

LES ENTREES

LA CHARCUTERIE: Home-cured & air dried meats, paté & terrine	€16
2/3 people sharing	€28
Les Escargots	6 for €9
<i>Snails served in their Shell with lashings of Garlic Butter</i>	12 for €12
La Soupe à l'Oignon	€11
<i>Traditional French Onion Soup topped with Emmental Croutons</i>	
Les Crevettes	€15
<i>Fricassee of Prawns, Chunky Tomato Sauce, Croutons & Garlic Aioli</i>	
Le Canard	€10 / €18
<i>Crispy Confit Skeghannor Duck Wings, lightly spiced Lemon Mayo</i>	
Le Saumon Fumé	€14
<i>Achill Island Smoked Salmon, Capers & Sour Cream</i>	
La Tourte de Viande	€11
<i>Warm traditional Pork & Veal Pie, Celeriac Remoulade, Apples & Hazelnuts</i>	
La Salade de Boeuf	€12 / €20
<i>Striploin Beef Salad, Garden Leaves & Shallot Dressing</i>	
La Galette (vegan)	€10
<i>Onion, Pickled Carrots & Fresh Herb Galette, Dressed Garden Leaves</i>	

LES PLATS

Le Canard à l'Orange	€28
<i>Roasted Breast of Duck, Orange Sauce, Carrot Puree</i>	
Le Boeuf Bourguignon	€25
<i>Slow cooked Beef Featherblade, Bacon, Onions, Mushrooms, Red Wine Jus</i>	
La Truite de Rivière	€26
<i>Fresh Fillet of Rainbow Trout, Pearl Couscous, Grilled Courgette, Nicoise Dressing</i>	
L'Agneau de 7 Heures	€26
<i>7 Hour Shoulder of Lamb, Carrots, Lamb Jus, Potato Gratin</i>	
La Volaille	€25
<i>Breaded Crispy Breast of Chicken, Peppers Basquaise, Lemon Mayo</i>	
L'Assiette de Poisson	€30
<i>Selection of Fresh Fish served with Prawn Bisque</i>	
La Blanquette de Lapin	€25
<i>Slow cooked Tender cuts of Rabbit, cooked in Beer Sauce</i>	
L'Entrecote Parisienne	€32
<i>Black Angus Rib-Eye Steak, The French Table Garlic & Herb Butter (250g / 9oz)</i>	
Le Pithivier (v)	€25
<i>Fresh Spinach, Mushroom & Carrot Pie with a Creamy Camembert Sauce</i>	
La Tajine (vegan)	€23
<i>Lightly Spiced Pearl Couscous, Mediterranean Vegetables, Roasted Almonds</i>	

LEGUMES - serves 2

Roasted Potatoes	€5.50	Selection of Vegetables	€5.50
Boiled New Potatoes	€5.50	Sautéed Mushrooms	€5.50
Mashed Potatoes	€5.50	Sautéed Onions	€5.50
French Fries	€5.50	Side Salad	€5.50

LES DESSERTS

La Crème Brulée	€9
La Mousse au Chocolat	€9
Le Nougat Glacé	€9
<i>Soft Frozen Mousse, Crunchy Nuts, Candied fruit, Raspberry Coulis</i>	
Le Diplomate	€9
<i>Classic French style Bread & Butter Pudding, Vanilla Ice Cream</i>	
La Selection de Glace	€8
<i>Selection of Ice Cream</i>	
L'Assiette de Fromage	€15

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 de Rivière**

**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: €36**

**3 Courses: €45**