



Early Bird Menu €26.50

3 courses

Soupe du Jour

Poached Salmon, saffron aioli, light pickled vegetable salad

Camembert studded with rosemary, fig chutney & walnuts (v)

Pig's head Terrine, marinated carrot salad, gherkins & walnut jus, tarragon mayonnaise

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Roast Chicken Suprême, Cassoulet of white beans & chorizo, parsnip cream

Crisp Seabream, chorizo aioli, pan fried gnocchi, spinach and mussels fritters

Breaded Veal escalope, garlic & roasted shallots green beans, crushed new potato, veal jus

Confit Duck Leg, honey roast garlic purée, lentils Du Puy

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Chocolate Crème Brûlée, mixed berries compote

Selection of Ice Cream and Sorbet served with warm Madeleine

Fresh ginger Panna Cotta, spiced orange compote & ginger bread biscuits

Assorted French Cheese board (supp. € 3)

Espresso €2.50 Cappuccino € 3.00 Double espresso €3.50 Latté € 3.00 Herbal tea € 2.50

SELECTION OF WINE BY THE GLASS €6.00

WHITE

Mâcon Villages (Chard)

Pinot Grigio

RED

Bordeaux (Merlot/Cabernet)

Côtes du Rhône (Syrah/Grenache)

SIDE ORDERS €3.00

For 1 person or to share

Side salad

French fries

Root vegetables

Gratin Dauphinois

Duck fat roast potatoes

Our Suppliers

Beef, Pork & Chicken: M&K Meats, Rathcoole, All meats 100% Irish All fish & Shellfish: Kish Fish
Fresh Duck & Dry goods: Larousse Foods Importers French raw milk Cheeses: Artisan Foods importers
Vegetables: Vernon Stores Ltd

Should you need any further information about the origin of our products, please ask our manager.

10 % staff gratuity is added on tables of 6 and over unless otherwise instructed

Mobile phones can be a source of nuisance, please be considerate