

The French Table at Home

- **La Charcuterie** €9
Selection of House Cured Meats, Paté, Terrine, Pickles
- **Le Fromage** €9
Selection of French Cheeses, Chutney, Walnuts
- **La Charcuterie/ Fromage** €10
Selection of House Cured Charcuterie & Cheeses
- **Le Saumon Fumée** €12
Achill Island Smoked Salmon, Capers, Crème Fraîche
- **Le Canard** €7
Confit Duck Wings, Spiced Aioli

- **Le Boeuf Bourguignon** €16
Slow Braised Beef in Red Wine Jus garnished with Carrots, Onions, Mushrooms & Bacon
- **Le Gratin de Fruits de Mer** €17
Seafood Fish Pie garnished with Melted Cheese
- **Le Poulet** €15
Fillet of Free Range Chicken, Mushroom Velouté & New Potatoes
- **L'Agneau de 7 Heures** €17
7 hour shoulder of lamb, carrots, lamb jus
- **La Blanquette de Lapin** €16
Slow cooked tender cuts of rabbit, cooked in beer sauce
- **Le Pithivier (v)** €15
Fresh Spinach, Mushroom & Carrot Pie with a Creamy Camembert Sauce
- **La Tartiflette** €15
A Hearty Alpine dish of potato, bacon, cream and melted Reblochon cheese

SIDES

<i>Sautéed Potatoes</i>	€3	<i>Bread</i>	€3
<i>Mashed Potatoes</i>	€3	<i>Side Salad</i>	€3
<i>Selection of Vegetables</i>	€3	<i>Crisps</i>	€2

SWEET TREATS

- Mousse au Chocolat** €9 (serves 2)
- Pear & Almond Tart** €12 (serves 4)
- Selection of 5 Macaroons** €12

Please enquire about our wine selection

Order before 3pm

Call us on (061)609274 to order

Dishes are served in glass reheatable oven proof dishes
€1.50 taken off your next order for every dish returned