

---

Menu Collection

Gastronomy Archive

---

1111

## Les Frère Jacques, Menu

Frère Jacques

Follow this and additional works at: <https://arrow.tudublin.ie/menus>

 Part of the Food and Beverage Management Commons, and the Tourism and Travel Commons

---

### Recommended Citation

Frère Jacques, "Les Frère Jacques, Menu" (1111). *Menu Collection*. 9.  
<https://arrow.tudublin.ie/menus/9>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menu Collection by an authorized administrator of ARROW@TU Dublin. For more information, please contact [arrow.admin@tudublin.ie](mailto:arrow.admin@tudublin.ie), [aisling.coyne@tudublin.ie](mailto:aisling.coyne@tudublin.ie), [vera.kilshaw@tudublin.ie](mailto:vera.kilshaw@tudublin.ie).



This work is licensed under a [Creative Commons Attribution-Noncommercial-No Derivative Works 3.0 License](#).

# *Les Frères Jacques*



## A La Carte Menu

### Starters

1/2 dozen west coast rock oysters or 1/2 dz native oysters	£ 7.25 / £ 12.50
Marinated salmon, crispy shredded mixed salad and an olive oil lemon truffle dressing	£ 9.50
Snail filled brioche bun with a garlic brûlée topping and meat glaze juices	£ 8.50
Duck confit with a sweet red currant sauce, warm onion and thyme potato gâteau	£ 8.25
Duo of foie gras with toasted brioche and a glass of Rivesaltes	£ 13.50

### Main Courses

Seared sea bass with risotto and beurre blanc	£ 24.00
Grilled Turbot forestiere with pearl onions, lardons and a burgundy sauce	£ 24.00
Grilled Lobster from our shores served to suggestions <i>Price per lb</i>	£ 29.95
Seared Sika venison with a celeriac fondant and caramelised salsifie	£ 22.00
Barbarie duckling fillet and leg with a cabbage and foie gras pie, armagnac sauce	£ 19.95
Grilled fillet of Irish beef with braised short rib, crushed potatoes and port jus	£ 22.50
Roast rack of Wicklow lamb, tomato farci with Provencal vegetables, thyme juices	£ 23.50

~ All main courses served with vegetables - extra portion on request £ 2.50

### Plateau de Fromages

Selection of French and Irish farm cheeses	£ 8.00
--	--------

### Desserts

Warm thin apple tart, baked to order, served with rum raisin ice cream *	£ 7.00
Warm chocolate fondant with a white chocolate sauce and crushed hazelnuts *	£ 7.50
Old fashioned bread and butter pudding, vanilla ice cream and an apple pear compote	£ 7.00
Classic crème brûlée served with a warm red fruit compote	£ 6.75

\* Please order these deserts when ordering your main courses

Service charge 12.5 %

