

— €35.00 —
2 courses

Dinner Menu

— €40.00 —
3 courses

Starters

- * Soupe à l'oignon
Rustic French onion soup s/w sourdough croutons and topped with melted Emmental cheese
- * Moules starter
Steamed mussels in white wine, garlic, parsley, shallots & cream
- * Aumônière de crottin de Chavignol au miel, noix et lardons
Warm goat cheese served with bacon, honey and walnut wrapped in filo pastry, cranberry purée
- * Terrine de jarret & Foie gras, gelée de coing et brioche toastée (+ €3)
Ham hock & Foie gras terrine, quince jelly s/w dressed leaves and toasted brioche
- * Crème brûlée au crabe, pickle de concombre et pain toasté
Crab creme brulee, pickled cucumber and toasted bread
- * Caille farcie rôtie, chou frisé et pommes de terre rôties, jus à la truffe
Roasted stuffed quail, with savoy cabbage and roasted potatoes, truffle jus

Side Orders €3.50

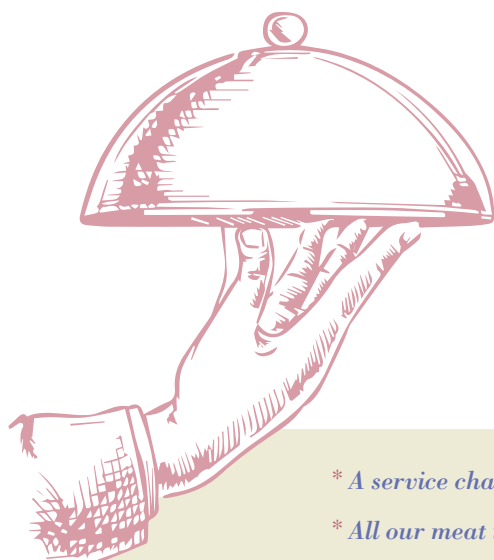
- * Baby potatoes, green beans, hand cut chips, green salad, Pilaf rice

Main Courses

- * Moules à la crème et vin blanc, frites "maison"
Steamed mussels in white wine, garlic, parsley, shallots & cream s/w hand cut chips
- * Boeuf Bourguignon
Slowly cooked beef stew in burgundy red wine, mushrooms, bacon, baby onions, s/w baby potatoes
- * Chevreuil braisé en feuille de brique, purée à la châtaigne et jus d'airelle
Braised venison rolled in feuille de brique, chestnut mash and cranberry jus.
- * Ribeye & Frites (220g) Origine: Limerick (+ €4)
Ribeye Steak s/w hand cut chips and a pepper sauce, Béarnaise or blue cheese sauce (Origin: Limerick)
- * Cabillaud en croûte d'herbes, mille-feuilles de légumes au pesto et coulis de poivron rouge
Cod filet with herbed crust, layered pesto vegetables with a red pepper coulis
- * Suprême de poulet sauce Chasseur & riz Pilaf
Chicken supreme with wild mushroom, baby onions and lardons sauce s/w Pilaf rice
- * Tarte aux légumes méditerranéens, riz Pilaf et jeunes pousses
Fromage de chèvre (Végétarien)
Ou croûte au quinoa (Vegan)
Baked pie of mediterranean vegetables, Pilaf rice and dressed leaves
Topped with goat cheese (Vegetarian)
Or quinoa crust (Vegan)

Desserts

- * Crème brûlée
Vanilla crème brulee
- * Mousse au chocolat
Chocolate mousse
- * Tarte aux pommes
Apple pie



* A service charge of 12% will be added for a group of 6 or more people.

* All our meat is 100% Irish and our fish is supplied by Donegal Fishermen.

Drink list

Champagne

Glass / Bottle

- * Champagne Brut Gervais Gobillard à Hautvilliers €11.50 €78.00

Apéritifs

- * Kir (Cassis, Raspberry or Peach) €9.00
 * Kir Royal (Cassis, Raspberry or Peach) €12.00
 * Port Wine €7.00
 * Martini Blanc or Rouge €7.00
 * Muscat Beaumes de Venise €8.00
 * Floc de Gascogne €8.00
 * Pineau des Charentes (Ugni Blanc) €8.00
 * Ricard €5.50
 * Crémant de Bourgogne €9.50 €49.50

Soft Drinks

- * Still/Sparkling Water €3.00 €4.50
 * Coca Cola/Diet Coke €3.00
 * Orangina €3.50
 * Seven Up €3.00
 * Orange Juice €3.00

Bières

- * Stella €5.50
 * EXTRA BIÈRE €X.xx
 * Becks (Alcohol Free) €5.00

Dessert Wines

- * Muscat de Beaumes de Venise *Glass* €8.00
 * Floc de Gascogne *Glass* €8.00
 * LBV Port *Glass* €7.00
 * Baileys Coffee €9.00
 * French Coffee €9.00
 * Crème de Menthe *Glass* €6.50
 * Hot Port *Glass* €7.00
 * Pineau des Charentes *Glass* €7.00



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