

# Early Bird Menu €28.50

3 course (included regular tea or coffee)

Soupe du Jour / French Onion Soup (supp. €1) / Fish soup (supp. €2)

Salad of pan fried Duck confit and black pudding

French Asparagus, Bayonne ham, shaved Parmesan, lemon beurre blanc (v on request)

Half dozen rock Oysters served with a shallot vinegar and lemon (supp. €2)

Baked Camembert, wrapped in filo served with a red grape relish (v)

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Pan roasted Cod, fricassée of summer vegetables, tarragon Hollandaise

Roasted rack of Pork, pomme purée, caramelized apple and cherry beer sauce

Buttered roast Chicken suprême, braised baby gem, vegetables tart  
chicken and tarragon jus

Pan fried Salmon, mussels, buttered fresh tagliatelle with herbs

8oz Rib Eye steak, pommes Anna, green beans, ratatouille  
and a red wine dressing (supp. €3)

Pea Tartelette with Comté, goat's cheese soufflé, pea and mint purée (v)

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Chocolate Mousse, caramel ice cream, almond and ginger macaron

Classic Crème Brûlée, orange flower scented sablé

Selection of Ice Cream and Sorbet

Assorted French Cheese board (supp. €3)

Espresso ~~€2.50~~   Cappuccino €3.00   Double espresso ~~€3.50~~   Latté €3.00   Herbal tea €2.50

SELECTION OF WINE BY THE GLASS ~~€6.00~~

WHITE

Vin de pays de Gascogne (Chard./Sauv.)

Pinot Grigio

RED

Bordeaux (Merlot/Cabernet)

Cotes du Rhone (Syrah/Grenache)

SIDE ORDERS ~~€3.00~~

For 1 person or to share

Side salad

French fries

Fricassée of market vegetables

Baby boiled potatoes, herbs butter

Mashed potatoes with truffle oil and Parmesan

10 % staff gratuity is added on tables of 6 and over unless otherwise instructed