

# 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

Small €10 Large €16

**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)

€18

**FISH OF THE DAY**

€20

**LA VOLAILLE**

Grilled Breast of Chicken, Peppers Basquaise, Lemon Mayo

€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