

# ALEXIS

BAR AND GRILL

## Sample Summer Menu 2010

	SML €	LGE €
Fish Soup, Rouille, Parmesan & Croutons	8.50	
Fresh Chicken Broth, Spinach & Ravioli	7.50	
Pithivier of Mushrooms, Garlic, Thyme & White Wine	7.95	
Carpaccio of Yellowfin Tuna, Fried Capers, Herb Salad	9.50	18.50
Semi Dried Tomato Salad, Crispy Pancetta, Pesto, Tapenade Dressing	7.50	
Terrine of Foie Gras "Mi Cuit", Roast Pears, Toasted Homemade Brioche	14.50	
Fresh Asparagus Risotto, Lemon Oil	8.50	17.50 c
Fresh Spinach & Ricotta Tortellini, Walnut Pesto, Fresh Parmesan Cheese	8.50	17.50 v
Pan Fried Natural Undyed Smoked Haddock, Tartare Sauce, Peashoot Salad	9.50	18.50
Baked Spinach & Veal Cannelloni, Crusty Garlic Bread, Mesclun Salad		17.50
Grilled Supreme of Cornfed Chicken, Roasted Mediterranean Vegetables, Tomato Pesto, Confit Potatoes		21.50 c
Crispy Panco Coated Fresh Atlantic Whiting, Tomato Butter, Mushy Peas, Homemade Chips		19.50
Edenderry Farm Beef, Marinated with Thai Herbs & Spices, Fresh Chillis		19.50
Grilled Dry Aged Sirloin, Bernaise Sauce, Homemade Pommes Allumettes		23.50 c
Roasted Cod, Fresh Tomatoes, Spinach, Spicy Chickpea Ragout, Chorizo		22.50
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**