

La Maison Restaurant

LES ENTRÉES

FRENCH ONION SOUP — €10

Traditional French Onion Soup with Gruyere Crouton (1 gluten, 7, 12)

LES COQUILLES SAINT JACQUES FACON LA MAISON — €16.50

Classic La Maison Scallops (4, 7, 14)

ASSIETTE OF CHARCUTERIE — €14

Selection of Cured Meats, House Terrine & Pickles (10, 12)

TUNA CARPACCIO — €15

Avocado, Pickled Ginger, Pink Grapefruit, Soy (1 wheat, 3, 4, 11)

BURRATA — €14

Chargrilled Vegetables, Pesto, Rocket (7, 12)

LES PLATS

8oz JOHN STONE STRIPLOIN — €35

Shallot, Bernaise, Fries (2, 4, 7, 12)

~ Surf & Turf - King Tiger Prawns €8 Supplement ~

PAN SEARED WILD HALIBUT — €33

Chorizo Arancini, Tenderstem, Potato Fondant, Pickled Mussels, Beurre Blanc (3, 7, 12, 14)

LOIN OF VENISON EN CROUTE — €32

Carrot & Parsnip, Juniper Berry Jus (1 gluten, 3, 7, 12)

COQ AU VIN — €28

Chicken Breast braised in Red Wine

Smoked Bacon Lardons, Baby Shallots, Paris Mushrooms, Pomme Puree (7, 12)

WILD MUSHROOM RISOTTO — €24

Fivemiletown Goats Cheese, Truffle Oil & Rocket (7, 12)

30 oz PAT MCGLOUGHLIN'S COTE DE BOEUF — €90

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

POISSON DU JOUR

Fish of the Day

SIDES

House Cut French Fries — €5.50

Roasted Baby Potatoes, Rocket Garlic Mayo, Aged Parmesan (3, 7, 10) — €6

Baby Gem Salad, Fine Herbs, French Dressing (6, 12) — €6

Sautéed Mixed Greens (7) - €6