

# KENDALS BRASSERIE



## FOR OUR GUESTS ON INCLUSIVE DINNER;

Marked items are subject to a  
€5.00 upgrade per \*

## EARLY BIRD MENU

3 COURSES...€25.00

Ask for our Early Bird Menu  
From 6.00pm to 7.00pm

## LES ENTREES

Salade Lyonnaise de ma Grand-mère.....€9.00

Mescaline & Frisée Leaves, Poached Hen's Eggs & Smoked Streaky Bacon  
Garlic Bread Croutons, Mustard & Blackcurrant Dressing

Salade Tiède au Saumon Fumé.....€10.00

Warm Hot-Smoked Salmon Salad , Char Grilled Preserved Lemon,  
Braise Fennel And Mesclum Leaves

Risotto du Jour, Aie 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

Mon Croque-Monsieur.....€10.50

Grilled Brioche & Knockdrinna Goats Cheese,  
Fig Jam, Honey & Sherry Vinaigrette

Fricassée de Champignons des Bois.....€7.50 (V)

Sautéed Wild Mushrooms in Garlic, Shallots & Cream Sauce  
Served with Crisp Sour Dough

Brandade de Morue a ma Façon.....€8.00

Salted Cod Brandade, Marinated Cherry Tomatoes,  
Curly Endive Leaves & Toasted Croute.

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

Morue Rôti au Fenouil.....€23.00 (H)

Roasted Fillet of Cod served with Pommes Purées, Fennel,  
Leeks & Pine Nuts

Epaule D'agneau Printanière.....€24.00

15 Hours Slow Cooked Slaney Lamb Shoulder served with Pommes Anna,  
Chantenay Carrots & Spring Peas, Thyme Jus

Saumon a L'Irlandaise.....€21.50

Seared Duncannon Salmon Darn served with Asparagus, New Potatoes,  
Watercress and Chive Beurre Blanc

Kendals' Bouillabaisse.....€23.50

Duncannon Seafood Simmered in a Shellfish Bisque, Served with Poached Vegetables  
Toasted Garlic Crouts, Chilli Aioli, and Shaved Comté Cheese

Demi Poulet Monégasque.....€24.00

Roasted & Braised Shellmstrath Free Range Chicken, Parmesan & Potato Dumplings,  
Garden Pea & Scallion, Light Herb Jus

Cote de Pore, a la Normande..... €23.50

Roast cutlet of Tipperary Pork, Polenta & Parsnip Chips,  
Sauté Savoy Cabbage & Apple Jus.

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

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

Le Poisson du Jour .....€ P.O.A.

Our Fish of Day... Ask your Server

### SIDES ORDERS €3.50

Creamed Potatoes

Skinny Chips

Meselum Leaves  
Balsamic Dressing

Onion Rings

Sautéed New  
Potatoes

### SIDES ORDERS €4.50

Thick Cut  
Duck Fat Fries

Wilted Spinach

## NOTRE BœUF TROIS FACON

Our Selection of 21 Days Dry Aged Hereford Beef

Dry Aged Sirloin.....€28.00

Dry Aged Rib Eye.....€28.00

Dry Aged Fillet.....€31.00



All Beef served with Twice Cooked Thick Cut Fries in Duck Fat, Fine Beans in Shallot Vinaigrette,  
Red Wine Jus & Café de Paris Butter

✦ HEREFORD BEEF FROM DAWN RUSSELL . ✦ LAMB FROM SLANEY MEATS.

✦ FRUITS & VEGETABLES FROM CONDRENS LTD, ✦ FISH & SEA FOOD FROM DUNCANNON SEAFOOD COMPANY,



## LES DESSERTS

Poire Poêlée... puis Rôtié..... €8.00

Poached and Roasted Pear With salted caramel Ice Cream  
& Hazelnut Crumb

Fondant au Chocolat... Sauce Caramel..... €8.00

Warm Chocolate Fondant Served with Caramel Sauce & Vanilla Ice Cream

Gâteau Pistache a l'Huile d'Olive..... €7.50

Pistachio and Olive oil Cake Mascarpone Cheese, cherry sorbet

Tarte à la Banane des Mères Tatin, ..... €8.00

Banana Tart Tatin served with our Homemade Rum & Raisin Ice Cream

Coupe de Glaces Maison..... €7.50

Selection of Ice Cream & Sorbets

Les Fromages du Jour..... €11.00\*

Selection of Farmhouse Cheese

Miel & Orange Madeleine..... €3.50

Orange & Honey Flavoured French Style Sponge Served with Chocolate Sauce



### 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

Croft Fine Ruby.....€5.00

LVB Warre's 1995.....€12.50

## DESSERT WINES

Museat, Beames de Venise, N.V.....€6.50

Elysium, California Black Museat, 2004.....€7.00

Esseneia, Orange Museat, 1996.....€7.00

Cypres de Climens 2007, Barsac.....€10.75

## 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

<b>Beaujolais-Village</b> , D. Pardon 2010, Beaujolais-Burgundy, France	€ 6.75
<b>D. Graves d'Ardonneau</b> , 1er C.deBlayes 2008, Bordeaux, France	€ 7.50
<b>Armador</b> , Odfjell, Cabernet-Sauvignon 2009, Maipo Valley, Chile	€ 7.50
<b>Renaer Punto Final</b> , Malbec 2009, Mendoza, Argentina	€ 8.25
<b>Casa del Bosque</b> , Pinot Noir 2009, Casablanca Valley, Chile	€ 8.25

### WHITE

<b>Domaine Pardon</b> , Chardonnay 2010, Pays d'Oe, France	€ 6.00
<b>Casa del Bosque</b> , Sauvignon Blanc 2010, Casablanca Valley, Chile	€ 7.25
<b>D. Graves d'Ardonneau</b> , Sauvignon Blanc 2010, Bordeaux, France	€ 7.50
<b>Masottina</b> , Pinot Grigio 2010, Campania, Italy	€ 8.50

### ROSE

<b>Croix des Vents</b> , Syrah Rosé 2010, Pays d'Oe, France	€ 6.00
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### FOOD & WINE PAIRING

Pair a glass of wine  
With each course

3 courses, 3 Classes of wine

**€15.00**

Offer Includes Dessert Wines  
Ruby Port & Sherry

## CHAMPAGNE & SPARKLING WINES BY THE GLASS

**Philippe d'Albeourt**, NV, R.cims, Champagne, France...€ 12.00

**Prosecco**, Masehio Dei Cavalieri, Treviso, Italy...€ 8.75

## 1/2 BOTTLES

### RED

522	<b>Beaujolais-Villages</b> , Dom. Pardon 2010, Beaujolais Burg., France	€ 14.00
512	<b>Château Pcnin</b> , Bordeaux Supericur 2009, Bordeaux, France	€ 20.00
520	<b>Chianti Classico</b> , Rocca delle Maeie 2008, Tuscany, Italy	€ 22.00
510	<b>Fleurie</b> , Domaine Pardon 2009, Beaujolais Burgundy, France	€ 23.00

### WHITE

501	<b>Sanctre</b> , Dom. Des Buissonnes 2007, Loire Valley, France	€ 25.00
503	<b>Chablis</b> , Domaine Sainte Claire 2007, Burgundy, France	€ 26.00
513	<b>Pinot Gris</b> , Paul Buecher 2005, Alsace, France	€ 27.00
505	<b>Pouilly Fuissé</b> , J. Drouhin 2008, Burgundy, France	€ 29.00

### BIN ENDS OFFER

**25% Discount**

On all Bin End Wines

Offer available while stocks last

## BIN ENDS

### REDS:

292	<b>Ridge Greysville</b> , Zinfandel 2006, Sonoma, California	€ 83.00
290	<b>Ridge Lytton Springs</b> , Cabernet Sauvignon 2005, Santa Cruz, California	€ 75.00
125	<b>St Aubin 1<sup>er</sup> Cru</b> , Castel 2007, H. Lamy, Côte d'Or, Burgundy, France	€ 66.00
365	<b>Peregrine</b> , Pinot Noir 2010, Central Otago, New Zealand	€ 59.00
461	<b>Domus Maximus</b> , Syrah-Grenache 2007, Minervois, France	€ 58.00
463	<b>Château d'Angles</b> , La Clape 2007, C. du Languedoc, France	€ 46.00
466	<b>Château de Séranc</b> , Corbière 2007, Languedoc, France	€ 29.00

### WHITES:

229	<b>St Aubin Castel</b> , La Pineée 2006, H. Lamy, Côte d'Or, Burgundy, France	€ 62.00
212	<b>Bourgogne Chardonnay</b> 2006, Patrice Rion, Burgundy, France	€ 55.00
356	<b>Hungerford Hill</b> , Chardonnay 2006, Tumbarumba, Australia	€ 46.00
362	<b>Forrest Estate</b> , Chardonnay 2004, Marlborough, New Zealand	€ 39.00
340	<b>St Halleff</b> , Poacher's Blend 2006, Barossa, Australia	€ 32.00
188	<b>Château Tour Mirabeau</b> , Bordeaux 2009, Bordeaux, France	€ 29.00