

# A L A C A R T E

SPRING 2019

## S T A R T E R S

SEASONAL SOUP OF THE DAY 5  
YARDSMAN STOUT WHEATEN | BUTTER | EXTRA VIRGIN OLIVE OIL

PEA & ASPARAGUS RISOTTO 8  
WILD GARLIC | CREME FRAICHE | LEMON

CRISPY CHICKEN WINGS KOREAN STYLE 8  
GARLIC AIOLI | FERMENTED CHILLI | CORIANDER

CHICKEN LIVER PARFAIT 8.5  
FOIE GRAS | HOUSE CHUTNEY | TOASTED BRIOCHE

SLOW COOKED DUCK BOLOGNESE 7.5  
MEZZI RIGATONI PASTA | PARMESAN CHEESE

CRISPY SALT & CHILLI SQUID 8  
KIMCHI SLAW | CHILLI SAUCE | GARLIC AIOLI

## M A I N C O U R S E

CORNFED IRISH CHICKEN BREAST 17  
WILD GARLIC MASH | CHARRED CORN | SWEET POTATO | ROASTING JUICES

18 HOUR SLOW BRAISED FEATHER BLADE OF IRISH BEEF 18  
TENDERSTEM BROCCOLI | PARMESAN TRIPLE COOKED CHIPS | BRAISING JUICES

PAN FRIED SEABASS FILLET 17  
CRAB | CRUSHED JERSEY ROYALS | RAINBOW CHAR | SMOKED TOMATO & ANCHOVY DRESSING

ROAST RUMP OF LAMB 19  
DAUPHINOISE POTATO | PEAS | BRAISED GEM LETTUCE | THYME

SALT BAKED BUTTERNUT SQUASH 14  
APPLE | KALE | BEETROOT | SMOKED ALMONDS

CHARGRILLED DRY AGED 100Z SIRLOIN STEAK 22  
WATERCRESS | TRIPLE COOKED CHIPS | GREEN PEPPERCORN SAUCE

## F O R T H E T A B L E

HOMEMADE 4  
SOURDOUGH  
WITH HONEY & THYME  
BUTTER

MIXED OLIVES 4

CHARCUTERIE 12  
BOARD

CHICKEN LIVER PARFAIT,  
SELECTION OF CURED  
MEATS, CELERIAC  
REMOULADE, SHALLOT  
CHUTNEY, SOURDOUGH

MEZZE PLATTER 9  
HUMMUS, BABA  
GANOUSH, FETA,  
POMEGRANATE, PINE  
NUTS & FLATBREADS

## S I D E S

3.5

TENDERSTEM BROCCOLI  
& SMOKED ALMONDS

ROCKET & FENNEL  
SALAD & PICKLED SHAL-  
LOTS

OLIVE OIL MASH

TRIPLE COOKED CHIPS



FRENCH VILLAGE  
PATISSERIE | BRASSERIE

343-353 LISBURN RD  
BELFAST, BT9 7EP  
TEL: 028 90664333



*For allergen information, please ask your server.*

*A discretionary 10% service charge will be applied to tables of 6 or more.*































































