

Brillant Restaurant

Finest French Cuisine



Saturday 24th June 2017
(Reservation Essential)

4 Courses Tasting Menu @ €50.00
Tasting menu with wine pairing @ €80.00

Open to Non-Residents
(Friday & Saturday)

Dinner 19.00pm - 19.30pm

ENTREES

TERRINE DE FOIE GRAS DE CANARD, CHUTNEY DE FIGUES ET ANANAS
Terrine of duck Foie Gras, fig & pineapple chutney, sourdough toast

LOUP DE MER GRILLE, SALADE DE FENOUIL AU CITRON ET HERITAGE TOMATO SALAD
Plancha seared filet of sea bass, lemon & fennel julienne and heirloom tomato salad

QUICHE A LA TOMATE ET FROMAGE DE CASHEL BLUE, PETITE SALADE D'AVOCAT AUX PIGNONS DE PIN (V)
Irish Cashel blue and tomato quiche, salad leaves with pine nuts and an avocado vinaigrette

VIANDE & POISSON

TOURNEDOS DE BOEUF GRILLE, ESCALOPE DE FOIE GRAS, HARICOT VERT ET GALETTE DE POMME
Chargrilled centre cut of Irish beef filet, pan fried sliver of Foie Gras, glazed carrot & shallot, French beans and rosti potato

FILET DE SAINT PIERRE ROTI SUR PEAU AU THYM-CITRON, TOMATE DE VIGNE, EPINARD ET POMME VAPEUR
Butter roast filet of John Dory with lemon thyme, baby vine tomato, spinach, saffron new potato and orange butter emulsion

DESSERT & FROMAGE

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

TULIPE DE FRUITS ROUGES, MERRINGUE ET COULIS DE FRAMBOISES
Brandy snap tulip basket with Wexford fresh seasonal fruits in a raspberry fruit coulis & vanilla 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, Mc Loughlin Butchers, Larousse, Odaios foods, Redmonds, Pallas, Wild Irish game.