



LUNCH MENU

2 Course €18

3 Course €22

Please check our blackboard for daily's specials

Soupe du Jour / Seafood chowder (supp. €2)

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

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

½ dozen rock oysters (supp. €3)

Peppered yellow fin Tuna, saffron aioli, light pickled vegetable salad

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

Steamed mussels marinière with French fries

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

Roast fillet of Salmon, fresh crab risotto, clam stew scented with orange and tarragon

Baked root vegetables in a filo pastry, onion purée, vegetables salad (v)

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Chocolate crème brûlée, mixed berries compote

Selection of ice cream and sorbet served with warm Madeleine

Apple tarte tatin, Granny Smith apple parfait

French farmhouse cheese board (supp. €3)

All our Beef is 100% Irish

SIDE ORDERS €3.00

-Side salad –Market vegetables -French fries

-Mashed potatoes -Gratin Dauphinois

WINE BY THE GLASS €5.95

WHITE

❖ Touraine (Sauvignon)

❖ Pinot Grigio

RED

❖ Bordeaux (Merlot/Cabernet)

❖ Minervois (Syrah/Grenache)

ROSE

❖ Touraine rosé

VINS DU PATRON

❖ Red: Côtes du Rhône Espigoulette (Syrah/Grenache)

❖ White: Macon Village Vieilles Vignes (Chardonnay)

Carafe

50cl €14.95

25cl €7.50

TEA & COFFEE

Tea/Herbal tea € 2.50

Coffee € 2.50

Espresso €2.50

Cappuccino € 3.00

Double Espresso € 3.50

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