

LES ENTREES

LA CHARCUTERIE: Home-cured & air dried meats, paté & terrine €15
2/3 people sharing €26

Les Escargots	6 for €8
<i>Snails served in their shell with lashings of garlic butter</i>	12 for €12
La Soupe à l'Oignon	€8
<i>Traditional French Onion Soup topped with Emmental Croutons</i>	
La Tartiflette	€9
<i>A hearty Alpine dish of potato, bacon, cream and melted Reblochon cheese</i>	
Le Canard	€9
<i>Crispy Confit Duck Wings served with lightly spiced Lemon Mayo</i>	
Le Saumon Fumé	€12
<i>Achill Island smoked salmon, capers & sour cream</i>	
La Tourte de Viande	€9
<i>Warm traditional pork & veal pie, celeriac remoulade, apples & hazelnuts</i>	
La Salade de Boeuf	€10
<i>Striploin Beef Salad, Garden Leaves & Shallot Dressing</i>	
La Galette (vegan)	€9
<i>Onion, Pickled Carrots & Fresh Herb Galette, Dressed Garden Leaves</i>	

LES PLATS

Le Cassoulet	€25
<i>Confit Duck Leg, Toulouse Sausage, Tender Pork Belly, White Beans</i>	
Le Civet de Biche	€23
<i>Slow cooked Venison, Bacon, Mushrooms, Chestnuts, Red wine Jus</i>	
La Truite Hollandaise	€23
<i>Fresh Fillet of Rainbow Trout, Crushed Potato, Hollandaise Sauce</i>	
L'Agneau de 7 Heures	€24
<i>7 hour shoulder of lamb, carrots, lamb jus, potato gratin</i>	
La Volaille	€22
<i>Breaded Crispy Breast of Chicken, Peppers Basquaise, Lemon Mayo</i>	
L'Assiette de Poisson	€26
<i>Selection of fresh fish served with Prawn Bisque</i>	
La Blanquette de Lapin	€22
<i>Slow cooked tender cuts of rabbit, cooked in beer sauce</i>	
L'Entrecote Parisienne	€29
<i>Black Angus Rib-Eye Steak, The French Table garlic & herb butter (250g / 9oz)</i>	
Le Pithivier (v)	€20
<i>Fresh spinach, mushroom & carrot pie with a creamy camembert sauce</i>	
La Polenta (vegan)	€20
<i>Grilled Polenta, Roasted Carrot & Almond Tajine, Chunky Tomato Sauce</i>	

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

LES DESSERTS

La Crème Brulée	€8
La Mousse au Chocolat	€8
Le Nougat Glacé	€8
<i>Soft Frozen Mousse, Crunchy Nuts, Candied fruit, Raspberry Coulis</i>	
Le Diplomate	€8
<i>Classic French style Bread & Butter Pudding, Vanilla Ice Cream</i>	
La Selection de Glace	€7
<i>Selection of Ice Cream</i>	
L'Assiette de Fromage	€12

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 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: €32**

**3 Courses: €38**