

## 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>  |
| Snails served in their Shell with lashings of Garlic Butter                 | <b>12 for 14</b> |
| <b>La Soupe à l'Oignon</b>                                                  | <b>12</b>        |
| Traditional French Onion Soup topped with Emmental Croutons                 |                  |
| <b>Les Crevettes</b>                                                        | <b>15</b>        |
| Creamy Garlic Prawns, Cherry Tomatoes, Croutons                             |                  |
| <b>La Tartiflette</b>                                                       | <b>12 / 20</b>   |
| A hearty Alpine dish of Potato, Bacon, Cream & Melted Reblochon Cheese      |                  |
| <b>Le Saumon Fumé</b>                                                       | <b>14</b>        |
| Achill Island Smoked Salmon, Pickled Cucumber                               |                  |
| <b>La Tourte "Lucie"</b>                                                    | <b>12</b>        |
| Warm traditional Pork & Veal Pie, Celeriac Remoulade, Apples & Pecan        |                  |
| <b>La Salade de Boeuf</b>                                                   | <b>12 / 20</b>   |
| Striploin Beef Salad, Comté Cheese, Garden Leaves & Shallot Dressing        |                  |
| <b>La Galette de Pomme de Terre (vegan)</b>                                 | <b>10</b>        |
| Onion, Pickled Carrots & Fresh Herb Potato Galette, Dressed Garden Leaves   |                  |
| <b>Le Foie Gras</b>                                                         | <b>21</b>        |
| Foie Gras, Toasted Brioche, Fig Chutney                                     |                  |

## LES PLATS

|                                                                                                     |            |
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| <b>Le Civet de Biche</b>                                                                            | <b>28</b>  |
| Slow cooked Venison Shoulder, Smoked Bacon, , Roasted Chestnuts, Spätzle, Red Cabbage, Red Wine Jus |            |
| <b>La Truite à l'Alsacienne</b>                                                                     | <b>28</b>  |
| Pan-fried Fillet of Kilkenny Rainbow Trout, New Potatoes, Sauerkraut & Riesling Sauce               |            |
| <b>The French Table Cassoulet</b>                                                                   | <b>28</b>  |
| Confit of Duck Leg, Slow Cooked Pork, Toulouse Sausage, Stewed White Beans                          |            |
| <b>Le Poulet Roti</b>                                                                               | <b>26</b>  |
| Half Roasted Chicken, Carrots & Parisienne Potatoes, Thyme Jus                                      |            |
| <b>Le Poisson du Jour</b>                                                                           | <b>POA</b> |
| Fresh Fish of the Day                                                                               |            |
| <b>La Blanquette de Lapin</b>                                                                       | <b>26</b>  |
| Slow cooked Rabbit Leg in Beer Sauce, Creamed Potatoes                                              |            |
| <b>Steak au Poivre</b>                                                                              | <b>36</b>  |
| Rib-Eye Steak, The French Table Peppercorn Sauce (250g / 9oz)                                       |            |
| <b>Le Pithivier (v)</b>                                                                             | <b>26</b>  |
| Fresh Spinach, Mushroom & Carrot Pie with a Creamy Camembert Sauce                                  |            |
| <b>La Tajine (vegan)</b>                                                                            | <b>23</b>  |
| Lightly Spiced Pearl Couscous, Mediterranean Vegetables, Roasted Almonds                            |            |

### **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>Spätzle</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><br><i>Soft Frozen Mousse, Crunchy Nuts, Candied fruit, Seasonal Compote</i>                          | <b>10</b> |
| <b>Le Diplomate</b><br><i>Classic French style Bread &amp; Butter Pudding, Vanilla Ice Cream</i>                            | <b>10</b> |
| <b>La Selection de Glace</b><br><i>Selection of Ice-Cream</i>                                                               | <b>9</b>  |
| <b>L'Assiette de Fromage</b><br><i>Sheridans selection of French Cheese</i>                                                 | <b>18</b> |
| <b>La Crêpe au Myrtille</b><br><i>Traditional "Crêpe Bretonne", Blueberry Compote, Fresh Blueberries, Vanilla Ice-Cream</i> | <b>10</b> |
| <b>L'Assiette de Dessert à Partager</b><br><i>Sharing Selection of Desserts &amp; Ice-Cream</i>                             | <b>24</b> |

### **Table d'Hote Menu**

**Le Saumon Fumé**

**La Soupe à l'Oignon**

**La Tourte "Lucie"**

**La Salade de Boeuf**

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**Le Civet de Biche**

**La Truite**

**Le Poulet**

**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**