

THE

FRENCH TABLE

Weekdays 12.00 - 2.30pm

LUNCH MENU

APÉRITIFS

Crémant d'Alsace: €14 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 €12 Large €16

MACARONI PASTA

€14

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

BOEUF BOURGUIGNON

€22

Slow cooked Beef, Bacon, Onions, Mushrooms, Red Wine Jus

CHICKEN & BACON, BEEF OR PRAWN SALAD

€14

Garden Leaves dressed with Shallot Dressing and all the Trimmings

BEEF SANDWICH

€18

Grilled Minute Rib-Eye Steak, Sautéed Onions, Tomato, Mustard Mayonnaise,
Ciabatta Bread (Add Melted Cheese + €2)**FISH OF THE DAY**

€22

LA VOLAILLE

€20

Grilled Breast of Chicken, Peppers Basquaise, Lemon Mayo

SIDE DISHES (serves 2)

French Fries	€5	Selection of Vegetables	€5
Sautéed Potatoes	€5	Green Salad	€5

DESSERTS**VANILLA FLAVOURED CRÈME BRÛLÉE** €9**CHOCOLATE MOUSSE, CHANTILLY CREAM** €9**LE DIPLOMAT** (Classic French Bread & Butter Pudding, Vanilla Ice-Cream) €9**NOUGAT GLACÉ** (Soft Frozen Mousse, Crunchy Nuts, Candied fruit, Raspberry Coulis) €9**L'ASSIETTE DE FROMAGE** Small €9 Large €15