

MANGER ICI, C'EST POSSIBLE...

Encore faut-il qu'il reste de la place!

Lunch

Monday - Thursday 12pm - 2.30pm

Friday - Saturday - Sunday 12 pm - 3.30 pm

Starters

- * Soupe à l'Oignon €7.50
Rustic French Onion Soup, served with Emmental Cheese and Croutons (1,7,10,12)
- * Moules Marinières €9.00
Steam Mussels with Shallots, White Wine Sauce, Garlic, Parsley(7,9,14)
- * Ballotine de Foie gras de Canard..... €18.50
Foie gras Ballotine, Poached Pear , Pear purée and Prune served with toast (1,10,12)
- * Endives Rôties, Noix grillées et sa Purée de Courge €10.50
Roast Endive, Toasted Nuts, Squash Puree (8,10,12)
- * Truite et son Trio de Betterave €12.50
Cured Sea Trout, Trio of Beetroot, Fennel and Fresh Horseradish (4, 9, 10)

Main Courses

- * Boeuf Bourguignon €18.50
Slowly cooked Beef Stew in Burgundy red Wine Sauce, Onions s/w baby Potatoes & Carrots(7, 12)
- * Moules Marinières, Frites "maison"..... €17.50
Steam Mussels with Shallots, white wine Sauce, Garlic, Parsley(7,9,12,14)
- * Steak & Frites "maison" €30.00
Sirloin, Fries, Watercress Aioli, Green Peppercorn Sauce(3,7,10,12)
- * Merlu rôti, Palourdes et sa Fondue de Tomate €25.00
Pan Fried Hake, Baked Coquilles, Tomato Fondue, Pilaf Rice, Salsa Verde (2, 4, 10,14)
- * Plat du jour €12.90
Dish of the day

LUNCH FORMULE

SANDWICH €15.50
+ SOFT DRINK OR BALLOON OF WINE
+ COFFEE OR TEA

SALAD €16.50
+ SOFT DRINK OR BALLOON OF WINE
+ COFFEE OR TEA

DISH OF THE DAY €17.50
+ SOFT DRINK OR BALLOON OF WINE
+ COFFEE OR TEA

Sandwiches €10.90

- * Saumon fumée Baguette
Sliced Smoked Salmon and Cream Cheese and Chives, Guacamole, Pickled Chilli, Dressed Baby Leaf Salad, On Demi-Baguette (1, 3, 4, 7, 9, 12)
- * Poulet et Comté Baguette
Roasted Chicken, Garlic Aioli, Smoked Bacon, Shaved Comté, Baby Gem Salad On Demi-Baguette (1, 3, 7, 10, 12)
- * Jambon de Bayonne Baguette
Bayonne Ham, Gruyère Cheese, Mango, Basil, Chilli, Mustard Mayonnaise On Demi-Baguette (1, 3, 7, 10)
- * Croque-Monsieur
Soft sourdough toast layered with Emmental, Ham and Béchamel Sauce (1, 7, 10)
- * Croque-Madame
The classic Croque Monsieur, Topped with Perfect Sunny Side up Egg on the top (1, 3, 7, 10)

Salades €11.90

- * Salade à la Mousse de Chèvre
Heirloom Tomato Salad, Lettuce Salad, Olives, Basil, Aged Balsamic, Goat Cheese Mousse (7, 10, 12)
- * Salade Niçoise
Sesame Seared Tuna, Green beans, Anchovy, Boiled Egg, Chili Ponzu (1, 3, 4, 10, 11, 12)
- * Salade d'Endives fraîches
Endive Salad, Grappes, Apple, Celery and Blue Cheese dressing roasted Walnuts (7,8,9,10)

Side Orders €4.00

- * Steamed fine Beans, Tarragon, Smoked Almonds (8, 10)
- * Roast duck fat potatoes, rosemary, thyme and garlic.
- * Pilaf Rice (12)
- * Roast Carrots, Spiced Honey Butter, Puffed Rice (7)
- * Hand cut Chips

All our dishes are 100% Homemade / Allergen Menu Available

€37.50 — Dinner Menu — €43.50

2 courses 3 courses

Sunday - Wednesday 5pm-9pm. Thursday 5pm-9.30pm. Friday - Saturday 5pm-10pm

Starters

- * Soupe à l'Oignon
Rustic French Onion Soup, served with Emmental Cheese and Croutons (1,7,10,12)
- * Ballotine de Foie gras de Canard (Supplément €6)
Foie gras Ballotine, Poached Pear , Pear purée and Prune served with toast (1,10,12)
- * Endives Rôtie , Noix grillées et sa Purée de Courge.
Roast Endive, Toasted Nuts, Squash Puree(8,10,12)
- * Crevettes à la Plancha
Tiger Prawns à la Plancha, Café de Paris Butter, Watercress (4,2,7,12)
- * Truite et son Trio de Betterave
Cured Sea Trout, Trio of Beetroot, Fennel and Fresh Horseradish(4,9,10)
- * Salade de Tomates d'Été
Heirloom Tomato Salad, Basil, Olives, Aged Balsamic, Crispy Garlic(12)

Side Orders €4.00

- * Steamed fine Beans, Tarragon, Smoked Almonds (5, 8, 10)
- * Roast duck fat potatoes, rosemary, thyme and garlic.
- * Pilaf Rice (12)
- * Roast Carrots, Spiced Honey Butter, Puffed Rice (7)
- * Hand cut Chips

Desserts

- * Mini Cheese Plate
Selection of 2 cheeses
- * Crème brûlée
Classic Crème Brûlée (3,7)
- * Millefeuille aux Fraises
Strawberry Millefeuille, Yoghurt Sorbet, Balsamic and Basil (1,3,7) (veg)
- * Chocolat Noir Ganache
Dark Chocolate Ganache, Roast Hazelnut, Sablé biscuit, Blackberry(3, 7,8)
- * Café Gourmand
Café Gourmand, Crème brûlée/ Strawberry Tart/ Ganache chocolate and Blackberry and a Macaron (1,3,7,8) (veg)

* Maximum two payments per table accepted.

* A service charge of 12% will be added for a group of 6 or more people.

Main Courses

- * Moules Marinières, Frites "maison"
Steam Mussels with Shallots, with Wine Sauce, Garlic Parsley And hand cut Chips(7, 9, 12, 14)
- * Boeuf Bourguignon
Slow cooked Beef Stew in a Burgundy red Wine, s/w baby Potatoes & Carrots and Bacon(7,12)
- * Steak & Frites "maison"
- Ribeye and Fries (Supplément €8)
- Sirloin and Fries (Supplément €5)
Sirloin, Fries, Watercress Aioli, Green Peppercorn Sauce or Béarnaise Sauce (3, 7, 10, 12)
- * 1/2 Poulet rôti Fermier et ses Pommes de Terre, Champignon sauvage
Half Roast Chicken, wild Mushroom, Roast baby Potatoes, Chicken Jus (9,10,12)
- * Lotte au four et Lardons , Puree de Pomme de Terre et Safran sauce
Monkfish with Bacon, Violet Artichoke, Corn, french Mash Potato, Saffron sauce (4,7,12)
- * Merlu rôti, Palourdes et sa fondue de Tomate
Pan Fried Hake, Baked Coquilles, Tomato fondue, Pilaf Rice, Salsa Verde (2,4,10,14)
- * Lapin rôti, petites Carottes, Navet et Sauce aux Pruneaux Moutarde
Slow Roast Rabbit Ventrière Bacon ,soaked Prunes, glazed baby Carrot and Turnip Mushrooms ,Mustard Sauce (3,7,9,10,12)

- * Carré d'Agneau rôti, Pomme Fondante et Beignets de Fromage.
Roast lamb Rump, Pomme Fondant, Goats Cheese Fritter, Courgette and Rosemary Jus(1,3,7,9,10,12)
- * Aubergine rôtie et ses Légumes Provençaux
Roast Aubergine, Tomato Ragù, Provençal Vegetables, Salsa Verde, Spiced Cashews(8,10,12)

Interactive Menu

Explore our menu, rich in delicious French specialties, and let yourself be tempted by a selection of mouthwatering dishes.



* All our meat is 100% Irish and our fish is supplied by Donegal Fishermen

1:Cereals containing Gluten, 2: Crustacean, 3:Eggs, 4:Fish 5:Peanuts 6:Soybeans, 7:Milk, 8:Nuts, 9:Celery, 10:Mustard, 11:Sesame seeds 12:Sulphate Dioxide and Sulphites, 13:Lupin, 14:Molluscs