

## LES ENTREES

<b>LA CHARCUTERIE: Home-cured &amp; air dried meats, paté &amp; terrine</b>	<b>€16</b>
<b>2/3 people sharing</b>	<b>€28</b>
<b>Les Escargots</b>	<b>6 for €10</b>
<i>Snails served in their Shell with lashings of Garlic Butter</i>	<b>12 for €14</b>
<b>La Soupe à l'Oignon</b>	<b>€12</b>
<i>Traditional French Onion Soup topped with Emmental Croutons</i>	
<b>La Lotte</b>	<b>€15</b>
<i>Beignet of Doonbeg Monkfish, Lightly Spiced Aioli</i>	
<b>La Tartiflette</b>	<b>€12 / €20</b>
<i>A hearty Alpine dish of Potato, Bacon, Cream &amp; Melted Reblochon Cheese</i>	
<b>Le Saumon Fumé</b>	<b>€14</b>
<i>Achill Island Smoked Salmon, Pickled Cucumber &amp; Waffle</i>	
<b>La Tourte "Lucie"</b>	<b>€12</b>
<i>Warm traditional Pork &amp; Veal Pie, Celeriac Remoulade, Apples &amp; Hazelnuts</i>	
<b>La Salade de Boeuf</b>	<b>€12 / €20</b>
<i>Striploin Beef Salad, Garden Leaves &amp; Shallot Dressing</i>	
<b>La Galette (vegan)</b>	<b>€10</b>
<i>Onion, Pickled Carrots &amp; Fresh Herb Galette, Dressed Garden Leaves</i>	

## LES PLATS

<b>Duck à l'Orange</b>	<b>€28</b>
<i>Roasted Breast of Barbary Duck, Carrot Puree, Orange Sauce</i>	
<b>Le Civet de Biche</b>	<b>€26</b>
<i>Slow cooked Venison, Smoked Bacon, Baby Onions, Mushrooms, Red Wine Jus, Braised Red Cabbage</i>	
<b>La Truite a l'Alsacienne</b>	<b>€28</b>
<i>Fresh Fillet of Kilkenny Rainbow Trout, Choucroute, New Potatoes, Riesling Sauce</i>	
<b>The French Table Cassoulet</b>	<b>€28</b>
<i>Confit of Duck Leg, Slow Cooked Pork, Toulouse Sausage, Stewed White Beans</i>	
<b>Le Cordon Bleu</b>	<b>€26</b>
<i>Crispy Breaded Chicken Breast wrapped around Ham &amp; Emmental Cheese, Dijon Mustard Sauce</i>	
<b>Le Poisson du Jour</b>	<b>POA</b>
<i>Fresh Fish of the Day</i>	
<b>La Blanquette de Lapin</b>	<b>€26</b>
<i>Slow cooked Rabbit Leg in Beer Sauce, Creamed Potatoes</i>	
<b>Steak au Poivre</b>	<b>€32</b>
<i>Rib-Eye Steak, The French Table Peppercorn Sauce (250g / 9oz)</i>	
<b>Le Pithivier (v)</b>	<b>€26</b>
<i>Fresh Spinach, Mushroom &amp; Carrot Pie with a Creamy Camembert Sauce</i>	
<b>La Tajine (vegan)</b>	<b>€23</b>
<i>Lightly Spiced Pearl Couscous, Mediterranean Vegetables, Roasted Almonds</i>	

## LEGUMES - serves 2

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

## LES DESSERTS

<b>La Crème Brulée</b>	<b>€10</b>
<b>La Mousse au Chocolat, Chantilly Cream</b>	<b>€10</b>
<b>Le Nougat Glacé</b>	<b>€10</b>
<i>Soft Frozen Mousse, Crunchy Nuts, Candied fruit, Seasonal Compote</i>	
<b>Le Diplomate</b>	<b>€10</b>
<i>Classic French style Bread &amp; Butter Pudding, Vanilla Ice Cream</i>	
<b>La Selection de Glace</b>	<b>€9</b>
<i>Selection of Ice Cream</i>	
<b>L'Assiette de Fromage</b>	<b>€18</b>

## MENU DU SOIR

**Le Saumon Fumé**  
**La Soupe à l'Oignon**  
**La Tourte de Viande**  
**La Salade de Boeuf**

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**Le Civet de Biche**

**La Truite**  
**Le Cordon Bleu**  
**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: €38**  
**3 Courses: €46**