- BOUCHON-

3 COURSE WEEKEND SET-MENU €50

STARTERS

Crayfish Salad

Chicory, burnt orange, avocado, green chilli, tomato, fresh herbs & sourdough croute (1,2,3)

Confit Duck Tacos

Tomato, red onion, green chilli pickle salsa, hoisin aioli (1.6.7)

Tempura Monkfish Tail + €2

Gribiche mayo & rocket salad (1.3.4.7)

Beetroot Delight

Whipped goat cheese, pickled beetroot, blackberries, pistachio, tahini dressing, (7,8pi,8pe,11. v)

Soup of the day (7,8,10,12)

MAINS

Pan-Roast Chicken Supreme

Asparagus and mushroom tart, truffle mash, honey & mustard jus (1.3.7.10.12)

Pan-fried Seabass Fillet

Herb crumble, hummus & edamame salad, sautéed potatoes, citrus & dill butter (1.4.6.7.11)

Wild Mushroom Risotto

Wild mushrooms, garden herb salad, parmesan (7.12.V)

Chargrilled 10oz 28 Day Aged Striploin Steak + €5

Green beans with almond flakes, roast onion, chunky chips & pepper sauce (7.8A.12)

Extra SIDES

Truffle & Parmesan Fries 7			House Salad 6 (10)
(1wh3,7)	Chargrilled baby Broccoli and		Chunky chips 6 (1wh,7)
House made Onion Rings 6	Carrots, Ponzu dressing	6	Creamy mash 6 (7)
(1wh,3,7)			

Desserts

Baked Chocolate Fondant, Chocolate soil, strawberry & vanilla ice cream (1wh,3,7,8pe)

Lemon Posset Tart, Raspberry compote (1,3,7,8pi)

Trio of Homemade Ice Cream & Sorbet (1,7,8)

Apple Crumble, Vanilla ice cream, Blackberry sauce

Selection Of Irish & French Cheese Fruit & Crackers (1wh,7,8a) +€3

ALLERGENS: 1 Cereals; 2 Crustaceans; 3 Eggs; 4 Fish; 5 Peanuts; 6 Soybean; 7 Milk; 8 Nuts; 9 Celery; 10 Mustard; 11 Sesame; 12 Sulphites; 13 Lupin; 14 Molluscs. (V) Vegetarian.

Cereals: Wh Wheat, O Oats, B Barley, R Rye. Nuts: A Almonds, W Walnuts, P Peanut, Pi Pistachio, Ca Cashew, Ch Chestnuts, Pe Pecan.

Nuts Are Used in Our Kitchen - Hence All Products May Contain Traces of Nuts.

All Deep-Fried Products, Including Chips May Contain Traces of Gluten from Previous Products. Our Suppliers: Swans On the Green, Nicks Fish, La Rousse, Redmonds Fine Foods, Doyle Meats.

10% Service Charge Applies to All Parties Of 7 Or More, All Gratuities & Service Charges Go to Employees.