

The French Table at Home

- **La Charcuterie** €12
Selection of House Cured Meats, Terrine, Pickles
- **Le Fromage** €12
Selection of French Cheeses, Chutney, Walnuts
- **Le Saumon Fumée** €14
Achill Island Smoked Salmon, Capers, Crème Fraîche
- **Le Foie Gras** €18
Served with Brioche & Fig Chutney
- **Le Civet de Biche** €18
Slow cooked Venison Shoulder, Smoked Bacon, , Roasted Chestnuts, Spätzle, Red Cabbage, 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
- **La Tartiflette** €17
A Hearty Alpine dish of potato, bacon, cream and melted Reblochon cheese
- **Le Lapin** €19
Slow cooked tender cuts of rabbit, cooked in beer sauce
- **Le Cassoulet** €19
Confit Duck Leg, Toulouse Sausage, Tender Pork Belly, White Beans
- **Le Pithivier (v)** €17
Fresh Spinach, Mushroom & Carrot Pie with a Creamy Camembert Sauce

SIDES

Sautéed Potatoes	€4	Crisps	€3
Mashed Potatoes	€4	Side Salad	€4
Selection of Vegetables	€4	Bread	€4

**SWEET TREATS ARE AVAILABLE FROM LA PATISSERIE CASTLETROY AND
JETLAND SHOPPING CENTRES**

Please enquire about our wine selection

Call us on (061)609274 to order