

Brillant Restaurant

Finest French Cuisine



Friday 27th & Saturday 28th April 2018
(Reservation Essential)

4 Courses Menu @ €50.00

Dinner 7pm

ENTREES

FILET DE SAUMON GRILLE, BETTERAVES ET POMMES DE TERRE CHARLOTTE
Char-grill fresh salmon, beetroot and new Charlotte potato salad, tarragon emulsion

RISOTTO CREMEUX DE CHAMPIGNONS SAUVAGE, CRÈME DE PARMESAN (V)
Creamy wild mushrooms risotto, Parmesan cream

FEUILLETE D'ASPERGES AU BEURRE DE CIBOULETTE (V)
Fresh new season asparagus in a pastry case with a chive flavoured butter sauce

TARTE FINE DE TOMATE ET CHEVRE GRILLE EN SALADE (V)
Heirloom tomato tart, bake goat cheese, salad leaves

MAIN COURSES

SUPREME DE PINTADE AUX MORILLES, CHOUX VERTS ET POMME ROSTI
Guinea fowl supreme with wild morels mushrooms, green cabbage and rosti potato

CLASSIC BŒUF BOURGUIGNON, POMME PUREE AU SEL DE MER
Slow braised beef bourguignon, bacon, mushrooms & sea salt mash potato

TURBOT ROTI, TOMATE HERITAGE, PUREE DE POMME, CREME AU CITRON
Butter roast fillet of turbot, baby spinach, roast heirloom vine tomato, silky mashed potato and a lemon sauce

MIGNON DE BOEUF AU FLEURIE A LA MOELLE, HARICOT VERT ET POMME FONDANTES
Irish fillet mignon of beef, caramelised shallot, baby carrot, fine beans, fondant potato and a bone marrow sauce

DESSERT & FROMAGE

SELECTION DE FROMAGES AFFINES
Selection of fine French & Irish mature cheeses with quince jelly, grapes & assorted Irish cracker biscuits

FONDANT AU CHOCOLAT, GLACE A LA PISTACHE
Chocolate fondant, praline dust and a pistachio ice cream

TARTE AUX POIRES ET AMANDES, GLACE COCONUT
Hot pear and almond tart, chocolate sauce, coconut ice cream

COFFEE / TEAS & PETIT FOURS

Espresso, Cappuccino, Americano & choice of Teas/herbals, chocolates & petit fours.

Please understand that due to all food being cooked to order, there will be a short wait between each course.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

Our Irish suppliers: Duncannon fish, Regan Organic, Larousse, Odaios foods, Pallas, Clonganny Wild game.

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