

Pre-Theatre Menu

Soupe à l' Oignon

French Onion Soup

Pâté de Volaille

Chicken Pâté & Crusty Bread

Tartelette au Crabe

Crab Meat, Shallots, Leek, Carrot, Curry Cream, Egg, Garlic

Camembert Chaud

Melted Camembert, Garlic, Rosemary & Crusty Bread



Sauté de Boeuf Teriyaki

Marinated Sautéed Irish Beef,
White Basmati Rice, Scallion, Carrots & Mixed Peppers

Blanc de Poulet au Citron & Petits légumes

Sauce Blanche, Thyn & Romarin

Marinated Sautéed Chicken,
Rosemary & Thyme, Creamy Citrus Vegetables
Leeks, Shallots, Gem Lettuce, Carrots, Garlic, Peas & Fresh Cream

Filet de Saumon Façon Exotique

Baked Salmon Fillet in White wine, Lime & Ginger
Sautéed Red Onion & Spinach, Lemongrass Infused Basmati Rice, Avocado & Mango Salad

Risotto aux Fruits de Mer

Pan fried Tiger Prawn, Squid, Mussels,
Turmeric, Sundried Tomato, Shallot, Leek & Carrot



Crème Brulée

Apple Tatin & Ice Cream

Profiteroles

Peach Melba

2 Courses €26.50

Or

3 Courses €29.50

Please inform us of any allergy, equally some dishes can be adapted for Vegans & Vegetarians.

12% Service Charge applies to party of 5 and more.

Nous Vous Souhaitons Une Excellente Soirée & Un Bon Appétit