

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

LA TERRACE

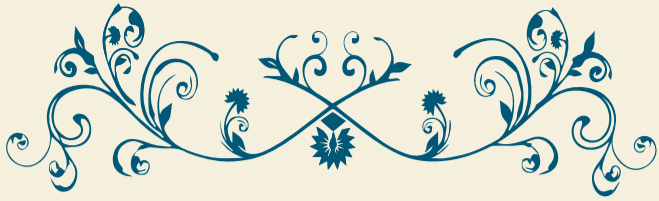
Some of our menu items contain allergens,
and some may contain nuts.



Please scan QR Code for more info.

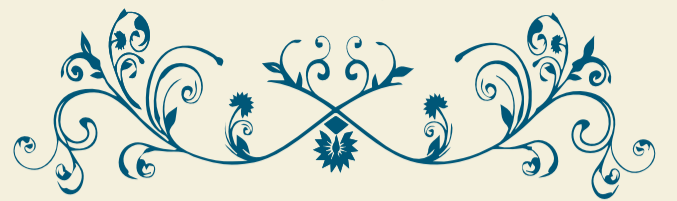
All of our beef, chicken, lamb, pork, seafood, vegetables and salads are Irish and local where possible

12:30PM TO 9:30PM



LA TERRACE

12:30PM TO 9:30PM



Sélection de la Mer

Huîtres

Doon Castle Oysters

Six for €18 or twelve for €34

Naturelle: on crushed ice with lemon and shallot dressing

Tosazu: on crushed ice with lemon, Japanese style with pickled ginger



Wild Atlantic Seafood Taster 26.00

Two Dooncastle oysters with a lemon and shallot dressing, four chilled Atlantic langoustines, Marie Rose sauce, Irish whiskey cured Connemara salmon with soda bread

Langoustines 16.00

Six whole prawns grilled with garlic and chive butter

Coquilles Saint Jacques 16.50

Scallops Provençal, roasted vine tomato and veal jus

Gravlax 15.00

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

Salade Niçoise 15.00

Grilled tuna, French beans, olives, new potatoes, egg, red onion and dijon vinaigrette

Hors d'Oeuvres

Steak Tartare 14.50

Raw black angus matured Irish beef fillet, capers, dijon mustard, raw quail's egg and toasted sourdough

Parfait de Canard & Foie Gras 14.50

Cumberland sauce and toasted brioche

Salade César 14.00

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

Salade de Fromage de Chèvre 14.00

St. Tola's goat cheese, butterhead lettuce, roasted pecans beetroot, mango, and raspberry dressing

Soupe du Jour 8.50

Today's vegetarian soup of the day

Soupe à l'Oignon Française 9.50

Caramelised onion soup with a gruyère cheese baked crouton

Plats Principaux

Rôti de Canard 35.00

Half Silverhill roast duck, lyonnaise potatoes, red onion confit, French beans and duck jus

Escalope de Veau Milanaise 35.00

Breaded veal escalope, seasoned rocket, parmesan, mushroom sauce, fried egg, and pommes frites

Saumon Poêle 30.00

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

Sole Meunière 45.00

Whole black sole, pan-fried with lemon and caper butter and steamed dill potatoes

Prawn Linguine 33.00

In our luxurious, lobster & prawn bisque

Le Burger 28.00

Two 5oz Irish beef burgers, Monterey Jack cheese, confit onions, toasted brioche bun and pommes frites

Tortellini aux Champignons 28.00

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



Les Fruits de Mer



Grilled Carrigaholt Lobster 60.00

Whole lobster, garlic butter, rocket salad, baby potatoes or French fries
(min weight 800g/ subject to seasonal availability)



Chilled Plateau de Fruits de Mer 70.00

Mixed platter with two Doon Castle oysters, poached king prawns, Connemara smoked salmon, poached salmon, smoked mackerel paté and Savoy soda bread

Pièces du Boucher

Entrecote Frites 36.00

Grilled 10oz Irish sirloin steak, pommes frites and sauce of your choice

Fillet de Boeuf 42.00

Grilled 8oz centre cut Irish fillet steak, pommes frites and sauce of your choice

Suprême de Poulet 28.00

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

14oz Irish Rib-Eye Steak 36.00

Pomme frites and sauce of your choice

Chateaubriand Pour Deux 85.00

Thick cut 25oz Irish tenderloin steak for two served with pommes frites, three sides of your choice and accompanying sauces

Rôti d'Agneau 35.00

Calvey's of Mayo lamb rump, gratin potato, roast root vegetables, minted pea purée port wine mint jus

Choose from: Café de Paris butter, Béarnaise, peppercorn cream, veal jus or garlic butter

Garnitures

Pommes Frites ~ Spinach à la Crème ~ Pommes Gratin ~ Jardinière de Legumes ~ Pommes Purée ~ Champignons Sautés
€6.00