

KENDALS

BRASSERIE

**FOR OUR GUESTS ON
INCLUSIVE DINNER:**
Marked items are subject to a
€5.00 upgrade per *

LES ENTREES

- Salade Lyonnaise de ma Grand-mère.....€9.00
Mesclum & Frisée Leaves, Poached Hen's Eggs & Smoked Streaky Bacon
Garlic Bread Croutons, Mustard & Blackcurrant Dressing
- Salade de Cabillaud au Fenouil & Olives Noires.....€10.00
Cold Salad of Poached Cod with Black Olives, Fennel & Flame Roasted Bell Peppers,
Served with a Garden Dill Aioli
- Risotto du Jour, Aic Mama Mia.....€8.00
Risotto, changed daily... Ask your Waiter/ress
- Carpaccio de Bocuf.....€12.00
Paper Thin Slices of Aberdeen Angus Beef Fillet, Fresh Chives & Basil,
Parmesan Shavings, Pine Nutts, Olive Oil & Lemon
- Croffin de Chèvre Chaud au Lard.....€12.50*
Warm Stoneyford Goats Cheese Wrapped in Streaky Bacon,
served with a Pear & Chilli Jam & Garden Herbs Salad
- Tarte Provencale du Père Jean.....€7.50 (V) (H)
Crisp Pastry topped with Aubergine Purée, Grilled Zucchini, Roasted Vine Tomatoes & Pesto
- Oeufs Brouillés au Haddock.....€8.50
Smoked Haddock, Scrambled Eggs, Garden Chives...simple.
- Soupe de Légumes, du Jour.....€6.50 (V) (H)
Freshly Made Soup of the Day



HEALTHY
CHILDREN
MENU
AVAILABLE

1 COURSE
€9.00

2 COURSES
€12.00

3 COURSES
€15.00

ASK YOUR
SERVER

(H)-HEALTHY

(V)-VEGATARAIN

FOR THOSE WITH SPECIAL
DIETARY REQUIREMENTS
OR ALLERGIES
WHO MAY WANT TO KNOW
ABOUT THE FOOD
INGREDIENTS,
PLEASE ASK FOR THE
MANAGER.



KENDALS

BRASSERIE

LES PLATS

Thon Grillé a la Niçoise.....€23.00 (H)

Grilled Steak of fresh Tuna served with a Warm Nicoise Salad of Potato, Green Beans, Olives topped with a boiled Egg

Faux-Fillet de Bœuf.....€25.00

A dry Aged Sirloin of Irish "Aberdeen Angus" Beef, Served with Crispy Red Onions, Thick Cut Fries & Béarnaise Sauce

Poussin Rôti au Vin Jaune.....€24.00

Whole Roast Young Chicken Served with Woodland Mushroom & Liquorish White Wine from the French Jura Mountains

Saumon à L'Oscille.....€23.00

Pan-Fried Organic Salmon in a Sorrel & White Wine Cream Sauce Served with a Panaché of Seasonal Greens

Kendals' Bouillabaisse..... €25.50*

Selection of Duncannon Sea Food Simmered in Prawn Bisque Served with Poached Vegetable Polenta, Garlic Croutes, Chilli Aioli & Shaved Comté Cheese

Pigeon au Muscat.....€24.00

Irish New Season Pigeon Cooked in Sweet Muscat Wine with Smoked Irish Bacon & Muscat Grapes

Truite En Crouste.....€23.50

Goats Bridge Trout Cooked in Flaky Pastry, Scented with Tarragon and Shallots Served with a Lemon Butter Sauce

Gnocchi aux Fromage D'Irlande.....€17.50 (V)

Fresh Potato Gnocchi made with Knockdrinna Goats Cheese Herbs, Parmesan Cream & Roasted Plum Tomatoes

LES CLASSICS

Le Irish Hamburger.....€16.00

Chargrilled Irish Beef Burger Mature Wexford Cheese & Crispy Bacon, String Fries, Mixed Leaves & Pepper Sauce

Le Kilmore Cod & Chips.....€18.00

In Kilkenny Ale Batter Served with Mushy Peas & Tartar Sauce

Les Beef & Chorizo Meatballs.....€14.00

Slow Cooked Tomato Sauce & Spaghetti

Pore a l'Aigre-douce..... €23.50

Twice Cooked Belly of Pork, Tornafulla Black Pudding, Crab Apple & Purple Sage Jelly, Cider Jus



SIDES ORDERS €3.50

Creamed Potatoes

Wilted Spinach

Meselum Leaves

Onion Rings

Steamed New Potatoes

Thick Cut Fries

EARLY BIRD MENU 3 COURSES...€25.00

Every working day
from 6.00pm to 7.00pm

✦ ALL MEATS FROM DAWN MEATS LTD., WATERFORD ✦ FRUITS & VEGETABLES FROM FARRELL FOOD,
KILKENNY CITY ✦ ALL FISH & SEA FOOD FROM DUNCANNON SEAFOOD COMPANY, KILMORE



KENDALS

BRASSERIE



LES DESSERTS

Pains Perdus au Choeolat.....	€7.50
Warm Bread & Butter Pudding served with White Chocolate & Vanilla Sauce	
Bavarois a la Banane.....	€8.00
Caramelized Banana & Bailey's Mousse Cake served with Butterscotch Sauce	
Soufflé Glacé au Café.....	€8.00
Iced Espresso Soufflé Served with « Langue de Chat » Sweet Crackers	
Les Tarte Maison, Citron-Citron Vert.....	€7.50
Homemade Lemon & Lime Tartlets	
Millefeuilles Orange-Pamplemousse.....	€8.00
Layered Pastry of Sweetened Crème Fraiche Mousse and Orange & Grapefruit Segments	
Coupe de Glaces Maison.....	€7.50
Selection of Ice Cream & Sorbets	
Les Fromages du Jour.....	€11.00*
Selection of Farmhouse Cheese	

LES THÉS

Irish Breakfast.....	€2.50
Lemon Sky.....	€3.50
Chamomile.....	€3.50
Peppermint.....	€3.50
Japan Green Tea.....	€3.50

LES CAFÉS

Americano.....	€3.00
Espresso.....	€2.60
Double Espresso.....	€3.10
Cappuccino.....	€3.30
Latte.....	€3.30

PORT BY THE GLASS

Croff Fine Ruby.....	€3.00
LVB Warré's 1995.....	€12.50

DESSERT WINES

Museat, Beaumes de Venise, N.V.....	€6.50
Chateau des Roques, Loupiae 2001.....	€8.00
Elysium, California Black Museat, 2004.....	€7.00
Essencia, Orange Museat, 1996.....	€7.00

LIQUOR COFFEES — € 7.00

Highland Coffee with Scotch Whiskey
Calypso Coffee with Tia Maria
Baileys Coffee with Baileys Irish Cream
Russian Coffee with Vodka
Jamaican Coffee with Dark Rum
Mexican Coffee with Tequila or Kahlua
Irish Coffee with Whiskey
French Coffee with Cognac or Armagnac



KENDALS

BRASSERIE

WINES BY THE GLASS

RED

Domaine des Graves d'Ardonneau 2006	Bordeaux, France	€ 8.75
Post House Bluish Black. Pinotage-Shiraz 2006	South Africa	€ 7.50
Don David, Malbec 2007	Calayate Valley, Argentina	€ 7.75
Fleurie, Domaine Pardon 2006	Beaujolais-Burgundy, France	€ 10.00

WHITE

Dr Loosen, Riesling 2005	Mosel, Germany	€ 7.00
Le Petit Jaboulet, Viognier 2006	Ventoux, France	€ 7.00
Masottina, Pinot Grigio 2007	Campania, Italy	€ 7.50
Domaine des Graves d'Ardonneau 2008	Bordeaux, France	€ 7.50
Van Loveren, Chardonnay 2007	Robertson, South Africa	€ 8.00

CHAMPAGNE & SPARKLING

Maison Pannier, Reims,	Champagne, France	€ 15.00
Cremant d'Alsace, Cuvée Prestige, Chardonnay Brut	Alsace, France	€ 10.50



WINES OF THE MONTH

RED:

(Bin235) Chinon, Cuvée Terroir 2006,

100% Cabernet Franc, Loire Valley, France

From its fullness in the jam-like raspberry flavour: it is a true delicacy. Crispy mouth and smoothness are providing a great balance to the wine... for instant pleasure! Give it a try lightly chilled...!

€ 9.50

€38.00

WHITE:

(Bin190) Domaines de Graves d'Ardonneau 2007,

70% Sauvignon Blanc, 40% Semillon - Bordeaux, France

A very fruity yet crisp wine with round flavours from the Sauvignon grape. Delicious and subtle hints of Honey with great balance.

€ 7.50

€ 32.00

