

La Maison Restaurant

LUNCH TUESDAY-SUNDAY 12:30PM-3:15PM
EARLY BIRD SUNDAY-WEDNESDAY 5PM-6:15PM

2 Course €35

3 Course €42

STARTERS

SOUP DU JOUR — (7)

BURRATA

Chargrilled Vegetables, Pesto, Rocket (7, 12)

CONFIT DUCK LEG CROQUETTE

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

CITRUS CURED SALMON GRAVALAX

Smoked Salmon Mousse, Fennel & Dill Salad (4, 7)

LES COQUILLES SAINT JACQUES FACON LA MAISON — €7 Supplement

Classic La Maison Scallops (4, 7, 14)

MAIN COURSE

FILLET OF COD

Crushed Lemon Potato, Tenderstem Broccoli, Brown Shrimp & Caper Butter (2, 4, 7, 12)

COQ AU VIN

Chicken Breast braised in Red Wine

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

WILD MUSHROOM RISOTTO

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

8oz STRIPLOIN — €8 Supplement

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

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

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

DESSERT

PEARS BELLE HELENE

Poached Pear, Baileys Chocolate Ganache, Almonds (7, 8 Almond, 12)

CREME BRULEE CLASSIQUE FRANCAISE

Classic French Creme Brulee (3, 7)

PLATEAU DE FROMAGES — €3 Supplement

Cheese Board (1 wheat, 7)

SIDES

House Cut French Fries — €5.50

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

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

Sautéed Mixed Greens (7) - €6