

Brillant Restaurant

Finest French Cuisine



Friday 20th & Saturday 21th October 2017
(Reservation Essential)

4 Courses Menu @ €50.00

Open to Non-Residents
(Friday & Saturday)

Dinner 19.00pm

ENTREES

SALADE DE SAUMON FUME A L'AVOCAT
Local Irish smoked salmon, baby salad leaves, avocado and cream cheese quenelle

CRÈME DE CHOUX FLEURS, LARDONS ET CROUTONS
Creamy cauliflower soup with crispy bacon and Sourdough croutons

FEUILLETE DE VOLAILLE ET POINTES D'ASPERGES, SAUCE A L'ESTRAGON
Puff pastry case with slivers of chicken, grilled asparagus spears and a tarragon butter sauce

MAIN COURSES

ONGLET DE BOEUF GRILLE BORDELAISE, CAROTTE GLACEE, HARICOT VERT ET POMME FRITES
Grilled beef steak (rare!), red wine sauce, Portobello mushrooms, baby carrot, French beans and skinny French fries

FILET DE TURBOT AU THYM, SPAGHETTI DE LEGUMES, POMME NOUVELLES AU HERBES, CHAMPAGNE CREME
Butter roast filet of turbot with thyme, vegetable spaghetti, herbs new potato and a Champagne sauce

RISOTTO CREMEUX DE CHAMPIGNONS SAUVAGES, PETIT POIS ET PARMESAN (V)
Creamy wild mushrooms & pea risotto with Parmesan shavings

DESSERT & FROMAGE

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

MOELLEUX CHOCOLAT AU COEUR COULANT, GLACE A LA PISTACHE
Chocolate fondant served with a velvet hot chocolate sauce and a pistachio 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, Wild Irish game.

Website: www.clonganny.com – email: info@clonganny.com – Tel: 053 948 2111