

## LES ENTREES

<b>LA CHARCUTERIE: Home-cured &amp; air dried meats, paté &amp; terrine</b>	<b>€16</b>
<b>2/3 people sharing</b>	<b>€28</b>
<b>Les Escargots</b>	<b>6 for €9</b>
Snails served in their shell with lashings of garlic butter	<b>12 for €12</b>
<b>La Soupe à l'Oignon</b>	<b>€10</b>
Traditional French Onion Soup topped with Emmental Croutons	
<b>La Tartiflette</b>	<b>€10</b>
A hearty Alpine dish of potato, bacon, cream and melted Reblochon cheese	
<b>Le Canard</b>	<b>€10 / €18</b>
Crispy Confit Skeghannor Duck Wings, lightly spiced Lemon Mayo	
<b>Le Saumon Fumé</b>	<b>€14</b>
Achill Island smoked salmon, capers & sour cream	
<b>La Tourte de Viande</b>	<b>€10</b>
Warm traditional pork & veal pie, celeriac remoulade, apples & hazelnuts	
<b>La Salade de Boeuf</b>	<b>€12 / €20</b>
Striploin Beef Salad, Garden Leaves & Shallot Dressing	
<b>La Galette (vegan)</b>	<b>€9</b>
Onion, Pickled Carrots & Fresh Herb Galette, Dressed Garden Leaves	

## LES PLATS

<b>Le Cassoulet</b>	<b>€26</b>
Confit Duck Leg, Toulouse Sausage, Tender Pork Belly, White Beans	
<b>Le Boeuf Bourguignon</b>	<b>€24</b>
Slow cooked Beef, Bacon, Onions, Mushrooms, Red Wine Jus	
<b>La Truite Hollandaise</b>	<b>€25</b>
Fresh Fillet of Rainbow Trout, Crushed Potato, Hollandaise Sauce	
<b>L'Agneau de 7 Heures</b>	<b>€25</b>
7 hour shoulder of lamb, carrots, lamb jus, potato gratin	
<b>La Volaille</b>	<b>€24</b>
Breaded Crispy Breast of Chicken, Peppers Basquaise, Lemon Mayo	
<b>L'Assiette de Poisson</b>	<b>€28</b>
Selection of fresh fish served with Prawn Bisque	
<b>La Blanquette de Lapin</b>	<b>€24</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>€24</b>
Fresh spinach, mushroom & carrot pie with a creamy camembert sauce	
<b>La Polenta (vegan)</b>	<b>€22</b>
Grilled Polenta, Roasted Carrot & Almond Tajine, Chunky Tomato Sauce	

## LEGUMES - serves 2

<b>Sautéed Potatoes</b>	<b>€5</b>	<b>Selection of Vegetables</b>	<b>€5</b>
<b>Boiled New Potatoes</b>	<b>€5</b>	<b>Sautéed Mushrooms</b>	<b>€5</b>
<b>Mashed Potatoes</b>	<b>€5</b>	<b>Sautéed Onions</b>	<b>€5</b>
<b>French Fries</b>	<b>€5</b>	<b>Side Salad</b>	<b>€5</b>

## LES DESSERTS

<b>La Crème Brulée</b>	<b>€9</b>
<b>La Mousse au Chocolat</b>	<b>€9</b>
<b>Le Nougat Glacé</b>	<b>€9</b>
<i>Soft Frozen Mousse, Crunchy Nuts, Candied fruit, Raspberry Coulis</i>	
<b>Le Diplomate</b>	<b>€9</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>€15</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 Boeuf Bourguignon**

**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: €34**

**3 Courses: €42**