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: €30**

**3 Courses: €38**