

A LA CARTE

<i>La Soupe du Jour</i>	<i>Freshly Made Soup of the Day</i>	<i>€5.95</i>
<i>La Soupe à l'Oignon</i>	<i>French Onion Soup Gratinée</i>	<i>€7.50</i>
<i>Le Chèvre Chaud</i>	<i>Baked Goats' Cheese Salad, Apple, Honey and Walnuts</i>	<i>€7.95</i>
<i>Les Moules</i>	<i>Mussels à l'Espagnol or Marinière</i>	<i>€7.95</i>
<i>Le Saumon</i>	<i>Gravlax of Irish Salmon, Dill and Chervil</i>	<i>€8.50</i>
<i>Le Pâté</i>	<i>Duck Liver Pâté Port Wine Gelée</i>	<i>€8.50</i>
<i>Le Crabe</i>	<i>Crab Tartlet Gruyère Cheese</i>	<i>€9.50</i>
<i>Les Escargots</i>	<i>Half Dozen Snails, Garlic and Parsley Butter</i>	<i>€8.95</i>
<i>Les Rognons</i>	<i>Sautéed Lambs' Kidneys à la Bordelaise</i>	<i>€8.95</i>
<i>Les Crevettes</i>	<i>King Prawns Sweet Chilli Dressing</i>	<i>€9.75</i>
<i>Les Huîtres</i>	<i>Half Dozen Atlantic Rock Oysters (+Glass of Chablis 19.00)</i>	<i>€12.50</i>
<i>Le Foie Gras</i>	<i>Terrine of Pure Foie Gras Toasted Brioche</i>	<i>€14.50</i>
	<i>Red Onion Chutney (+Glass of Chilled Sauternes 20.00)</i>	

Repas Légers/Light Meals

<i>L'Assiette de Fromage</i>	<i>Assorted French Cheese Plate, Honey and Red Grapes</i>	<i>€15.50</i>
<i>L'Assiette de Charcuterie</i>	<i>French, Spanish and Italian Salamis, Serrano Ham</i>	<i>€15.95</i>
<i>L'Assiette de Saumon Fumé</i>	<i>Smoked Salmon Gravlax Dill and Chervil Dressing</i>	<i>€16.95</i>
<i>La Cave Spéciale</i>	<i>French Cheeses, Salamis, Pâté and Serrano Ham</i>	<i>€17.50</i>

Plats de Resistance/Main Courses

<i>Le Poisson</i>	<i>Fresh Fish of the Evening Simply Grilled</i>	<i>----</i>
<i>Les Rognons</i>	<i>Sautéed Lambs' Kidneys à la Bordelaise</i>	<i>€17.95</i>
<i>Le Chevreuil</i>	<i>Wild Venison Bourguignon</i>	<i>€18.95</i>
<i>Le Poulet</i>	<i>Suprême of Cornfed Chicken Calvados Sauce</i>	<i>€18.95</i>
<i>Les Raviolis</i>	<i>Gran Ravioli Spinach and Woodland Mushrooms</i>	<i>€18.95</i>
<i>La Souris d'Agneau</i>	<i>Slow-Braised Lamb Shank Honey, Rosemary & Whiskey Jus</i>	<i>€19.95</i>
<i>Le Confit de Canard</i>	<i>Duck Confit à l'Orange</i>	<i>€20.95</i>
<i>Les Fruits de Mer</i>	<i>Seafood Linguine, Prawns, Mussels and Smoked Salmon</i>	<i>€22.95</i>
<i>L'Entrecôte de Boeuf</i>	<i>Irish Angus Sirloin Steak served with Pepper Sauce</i>	<i>€25.95</i>
<i>Le Carré d'Agneau</i>	<i>Rack of Wicklow Lamb, Honey Rosemary and Whiskey Jus</i>	<i>€27.95</i>
<i>Les Coquilles St. Jacques</i>	<i>King Scallops Garden Pea and Mushroom Risotto</i>	<i>€28.95</i>
<i>Le Filet de Boeuf</i>	<i>Irish Angus Fillet Steak Madagascar Pepper Sauce</i>	<i>€29.95</i>

3 Course
Table D'Hôte Menu
€32.50

French Onion Soup Gratinée
Baked Goats' Cheese Salad, Honey, Apple and Walnuts
Duck Liver Paté Port Wine Gelée
Irish Smoked Salmon, Gravlax Lime and Caper Dressing
Crab Tartlet Gruyère Cheese

Fresh Fish of the Day
Irish Angus Sirloin Steak Madagascar Pepper Sauce
Duck Confit à l'Orange
Slow-Braised Lamb Shank with Honey, Rosemary and Whiskey Jus
Gran Ravioli Spinach and Woodland Mushrooms
Wild Venison Bourguignon

Crème Brûlée à la Cassonade
Chocolate and Raspberry Génoise
Apple and Pear Tarte Tatin, Cinnamon and Vanilla Ice-Cream
Selection of Ice Cream Délice or Passion Fruit Sorbet
French Cheese Selection

Early Bird Menu

2 Course - €20.00

3 Course - €26.00

16.00 – 18.00 hrs

Soup of the Day

Duck Liver Pâté Port Wine Gelée

Gravlax of Irish Salmon, Dill and Chervil

Baked Goats' Cheese Salad, Apple, Honey and Walnuts

Roaring Water Bay Mussels Leeks and White Wine

Duo of Fresh Fish of the Day Simply Grilled

Prime Irish Minute Steak Pepper Sauce

Sautéed Lambs' Kidneys à la Bordelaise

Wild Venison Bourguignon

Gran Ravioli Spinach and Woodland Mushrooms

Crème Brûlée à la Cassonade

Chocolate and Raspberry Génoise

Apple and Pear Tarte Tatin Cinnamon and Vanilla Ice-Cream

Selection of Ice-Cream Délice

French Cheeses (€2.50 Supp)

***Two Course
Lunch Menu €18.50
12.00 – 16.00hrs***

- Soup of the Day €5.95*
French Onion Soup Gratiné €7.50
Roaring Water Bay Mussels with Leeks and White Wine €7.95
Baked Goats' Cheese Salad, Honey, Apple and Walnuts €7.95
Duck Liver Pâté Port Wine Gelée €8.50
Gravlax of Irish Salmon with Dill & Chervil €8.50
Half dozen Escargots, Garlic and Parsley Butter €8.95

- Today's Lunch Special €12.95*
Gran Ravioli Baby Spinach and Mushrooms €13.50
Sautéed Lambs' Kidneys à la Bordelaise €13.50
Cornfed Chicken Suprême Calvados Sauce €13.95
Duo of Fresh Fish of the Day Simply Grilled €14.50
Prime Irish Minute Steak Pepper Sauce €14.50
Lamb Cutlets Rosemary and Thyme €14.95