

La Maison Restaurant

2 Course €32 3 Course €39

STARTERS

SOUP DU JOUR – (7)

CONFIT DUCK LEG CROQUETTE

Black Garlic Mayo, Feta, Piccalilli (1 wheat, 3, 7, 10, 12)

TORCHED FIVEMILETOWN GOATS CHEESE

Fig, Beetroot Jelly, Smoked Almond, Linseed (7, 8 Almond)

LEMON & DILL CURED GRAVALAX

Sea Trout, Compressed Cucumber, Kohlrabi & Samphire, Sesame Cracker
(1 wheat, 3, 4, 10, 11)

LES COQUILLES SAINT JACQUES FACON LA MAISON — €7 Supplement

Classic La Maison Scallops (4, 7, 14)

MAIN COURSE

FILLET OF HAKE

Ratatouille, Braised Fennel, Beurre Blanc, Chorizo (1 wheat, 3, 4, 7)

SUPREME OF CHICKEN

Mushroom Duxelle, Tarragon Veloute, Pomme Anna, Tenderstem, Prosciutto (7)

BRAISED RIB OF BEEF "BOURGUIGNON"

Parmesan Polenta, Confit Shallot, Parsnip, Apricot (7, 12)

SALT BAKED CELERIAC

Savoy Cabbage, Mushroom, Walnut Crumb, Broccoli (6, 7, 8 walnut)

30 oz PAT MCGLOUGHLIN'S COTE DE BOEUF — €23 supplement per person

Pepper Sauce, New Potatoes, For 2 People (1 wheat, 7, 12)

DESSERT

WHITE CHOCOLATE PANNA COTTA

Oat Crumble, Sesame Tuille, Cherry (1 gluten, 7, 11)

CREME BRULEE CLASSIQUE FRANCAISE

Classic French Creme Brulee (3, 7)

PLATEAU DE FROMAGES — €3 supplement

Cheese Board (1-wheat, 7, 8 walnut)

~ Please ask your server about our selection of cheese for today ~

SIDES

House Cut French Fries — €5.50

Baby Kale & Beetroot Salad, Pickled Vegetables (6, 12) — €6.50

Roasted Baby Potatoes, Confit Garlic Mayo, Chorizo (1 gluten, 7) — €6

**Glazed Parsnip Chips, Smoked Almonds, Honey, Wholegrain Mustard
(7, 8 Almond, 10)** — €6.50