



La Cave
Wine Bar & Restaurant

Table D'Hôte Menu

3-Course

€42.00

French Onion Soup Gratinée
Duck Liver Pâté, Port Wine Gelée
Gravlax of Irish Salmon, Dill and Capers
Baked Goats' Cheese Salad, Apple, Honey and Walnuts
Prawn Cocktail, Avocado Mousse, Smoked Salmon and Chervil

Fillet of Sea-Bass, Lemon and Dill
Slow-Braised Lamb Shank à la Bordelaise
Gran Ravioli, Baby Spinach, Wild Mushrooms, Parmesan, Truffle Oil
Duck Confit à l'Orange
Prime Irish Black Angus Sirloin Steak with Peppercorn Sauce
Wild Venison Grand Veneur

Crème Brûlée à la Cassonade
Chocolate Genoise with Raspberries
Apple and Pear Tarte Tatin, Cinnamon and Vanilla Ice-Cream
Ice-Cream Délice
Mango and Passionfruit Sorbet
French Cheeses

(10% service charge for groups of six or more)



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Early Bird/Pre-Theatre Menu (16:00 – 17:45 hrs)
2 Course €28.50/ 3 Course €34.50

Soup of the Day
Roaring Water Bay Mussels, Leeks and White Wine
Duck Liver Pâté, Port Wine Gelée
Baked Goats' Cheese Salad, Apple, Honey and Walnuts
Lambs' Kidneys à la Bordelaise

Suprême of Chicken Calvados Sauce
Duo of Fresh Fish of the Day Simply Grilled
Slow Cooked Wild Venison Bourguignon
Lamb Cutlets, Rosemary, Thyme Jus
Prime Irish Minute Steak Peppercorn Sauce
Gran Ravioli, Baby Spinach, Wild Mushrooms, Parmigianno Reggiano

Crème Brûlée à la Cassonade
Chocolate Genoise with Raspberries
Apple and Pear Tarte Tatin, Cinnamon, Vanilla Ice-Cream
Ice-Cream Délice
Mango and Passionfruit Sorbet
French Cheeses

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A La Carte Menu

Entrées/Starters

<i>La Soupe du Jour</i>	<i>Soup of the Day</i>	€6.95
<i>La Soupe à l'Oignon</i>	<i>French Onion Soup Gratinée</i>	€8.95
<i>Les Moules Marinières</i>	<i>West Coast Steamed Mussels, Leeks and White Wine</i>	€8.50
<i>Le Chèvre Chaud</i>	<i>Baked Goat's Cheese Salad, Apple, Honey and Walnuts</i>	€8.95
<i>Le Pâté de Canard</i>	<i>Duck Liver Pâté, Port Wine Gelée</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 and Parsley Butter</i>	€10.25
<i>Le Gravlax</i>	<i>Gravlax of Irish Salmon, Dill and Caper Dressing</i>	€12.50
<i>Les Huîtres</i>	<i>Half 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 Chutney</i>	€20.95
	<i>(+ Glass of Sauternes)</i>	€30.95

Repas Légers/Light Meals

<i>L'Assiette de Fromage</i>	<i>Platter of French Cheeses, Walnuts, Honey & Red Grapes</i>	€19.50
<i>L'Assiette de Charcuterie</i>	<i>Platter of French, Italian, Spanish Salamis & 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</i>	<i>Platter of Irish Smoked Salmon & Gravlax, Salad & Capers</i>	€25.50

Plats de Résistance/Main Courses

<i>La Salade</i>	<i>Niçoise Salad, Tuna, French Beans, Egg, Olives, Anchovies</i>	€18.95
<i>Le Chevreuil</i>	<i>Slow Cooked Wild Irish Venison Bourguignon</i>	€22.95
<i>Les Rognons</i>	<i>Lambs' Kidneys with Rosemary and Thyme</i>	€22.50
<i>Les Raviolis</i>	<i>Gran Ravioli, Baby Spinach, Wild Mushrooms and Truffle Oil</i>	€24.95
<i>Le Poulet</i>	<i>Cornfed Chicken Suprême, Calvados Sauce</i>	€23.95
<i>La Souris d'Agneau</i>	<i>Slow Cooked Lamb Shank à la Bordelaise</i>	€24.95
<i>Le Confit de Canard</i>	<i>Confit of Duck à l'Orange</i>	€25.95
<i>Le Filet de Poisson</i>	<i>Fresh Fish of the Day, Lemon and Dill</i>	€25.95
<i>Entrecôte de Boeuf</i>	<i>Prime Irish Black Angus Sirloin Steak and Peppercorn Sauce</i>	€27.50
<i>Le Carré d'Agneau</i>	<i>Rack of Wicklow Lamb, Rosemary, Honey and Whiskey Jus</i>	€29.95
<i>Le Filet et Boeuf</i>	<i>Fillet of Prime Black Angus Beef, Pepper Sauce</i>	€35.95



Two-Course Lunch Bistro Menu €23.95

Soup of the Day

Duck Liver Pâté Port Wine Gélee

House Salad

Duo of Fresh Fish of the Day

Gran Ravioli with Spinach and Wild Mushroom

Today's Lunch Special

Starters

Soup of the Day €6.95

French Onion Soup Gratinée €8.95

Roaring Water Bay Mussels, Leeks and White Wine €8.50

Baked Goats Cheese Salad, Apple, Honey and Walnuts €8.95

Duck Liver Pâté, Port Wine Geleé €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

Gran Ravioli Spinach Wild Mushroom €17.95

Cornfed Chicken Sûpreme Calvados Sauce €17.95

Lambs' Kidneys à la Bordelaise €17.95

Duo of Fresh Daily Fish €17.95

Prime Irish Minute Steak Pepper Sauce €17.95

Lamb Cutlets Rosemary and Thyme €17.95

Half Dozen Connemara Oysters €13.95 and Glass of Chablis €21.95

Desserts

Crème Brûlée à la Cassonade €8.50

Apple & Pear Tarte Tatin €8.50

Chocolate Genoise Raspberries €8.50

Ice-Cream Délice €8.50

Mango and Passionfruit Sorbet €8.50

Selection of French Cheeses €8.95

Coffee & Teas

Espresso/Macchiato €2.95

Double Espresso €3.50

Cappuccino/Latte/Hot Chocolate €3.75

Breakfast Tea/Camomile Infusion €2.95

Earl Grey/Peppermint/Green Tea €2.95

Aperitifs – 40 Wines by the Glass

Kir Cassis €7.50

Campari & Orange €8.50

Crémant d'Alsace Brut €11.00

Prosecco Superiore €11.00

Crémant de Bourgogne Rosé €12.00

Aperol Spritz with Prosecco €12.00

Soft Drinks/Beer

Med/Lge Sparkling Water 3.95/ €5.00

Med/Lge Still Mineral Water 3.95/ €5.00

Orange/Cranberry Juice €2.95

Coca Cola/Coke Zero/7Up €2.95

Krombacher Beer or Guinness €5.50

