

The French Table at Home

- **La Charcuterie** €12
Selection of House Cured Meats, Paté, Terrine, Pickles
- **Le Fromage** €12
Selection of French Cheeses, Chutney, Walnuts
- **Le Saumon Fumée** €14
Achill Island Smoked Salmon, Capers, Crème Fraîche

- **Le Boeuf Bourguignon** €18
Slow cooked Beef, Bacon, Onions, Mushrooms, Red Wine Jus
- **Le Gratin de Fruits de Mer** €19
Seafood Fish Pie garnished with Melted Cheese
- **Le Poulet** €17
Fillet of Free Range Chicken, Mushroom Velouté & New Potatoes
- **The French Table Cassoulet** €19
Confit of Duck Leg, Slow Cooked Pork, Toulouse Sausage, White Beans
- **La Blanquette de Lapin** €19
Slow cooked tender cuts of rabbit, cooked in beer sauce
- **Le Pithivier (v)** €17
Fresh Spinach, Mushroom & Carrot Pie with a Creamy Camembert Sauce
- **La Tartiflette** €16
A Hearty Alpine dish of potato, bacon, cream and melted Reblochon cheese

SIDES

<i>Sautéed Potatoes</i>	€4	<i>Bread</i>	€4
<i>Mashed Potatoes</i>	€4	<i>Side Salad</i>	€4
<i>Selection of Vegetables</i>	€4	<i>Crisps</i>	€3

SWEET TREATS

Mousse au Chocolat €10 (serves 2)

Pear & Almond Tart €18 (serves 4)

Selection of 5 Macaroons €14

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