

# 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 cooked Beef, Bacon, Onions, Mushrooms, Red Wine Jus*
- **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** €17 (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