

ALEXIS

BAR AND GRILL

Sample A La Carte Menu - Winter 2009

Please note that some dishes may change subject to availability of produce

| | SML € | LGE € |
|--|----------|-----------------|
| Alexis Seafood Chowder | 8.50 | |
| White Bean Soup, White Truffle Oil | 6.50 | v c |
| Baked Game Pithivier, Sauted Kale, Red Wine Sauce | 6.75 | |
| Chicken Liver Parfait, Red Currant Jelly, Pear Chutney, Toasted Homemade Brioche | 8.50 | |
| Undyed Smoked Haddock Risotto, Fresh Peas | 6.95 | c |
| Warm Pigeon Tart, Braised White Onion, Endive Salad | 8.50 | 17.50 |
| Homemade Gnocci, Baked in Four Cheese Sauce | | 16.50 v |
| Frank Hedermans Organic Belvely Smoked Salmon, Spring onion Potato Cake, Caper Berries, Chive oil | 12.50 | 18.50 c |
| Slow Cooked Veal Ragout, Rigatoni Pasta, Parmigiano Reggiano | 8.50 | 17.50 |
| Roast Duck Breast (pink), Crispy Leg, Spring Onion Potatoes, Cointreau & Orange Sauce | | 21.50 c |
| Supreme of Free Range Chicken, Colcannon Mash, Organic Vegetables | | 18.50 c |
| Casserole of Wild Rabbit, Roast Winter Vegetables | | 18.95 c |
| Slow Roasted Edenderry Farm Beef, Burgundy Style | | 19.50 c |
| Alexis Vegetarian Moussaka | | 16.50 v |
| Slow Tender Roasted Edenderry Farm Pork, Savoy Cabbage, Mustard Potatoes | | 18.50 c |
| Roasted Loin of Wicklow Venison, Braised Red Cabbage, Celeriac Fondant | | 22.50 c |
| Grilled Dry Aged Sirloin, Bernaise Sauce, Homemade Pommes Allumettes | | 23.50 c |
| Seafood Speciality of the Day (Subject to Availability) | | Priced Daily |

v=suitable for vegetarians c=coeliac friendly n=contains nuts

**This Restaurant is Dedicated to the Memory of Alexis Benoit Soyer
4th February 1810 to 5th August 1858**