

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

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| | Small €9 | Large €15 |
| TRADITIONAL FRENCH ONION SOUP | | €8 |
| ACHILL ISLAND SMOKED SALMON | Small €12 | Large €16 |
| Capers, Sour Cream | | |
| LA TARTIFLETTE | Small €10 | Large €16 |
| A hearty Alpine dish of Potato, Bacon, Cream & Melted Reblochon Cheese | | |
| LE BOEUF BOURGUIGNON | | €22 |
| Slow cooked Beef, Bacon, Baby Onions, Mushrooms, Red Wine Jus | | |
| CHICKEN & BACON OR BEEF 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) | | |
| LA CUISSE DE CANARD | | €22 |
| Confit Duck Legs, Sautéed Potatoes, Dressed Garden Leaves, Red wine Jus | | |
| FISH OF THE DAY | | €23 |
| LA VOLAILLE | | €20 |
| Fricassée of Free Range Chicken, Smoked Bacon & Mushroom Velouté, New Potatoes | | |

SIDE DISHES (serves 2)

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| French Fries | €5 | Selection of Vegetables | €5 |
| Sautéed Potatoes | €5 | Green Salad | €5 |

DESSERTS

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|---|--------------------|
| 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 |