

2 Course 29.00



3 Course 35.00

## Menu Prix Fixe

### *Hors d'Oeuvres*

#### **Soupe à l'Oignon Française**

Caramelised onion soup with Gruyere cheese baked crouton

#### **Gravlax**

Jameson Black Barrel cured salmon, baby caper, dill and shallot salsa with soda bread

#### **Parfait de Canard & Foie Gras**

Cumberland sauce and toasted brioche

#### **Salade Caesar**

Baby gem, reggiano cheese, smoked pancetta, anchovy dressing and quails egg

### *Plats Principaux*

#### **Rôti d'Agneau**

Kerry mountain lamb rump, celeriac pressed potato, balsamic, honey roast root vegetables, mint jus

#### **Suprême de Poulet**

Leek & smoked bacon mousseline, charred stem broccoli and mushroom cream sauce

#### **Saumon Poele**

Grilled salmon, tomato risotto, grilled asparagus, sorrel cream and olive tapenade

#### **Tortellini aux Champignons**

White truffle and mushroom pasta, asparagus tips and spinach cream and garlic ciabatta

#### **Entrecote Frites supplement 7.00**

Grilled 10oz Irish sirloin steak, pommes frites, café de paris butter and peppercorn cream

### *Les Desserts*

#### **Profiteroles**

Choux pastry, crème pâtissière, dark chocolate sauce

#### **Pomme Tart Tatin**

With madagascan vanilla ice cream

#### **Selection of Local French Cheeses supplement 5.00**

Selection of soft and hard cheese, quince jelly, relish and crackers

12:30PM TO 5:30PM

A decorative gold-colored border with intricate floral and scrollwork patterns, framing the central text.

LA  
TERRACE

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