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## Plurabelle Brasserie, Menu

Plurabelle Brasserie

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# PLURABELLE



## BRASSERIE

### APPETIZERS

Irish oak smoked salmon, tomato, caper and a sharp lemon cream	£6.00
Steam mussels, onions and leeks in puff pastry with a chive sauce	£4.25
Fondant of liver pate, vegetable relish and mango-papaya chutney	£3.95
Trio of lettuces, tomatoes, croustons cashel blue, toasted hazelnuts, ceasar dressing	£2.90

### SOUPS

Dublin bay fish chowder with saffron and scallions	£1.95
Cream of parsley and poultry, with cheddar cheese	£1.75
Fresh vegetable soup and barley	£1.35

### SANDWICHES & SALADS

Crabmeat salad, meaux mustard dressing with papaya and walnut.	£7.50
Fresh fruit fantasy of melon, berries, pineapple and citrus	£6.95
Poached salmon platter, dill cucumber, endives and watercress sauce	£8.50
The traditional hamburger, freshly ground beef with a sharp cheddar & garnish	£5.00
The Conrad club sandwich with turkey bacon, lettuce & tomato	£4.65

### SPECIALITIES

Fettucini primavera; fresh vegetable sauted in olive oil with garlic and fresh herbs medley with thin pasta	£4.90
Rib eye steak, fine herb butter	£11.50
Grilled chicken breast in a walnut butter sauce	£8.50

Strips of beef fillet and broccoli oriental style	£11.25
Smoked salmon omelette double cream and chives	£5.80

Full Irish breakfast

£4.95

### MAIN COURSES

Panfried rainbow trout in a bay shrimp beurre blanc	£8.50
Deep fried fillet of plaice, remoulade garnish	£6.95
Broiled Donegal salmon, cockles and parsley cream	£10.75
Panfried twin beef medallions black peppercorn sauce	£12.80
Chicken breast filled with a julienne of ham & cheese, tarragon cream	£8.75
Veal loin panfried in calvados and mushroom sauce	£13.50
Grilled lamb cutlets served on a tomato coulis and fresh thyme	£9.50
Prime sirloin steak with a bearnaise sauce	£13.50
Barbarie breast of duck, shallots, wild orange honey jus	£11.30

### DESSERTS

Strawberries and cream	£2.25
Ice cream cake, lingonberries compote	£1.95
Daily selection of cakes and tarts from the dessert trolley	£1.90
Ice cream or sherbert with amaretti biscuits	£1.70