



La Cave
Wine Bar & Restaurant
Christmas Set Lunch Menu
(12.00 – 16.00hrs)

2- Course €25.50

3- Course €30.00

French Onion Soup Gratinée
Duck Liver Pâté Port Wine Gelée
Baked Goat's Cheese Salad, Apple, Honey & Walnuts
Prawn Cocktail, Avocado Mousse, Smoked Salmon & Chervil
Warm Salad of Pheasant, Wild Thyme & Red Berries (Supp. €5.00)

Roulade of Turkey and Ham with Chestnut & Herb Stuffing
Fillet of Sea-Bass with Lemon & Dill
Confit of Duck à l'Orange
Wild Venison Grand Veneur
Gran Ravioli, Baby Spinach, Wild Mushrooms, Parmesan & Truffle Oil

Traditional Plum Pudding with Cream
Chocolate Yule Log
Crème Brûlée à la Cassonade
Ice-Cream Délice Selection
Mango and Passionfruit Sorbet
Selection of French Cheeses

10% service charge for groups of six or more

Joyeux Noël! Happy Christmas!



LA CAVE
Wine Bar & Restaurant
Christmas Early Bird Menu
(16.00 – 17.45 hrs)

2 - Course €29.50

3 - Course €34.50

Soup of the Day
Duck Liver Pâté Port Wine Gelée
Baked Goat's Cheese Salad, Apple, Honey & Walnuts
Prawn Cocktail, Avocado Mousse, Smoked Salmon & Chervil
Warm Salad of Pheasant, Wild Thyme & Red Berries (Supp. €5.00)

Roulade of Turkey and Ham with Chestnut & Herb Stuffing
Confit of Duck à l'Orange
Duo of Fresh Fish of the Day
Gran Ravioli, Baby Spinach, Wild Mushrooms, Parmesan & Truffle Oil
Wild Venison Grand Veneur

Traditional Plum Pudding with Whipped Cream
Chocolate Yule Log
Crème Brûlée à la Cassonade
Ice-Cream Délice Selection
Mango and Passionfruit Sorbet
Selection of French Cheeses

10% service charge for groups of six or more

Joyeux Noël! Happy Christmas!



La Cave
Wine Bar & Restaurant
Christmas Table D'Hôte
€42.00

French Onion Soup Gratinée
Prawn Cocktail, Avocado Mousse, Smoked Salmon & Chervil
Duck Liver Pâté Port Wine Gelée
Baked Goats' Cheese Salad, Apple, Honey & Walnuts
Warm Salad of Pheasant Wild Thyme & Red Berries

Roulade of Turkey and Ham with Chestnut & Herb Stuffing
Fillet of Sea-Bass with Lemon & Dill
Lamb Shank, Honey, Rosemary & Whiskey Jus
Gran Ravioli, Baby Spinach, Wild Mushrooms, Parmesan & Truffle Oil
Prime Irish Black Angus Sirloin Steak with Peppercorn Sauce

Traditional Plum Pudding with Whipped Cream
Chocolate Yule Log
Crème Brûlée à la Cassonade
Ice-Cream Délice Selection
Mango and Passionfruit Sorbet
French Cheeses

Joyeux Noël! Happy Christmas!



Two-Course Lunch Bistro Menu €23.95

Soup of the Day

Duck Liver Pâté Port Wine Gelée

House Salad

Duo of Fresh Fish of the Day

Gran Ravioli with Spinach and Wild Mushrooms

Today's Lunch Special

Starters

Soup of the Day €6.95

French Onion Soup Gratinée €8.95

Baked Goats' Cheese Salad, Honey, Apple & Walnuts €8.95

Duck Liver Pâté Port Wine Gelée €8.95

Prawn Cocktail, Avocado Mousse €9.95

Half Dozen Escargots, Garlic and Parsley Butter €10.25

Irish Smoked Salmon, Dill and Capers €12.50

Main Courses

Today's Lunch Special €16.95

Cornfed Chicken Suprême Calvados Sauce €17.95

Gran Ravioli Spinach & Mushrooms €17.95

Duo of Fresh Fish of the Day €17.95

Prime Irish Minute Steak Pepper Sauce €17.95

Lamb Cutlets Rosemary & Thyme €17.95

Desserts

Crème Brûlée à la Cassonade €8.50

Traditional Christmas Pudding €8.50

Chocolate Yule Log €8.50

Ice Cream Délice €8.50

Mango and Passion Fruit Sorbet €8.50

Selection of French Cheeses €8.95

Coffees/Teas

Espresso/Macchiato €2.95

Americano €3.25

Double Espresso €3.50

Cappuccino/Latte/Hot Chocolate €3.75

Breakfast Tea/Earl Grey/Green Tea €2.95

Peppermint Tea/Camomile Infusion €2.95

Apéritifs

Ginger Ale/Tonic/Soda Water €2.95

Campari and Orange €7.50

Crémant d'Alsace Brut €11.00

Prosecco Superiore €11.00

Crémant Rosé €12.00

Aperol Spritz with Prosecco €12.00

Champagne by the Glass €22.00

Soft Drinks

Small/Large Sparkling Water €2.95/€5.00

Small/Large Still Mineral Water €2.95/€5.00

Orange /Cranberry Juice €2.95

Coca Cola/ Coke Zero €2.95

7Up/Club Orange €2.95

Non Alcoholic Beer €5.50

Krombacher Beer or Guinness €5.50



A LA CARTE

Entrées/Starters

<i>La Soupe du Jour</i>	<i>Soup of the Day</i>	€6.95
<i>La Soupe a l'Oignon</i>	<i>French Onion Soup</i>	€8.95
<i>Le Pâté de Canard</i>	<i>Duck Liver Pâté Port Wine Gelée</i>	€8.95
<i>Le Chèvre Chaud</i>	<i>Baked Goat's Cheese Salad, Apple, Honey and Walnuts</i>	€8.95
<i>Les Crevettes</i>	<i>Prawn Cocktail, Avocado Mousse, Smoked Salmon, Chervil</i>	€9.95
<i>Les Escargots</i>	<i>Half Dozen Snails with Garlic & Parsley Butter</i>	€10.25
<i>Le Saumon Fumé</i>	<i>Irish Smoked Salmon, Dill and Caper Dressing</i>	€12.50
<i>Les Huîtres</i>	<i>Half a Dozen West Coast Rock Oysters</i>	€13.95
	<i>(+ Glass of Chablis)</i>	€21.95
<i>Le Foie Gras</i>	<i>Seared Foie Gras with Toasted Brioche, Red Onion Compote</i>	€20.95
	<i>(+ Glass of Chilled Sauternes)</i>	€30.00

Repas Légers/Light Meals

<i>L'Assiette de Fromage</i>	<i>Assorted French Cheeses, Walnuts, Honey & Red Grapes</i>	€19.50
<i>L'Assiette de Charcuterie</i>	<i>French, Italian, Spanish Salamis Selection & Serrano Ham</i>	€19.50
<i>La Cave Spéciale</i>	<i>Platter of French Cheeses, Salamis, Pâté, Serrano Ham</i>	€22.50
<i>L'Assiette de Saumon Fumé</i>	<i>Smoked Irish Salmon Platter Dill and Caper Dressing</i>	€25.50

Plats de Résistance/Main Courses

<i>Le Chevril</i>	<i>Wild Irish Venison Bourguignon</i>	€22.95
<i>Le Suprême de Poulet</i>	<i>Cornfed Chicken Suprême, Calvados Sauce</i>	€23.95
<i>Les Raviolis</i>	<i>Gran Ravioli, Baby Spinach, Mushrooms, Parmesan, Truffle Oil</i>	€24.95
<i>Le Souris d'Agneau</i>	<i>Slow Cooked Lamb Shank a la Bordelaise</i>	€24.95
<i>Le Canard</i>	<i>Confit of Duck à l'Orange</i>	€25.95
<i>Le Filet de Poisson</i>	<i>Fillet of Sea-Bass Lemon and Dill</i>	€25.95
<i>L'Entrecôte de Boeuf</i>	<i>Prime Irish Black Angus Sirloin Steak, Pepper Sauce</i>	€27.50
<i>Le Carré d'Agneau</i>	<i>Rack of Wicklow Lamb, Honey, Whiskey & Rosemary</i>	€29.95
<i>Le Filet de Boeuf</i>	<i>Fillet of Prime Black Angus Beef with Pepper Sauce</i>	€35.95