

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

€16

Prawns, Smoked Salmon, Cherry Tomatoes, Light Lemon Cream Sauce & Aioli

ÉPAULE D'AGNEAU CONFIT

€22

Slow cooked Lamb Shoulder, Pepper Basquaise, Pearl Couscous, Lamb 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

Fricassée of Free Range Chicken, Smoked Bacon & Mushroom Velouté, New Potatoes

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