

LES ENTREES

LA CHARCUTERIE: Home-cured & air dried meats, paté & terrine	€16
2/3 people sharing	€28
Les Escargots	6 for €10
<i>Snails served in their Shell with lashings of Garlic Butter</i>	12 for €14
La Soupe à l'Oignon	€12
<i>Traditional French Onion Soup topped with Emmental Croutons</i>	
La Lotte	€15
<i>Beignet of Doonbeg Monkfish, Lightly Spiced Aioli</i>	
La Tartiflette	€12 / €20
<i>A hearty Alpine dish of Potato, Bacon, Cream & Melted Reblochon Cheese</i>	
Le Saumon Fumé	€14
<i>Achill Island Smoked Salmon, Pickled Cucumber</i>	
La Tourte "Lucie"	€12
<i>Warm traditional Pork & Veal Pie, Celeriac Remoulade, Apples & Pecan</i>	
La Salade de Boeuf	€12 / €20
<i>Striploin Beef Salad, Garden Leaves & Shallot Dressing</i>	
La Galette (vegan)	€10
<i>Onion, Pickled Carrots & Fresh Herb Galette, Dressed Garden Leaves</i>	
Le Foie Gras	€19
<i>Foie Gras, Toasted Brioche, Fig Chutney</i>	

LES PLATS

Le Magret d'Oie	€28
<i>Roasted Breast of Goose, Carrot Mousseline, Chestnuts, Red Wine Jus</i>	
Le Civet de Biche	€26
<i>Slow cooked Venison, Smoked Bacon, Baby Onions, Mushrooms, Red Wine Jus, Braised Red Cabbage</i>	
La Truite a l'Alsacienne	€28
<i>Fresh Fillet of Kilkenny Rainbow Trout, Leeks, Pearl Couscous, Riesling Sauce</i>	
The French Table Cassoulet	€28
<i>Confit of Duck Leg, Slow Cooked Pork, Toulouse Sausage, Stewed White Beans</i>	
Le Cordon Bleu	€26
<i>Crispy Breaded Chicken Breast wrapped around Ham & Emmental Cheese, Dijon Mustard Sauce</i>	
Le Poisson du Jour	POA
<i>Fresh Fish of the Day</i>	
La Blanquette de Lapin	€26
<i>Slow cooked Rabbit Leg in Beer Sauce, Creamed Potatoes</i>	
Steak au Poivre	€32
<i>Rib-Eye Steak, The French Table Peppercorn Sauce (250g / 9oz)</i>	
Le Pithivier (v)	€26
<i>Fresh Spinach, Mushroom & Carrot Pie with a Creamy Camembert Sauce</i>	
La Tajine (vegan)	€23
<i>Lightly Spiced Pearl Couscous, Mediterranean Vegetables, Roasted Almonds</i>	

LEGUMES - serves 2

Roasted Potatoes	€5.50	Selection of Vegetables	€5.50
Boiled New Potatoes	€5.50	Sautéed Mushrooms	€5.50
Mashed Potatoes	€5.50	Sautéed Onions	€5.50
French Fries	€5.50	Side Salad	€5.50

LES DESSERTS

La Crème Brulée	€10
La Mousse au Chocolat, Chantilly Cream	€10
Le Nougat Glacé	€10
<i>Soft Frozen Mousse, Crunchy Nuts, Candied fruit, Seasonal Compote</i>	
Le Diplomate	€10
<i>Classic French style Bread & Butter Pudding, Vanilla Ice Cream</i>	
La Selection de Glace	€9
<i>Selection of Ice Cream</i>	
L'Assiette de Fromage	€18

MENU DU SOIR

Le Saumon Fumé
La Soupe à l'Oignon
La Tourte "Lucie"
La Salade de Boeuf

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**Le Civet de Biche**

**La Truite**

**Le Cordon Bleu**

**Le Pithiver (v)**

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La Crème Brulée

La Mousse au Chocolat

La Selection de Glace

Le Diplomate

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**2 Courses: €38**

**3 Courses: €46**