

Brillant Restaurant

Finest French Cuisine



DINNER MENU 11 & 12 November 2016 **(Reservation Essential)**

4 Courses @ €50.00

Open to Non-Residents
(Friday & Saturday)

Dinner 19.00pm - 19.30pm

ENTREES

TERRINE DE FOIE GRAS DE CANARD, CHUTNEY DE FIGUES ET PECHES, BRIOCHE GRILLE
Terrine of duck Foie Gras, fig & peach chutney, toasted brioche

TARTE FINE DE TOMATE HERITAGE AU GRUYERE, PETITE SALADE, VINAIGRETTE DE NOIX (V)
Bake fine tart of Heirloom tomato with gruyere cheese, assorted salad leaves and a walnut dressing

RISOTTO CREMEUX AU SAFRAN ET FRUITS DE MER
Creamy saffron risotto with mussels, crayfish and roasted scallop

VIANDES & POISSONS

COTE DE BŒUF ET NOISETTE DE CHEVREUIL, PUREE DE CELERAC ET PAILLASSON DE POMME AU FOUR
Pan roast filet of venison & Guinness braised beef Jacob ladder, celeriac puree, carrot, baked potato, redcurrant & red wine reduction

CARRE DE VEAU, MORILLES A LA CRÈME ET POMME PUREE A LA FLEUR DE SEL
Pan fried veal cutlet with wild morels mushrooms, creamy spinach, Sea-salt butter mashed potato

PAVE DE TURBOT GRILLE, POINTES D'ASPERGES, GNOCCHI AUX HERBES, FONDUE DE TOMATE A L'ESTRAGON
Roasted filet of turbot, asparagus, herbs potato gnocchi and a light tarragon tomato fondue

DESSERTS

SELECTION DE FROMAGES AFFINES
Selection of fine French & Irish mature cheeses with quince jelly, apple & crackers biscuits

CREME BRULEE AUX FRAMBOISES
Raspberry creme brulee

TARTE TATIN AUX POMMES, SAUCE CARMEL
Hot apple tart tatin, cognac caramel sauce, vanilla ice cream

COFFEE / TEAS & PETIT FOURS

Espresso, Cappuccino, Americano & choice of Teas/herbals, chocolates & petit fours.

Please understand that due to all food being cooked to order, there will be a short wait during each course.

Our Irish suppliers: Duncannon fish, Mc Loughlin Butchers, Larousse, BD foods, Fenton games.

Website: www.clonganny.com – email: info@clonganny.com – Tel: 053 948 2111