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Les Frère Jacques, Menu

Frère Jacques

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Les Frères Jacques



A La Carte Menu

Starters

1/2 dozen west coast rock oysters or 1/2 dz native oysters	£ 7.25 / £ 12.50
Marinated salmon, crispy shredded mixed salad and an olive oil lemon truffle dressing	£ 9.50
Snail filled brioche bun with a garlic brûlée topping and meat glaze juices	£ 8.50
Duck confit with a sweet red currant sauce, warm onion and thyme potato gateau	£ 8.25
Duo of foie gras with toasted brioche and a glass of Rivesaltes	£ 13.50

Main Courses

Seared sea bass with risotto and beurre blanc	£ 24.00
Grilled Turbot forestiere with pearl onions, lardons and a burgundy sauce	£ 24.00
Grilled Lobster from our shores served to suggestions <i>Price per lb</i>	£ 29.95
Seared Sika venison with a celeriac fondant and caramelised salsifie	£ 22.00
Barbarie duckling fillet and leg with a cabbage and foie gras pie, armagnac sauce	£ 19.95
Grilled fillet of Irish beef with braised short rib, crushed potatoes and port jus	£ 22.50
Roast rack of Wicklow lamb, tomato farci with Provencal vegetables, thyme juices	£ 23.50

~ All main courses served with vegetables - extra portion on request £ 2.50

Plateau de Fromages

Selection of French and Irish farm cheeses	£ 8.00
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Desserts

Warm thin apple tart, baked to order, served with rum raisin ice cream *	£ 7.00
Warm chocolate fondant with a white chocolate sauce and crushed hazelnuts *	£ 7.50
Old fashioned bread and butter pudding, vanilla ice cream and an apple pear compote	£ 7.00
Classic crème brûlée served with a warm red fruit compote	£ 6.75

* Please order these desserts when ordering your main courses

Service charge 12.5 %

