

Apéro - Cocktails

LE CITRON.....15

Bombay Gin, Cointreau, Lemon juice, Egg White, Sugar

ELYSÉE NEGRONI15

Rémi Martin VSOP, Campari, Red Vermouth, Bitters

KIR / ABRICOT / CHAMBORD ROYALE.....15

Crème de Cassis/Apricot Liqueur /Chambord, Crémant

ESPRESSO MARTINI.....15

Vodka, Kahlua Liqueur, Espresso, Vanilla Syrup

APEROL SPRITZ15

Aperol, Crémant, Soda Water

OLD FASHIONED15

Bulleit Bourbon, Bitters, Vanilla Syrup

Sans alcool - Non Alcoholic

PUNCH A LA VANILLE10

Strawberry Purée, N/a Red Wine, N/a Gin, Vanilla Syrup

LA PASSION10

N/a White Wine, Passionfruit Syrup, Vanilla Syrup



Entrées

LA CHARCUTERIE16

Home-cured & air dried meats, paté & terrine

LES ESCARGOTS6 for 10 / 12 for 14

Snails served in their shell with lashings of garlic butter

LA SOUPE A L'OIGNON.....12

Traditional french onion soup topped with emmental croutons

LES CREVETTES.....15

Creamy garlic prawns, cherry tomatoes, croutons

LA TARTIFLETTE.....12 / 20

Alpine dish of potato, bacon, cream & melted reblochon cheese

LE SAUMON FUMÉ.....15

Achill Island smoked salmon, pickled cucumber

LA TOURTE "LUCIE".....12

Warm traditional pork & veal pie, celeriac remoulade, apples & pecan

LA SALADE DE BOEUF.....14 / 22

Striploin beef salad, comté cheese, garden leaves, shallot dressing

LA GALETTE DE POMME DE TERRE (vegan).....10

Onion, pickled carrots & fresh herb potato galette, dressed garden leaves

LE FOIE GRAS.....22

Foie gras, toasted brioche, Treaty Beer fig chutney

Plats

LE PARMENTIER DE CANARD.....28

Dressed Pulled Confit Duck Legs,
Creamed Potato, Side Salad, Sauce Bordelaise

LA TRUITE À L'ALSACIENNE.....28

Pan-fried Fillet of Kilkenny Rainbow Trout,
New Potatoes, Sauerkraut & Riesling Sauce

LE BOEUF BOURGUIGNON28

Braised Short Rib of Beef, Mushrooms, Smoked Bacon,
Tagliatelle, Carrots, Red Wine Jus

LE POULET RÔTI26

Half Roasted Chicken,
Carrots, Parisienne Potatoes, Thyme Jus

LE POISSON DU JOURPOA

Fresh Fish of the Day

LA BLANQUETTE DE LAPIN26

Slow cooked Rabbit in Beer Sauce,
Baby Onions & Spring Onions

STEAK AU POIVRE36

Rib-Eye Steak, French Table Peppercorn Sauce (250g / 9oz)

LE PITHIVIER (V)..... 26

Fresh Spinach, Mushroom & Carrot Pie,
Creamy Camembert Sauce

PASTILLA DE LEGUMES (VEGAN)23

Lightly Spiced Vegetables in "Feuille de Brick",
Smoked Aubergine Cream, Roasted Tomato

Sides

ROASTED POTATOES5.50

BOILED NEW POTATOES5.50

MASHED POTATOES5.50

FRENCH FRIES5.50

SELECTION OF VEGETABLES5.50

SAUTÉED MUSHROOMS5.50

SPÄTZLE5.50

SIDE SALAD5.50

Sharing Plates (Ask about our wines by the glass)

LA CHARCUTERIE (2/3 people).....28

Home-cured & air dried meats, paté & terrine

LE FROMAGE (2/3 people).....28

Selection of French Cheeses

LA CHARCUTERIE & FROMAGE (2/3 people)..34

Selection of Home-cured & air dried meats,
paté, terrine & French Cheeses



Desserts & Cocktails

LA CRÈME BRÛLÉE.....10

LA MOUSSE AU CHOCOLAT.....10

Chantilly Cream

LE NOUGAT GLACÉ.....10

Soft frozen mousse, Crunchy nuts, Candied fruit,
Seasonal Compote

LE DIPLOMATE10

Classic French style Bread & Butter Pudding,
Vanilla Ice Cream

LA SELECTION DE GLACE.....9

Selection of Ice-Cream

L'ASSIETTE DE FROMAGE.....18

Selection of French Cheeses, Treaty Beer Stout Fig Chutney

LA CRÊPE AU MYRTILLE10

Traditional "Crêpe Bretonne", Blueberry Compote,
Fresh Blueberries, Vanilla Ice-Cream

L'ASSIETTE DE DESSERT À PARTAGER24

Sharing platter of Desserts & Ice-Cream

ESPRESSO MARTINI.....15

Vodka, Kahlua Liqueur, Espresso, Vanilla Syrup

COFFEE LIQUEUR.....12

Irish, French, Calypso, Baileys Coffee

Table d'Hôte Menu

Le Saumon Fumé

La Soupe à l'Oignon

La Tourte "Lucie"

La Salade de Boeuf

~~~~~

Le Boeuf Bourguignon

La Truite

Le Poulet

Le Pithiver (v)

~~~~~

La Crème Brulée

La Mousse au Chocolat

La Selection de Glace

Le Diplomate

~~~~~

3 Courses: 48