

LA PROVENCE

BRASSERIE

STARTERS . . .

CHEF'S SOUP OF THE DAY , SELECTION OF BREAD ^{2, 7, 10, 11, 12}	€7.95
HONEY & SOY DUCK SPRING ROLL , ORGANIC SALAD, ORANGE VINAIGRETTE, HOISIN & APPLE SAUCE ^{1, 2, 10, 11, 12}	€10.95
SIZZLED PIL PIL PRAWNS , GARLIC & CHILLI BUTTER, FRESH HERBS & TOASTED SOURDOUGH BREAD ^{2, 3, 7, 9, 10, 11}	€13.95
SUPPLEMENT €4 ON TABLE D'HÔTE	
PINE NUT SALAD , SWEET MANGO, GHERKINS, SEASONAL SALAD, RANCH DRESSING & PARMIGIANO ^{2, 7, 9, 10, 11, 12}	€9.95
PANKO BREADED GOATS CHEESE , BABY PESTO LEAF SALAD, BEETROOT PUREE & CARROTS CRISP ^{1, 2, 10, 11}	€9.95
CHICKEN & WILD MUSHROOM RAGOUT	
PASTRY RING, ORANGE SCENTED OIL, BASIL & SUN-DRIED TOMATO PESTO ^{2, 9, 10, 11}	€10.95

MAINS . . .

6OZ GRILLED FILLET OF BEEF CITRUS & HONEY GLAZED PRAWNS, FOREST MUSHROOMS, GRILLED VINE TOMATO, PARSNIP & CELERIAC PUREE PONT NEUF POTATO & PEPPERCORN SAUCE ^{2, 3, 9, 11, 12} SUPPLEMENT €8 ON TABLE D'HÔTE	€29.95
PAN FRIED CHICKEN SUPREME STUFFED WITH SUN DRIED TOMATO, MATURE CHEDDAR & CHORIZO SERVED WITH CHIVES & ONION POTATO, CHATEAU VEGETABLES & WILD MUSHROOMS SAUCE ^{2, 9, 12}	€24.95
SLOW COOKED BRAISED BEEF SPARERIBS ROASTED ONION PUREE, HONEY & MUSTARD GLAZED CARROTS, CRISPY ONIONS, RED WINE JUS ^{2, 9, 11, 12}	€24.95
ORIENTAL CONFIT OF DUCK ROASTED CARAMELIZED CARROT PUREE, SAUTEED CHINESE CABBAGE, CHAMP POTATOES, ORANGE SPRINKLES & JUS ^{2, 8, 9, 11, 12}	€25.95
PAN FRIED FILLET OF SEA BASS GRATIN POTATO, COCONUT CAULIFLOWER PUREE, CHIA SEEDS, MEDITERRANEAN VEGETABLES & LIMONCELLO SAUCE ^{2, 5, 9, 12}	€25.95
LINGUINE POMODORO DEL FUNGO SLOW ROASTED TOMATO SAUCE, WILD MUSHROOM, FRESH BASIL, PARMIGIANO & GARLIC BREAD ^{1, 2, 9, 10, 11, 12}	€20.95
RED THAI CHICKEN & ROASTED VEGETABLE CURRY POPPADOM, PRAWN CRACKERS & INFUSED TURMERIC RICE ^{3, 5, 10, 11, 12}	€21.95
CHEF'S SPECIAL OF THE EVENING (PLEASE ASK SERVER FOR DETAILS)	€24.95

SIDES . . .

SKINNY FRIES ^{11A}	€4.95
GARDEN SALAD ¹³ (GF)	€4.95
ONION RINGS ^{11A}	€4.95
VEGETABLES OF THE DAY ² (GF)	€4.95
POTATOES OF THE DAY ² (GF)	€4.95

DESSERTS . . .

CARROT CAKE ^{1, 2, 10C, 11A}	€7.95
CRÈME CHEESE, WALNUT BRITTLE, SORBET	
CHOCOLATE MARQUISE ^{1, 2, 10B, 11A}	€7.95
HAZELNUT CRUMB, RASPBERRY SORBET	
SPICED APPLE STRUDEL ^{2, 11A}	€7.95
CRÈME FRAICHE, CINNAMON SUGAR	
BLACK FOREST CHEESECAKE ^{1, 2, 9, 11A}	€7.95
CHOCOLATE, CHERRY & VANILLA	
DESSERT OF THE DAY	€7.95

ALLERGENS:

1. EGG, 2. MILK, 3. SHELL FISH, 4. MOLLUSCS, 5. FISH, 6. PEANUT, 7. SESAME, 8. SOY, 9. SULPHUR DIOXIDE, 10. NUTS, 10A. ALMOND, 10B. HAZELNUT, 10C. WALNUT, 10D. CASHEW, 10E. PECAN, 10F. BRAZIL, 10G. PISTACHIO, 10H. MACADAMIA, 11. CEREALS (CONTAINING GLUTEN): 11A. WHEAT, 11B. RYE, 11C. BARLEY, 11D. OATS, 11E. SPELT, 11F. KAMUT, 12. CELERY 13. MUSTARD, 14. LUPIN

