

# A L A C A R T E

SUMMER 2019

## S T A R T E R S

SEASONAL SOUP OF THE DAY 6  
HOMEMADE PARMESAN SCONES | BUTTER | EXTRA VIRGIN OLIVE OIL

CHARGRILLED ENGLISH ASPARAGUS 8  
BROWN BUTTER | POACHED EGG | SOURDOUGH | HAZELNUT

SPAGHETTI PASTA 8  
CLAM MEAT | RED CHILLI | CORRIANDER | LEMON

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

CRISPY FRITTERS 7.5  
CONFIT DUCK | WATERCRESS | SAFFRON & ORANGE AIOLI

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

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

ROAST BREAST OF IRISH CHICKEN 17  
PEARL BARLEY | PICKLED GIROLLES | MUSHROOM GRAVY

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

PAN FRIED FILLET OF SEABASS 17  
PORTAVOGIE PRAWN | CHORIZO BEANS | OLIVE OIL MASH

SMOKED CHARGRILLED LOCAL PORK CHOP 17  
SPRING ONION MASH | KALE | APPLE | SALT BAKED CARROT

LOCAL SALT BAKED BEETROOT 15  
CARROT | KALE | APPLE | PICKLED CELERY | WALNUT

CHARGRILLED DRY AGED 100Z SIRLOIN STEAK 23  
WATERCRESS | TRIPLE COOKED CHIPS | GREEN PEPPERCORN SAUCE

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

**HOMEMADE SOURDOUGH** 4  
WITH HONEY & THYME BUTTER

**MIXED OLIVES** 4

**CHARCUTERIE BOARD** 12

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

4  
BUTTERED TENDERSTEM-BROCCOLI & SMOKED ALMONDS

ROCKET & FENNEL SALAD & PICKLED SHALLOTS

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.*



























































