

THE

FRENCH TABLE

Weekdays 12.00 - 2.30pm Sundays 12.30 - 5.00pm

LUNCH MENU

APÉRITIFS

Crémant d'Alsace: €12 per glass

Apérol Spritz: €12

Mimosa: €12

Kir Royale: €12 per glass

For any dietary requirements please don't hesitate to ask your server.

Please note we use nuts in our kitchen.

A more detailed Allergens menu is available on request

SELECTION OF HOMEMADE CURED MEATS, PATÉ & TERRINE, CORNICHONS

Small €8 Large €14

TRADITIONAL FRENCH ONION SOUP

€7

COQUILLETTE PASTA

€12

Cherry Tomato, Confit Peppers, Fresh Herbs, Sliced Homemade Pancetta

ACHILL ISLAND SMOKED SALMON "CROQUE MONSIEUR" Served

€10

with Side Salad

BOEUF BOURGUIGNON

€16

Slow Braised Beef in Red Wine Jus garnished with Carrots, Onions, Mushrooms & Bacon

CHICKEN OR BEEF SALAD

€12

Garden Leaves dressed with Shallot Dressing and all the Trimmings

POACHED FILLET OF HAKE

€16

Lemon Beurre Blanc, Baby Gem, New Potatoes

SIDE DISHES (serves 2)

French Fries

€4

Selection of Vegetables

€4

Sautéed Potatoes

€4

Green Salad

€4

DESSERTS

VANILLA FLAVOURED CRÈME BRÛLÉE

€7

CHOCOLATE MOUSSE, CHANTILLY CREAM

€7

VANILLA ICE-CREAM, SALTED CARAMEL, CRUNCHY ALMONDS, CHANTILLY CREAM €7

L'ASSIETTE DE FROMAGE

Small €8 Large €14